

Seydelmann Customer Center

Food production with EU approval

DE
BW 18159
EG



Your opportunities with us:

- Product development and optimization
- Process development and optimization
- Comparison of technological processes
- Determination of potential for cost reduction
- Demonstrations/tests
- Training



Maschinenfabrik Seydelmann KG

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Cutters · Mixers · Grinders
Emulsifiers · Production Lines



Equipment:

- Dry storage, refrigeration and freezer rooms for temperature control and storage of various raw materials, also in larger quantities
- Vacuum-Cooking-Cutter K 124 H AC-8 with nitrogen cooling
- Automatic Grinder AE 130-3 with pneumatic separating set and cutting drum
- Vacuum-Mixer VMR 1000 with cooking system and nitrogen cooling
- High Efficiency Cutter K 60 AC-8 with lifting device and product ejector
- Trolley Tumbler VTT 200 X
- Production on other machines from our portfolio is also possible, e.g. Konti-Kutters, Mixing Grinders, artisanal cutters and many more
- Vacuum filler, filling grinder, forming technology
- Smoke/cooking system with friction smoke, liquid smoke, cooling & baking function
- Brewing kettle
- Laboratory technology (fat and fineness analysis, residual air measurement, etc.)
- Catering kitchen for preparation and tasting (cooking, baking, frying, roasting, grilling, etc.)



Boiled and cooked sausages



Ground meat products/
burger



Sliceable dry sausages



Vegan and vegetarian
products



Surimi and fish products



Nuggets and other shaped
products



Bakery products



Rework



Pasta fillings



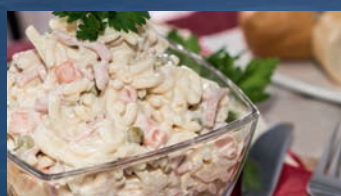
Fruits & vegetables



Cheese products



Confectionery and nut
based products



Salads



Bread spreads and pesto



Pet food and treats



Pharmaceutical products and
cosmetics