

# Frozen Meat Grinder GW 300



## Frozen Meat Grinder GW 300

Thanks to their robust construction and their extremely strong power of motor, Seydelmann Frozen Meat Grinders guarantee a perfect cutting image even when grinding whole frozen meat blocks down to -25 °C (-13 °F). A very high hourly output and a very uniform grain size is achieved with any material. Seydelmann Frozen Meat Grinders can be integrated ideally into production lines.

### Facts

Hole plate diameter:	300 mm
Hourly output:	up to 10000 kg/h 22046 lbs/h
Power of motor:	78/105 kW / 105/141 HP
Power of AC-6 motor:	140 kW / 188 HP
Hopper content:	450 Liters
Weight with conveyor belt:	3300 kg / 7275 lbs

## Machine design

The machine frame is made of stainless steel and completely closed so that all pipes, motors and other parts are integrated into the machine. All edges are rounded and all surfaces on the machine are polished very precisely and designed with a slope so that cleaning water will drain completely from all surfaces. Thanks to embedded covers and the closed bottom of the machine frame water cannot enter the machine and pollution is prevented.

## Flexible loading

Besides the loading via vertical loading device, loading is also possible via angled conveyor belts with flights. On request conveyor belts can be equipped with metal detectors.

## Applications

Suitable in particular for the cutting of frozen meat blocks and other frozen edibles like fish, vegetables, fruits down to -25 °C (-13 °F).

## System

The first stage of the size reduction process takes place in the hopper with the worm of the Frozen Meat Grinder. With its extended profile and relief grinding windings, the worm cuts off approximately 8 cm (3.2 in) of the frozen meat block with every rotation, and carries the meat to the cutting set for grinding. The GW 300 is equipped with a two-speed drive. The first speed is for deep-frozen blocks of meat or when using hole plates with small holes and the second speed is suitable for reduction with hole plates with bigger holes.



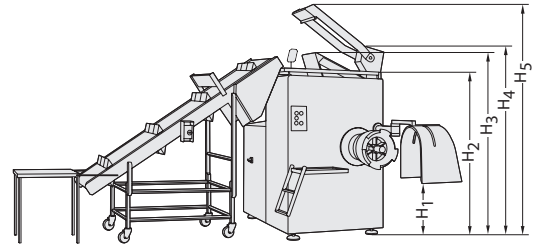
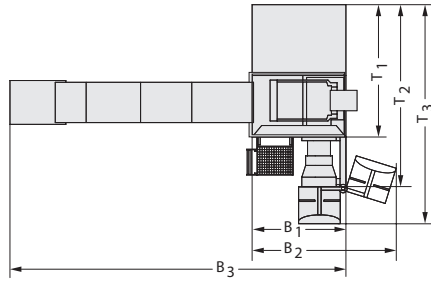
## Maschinenfabrik Seydelmann KG

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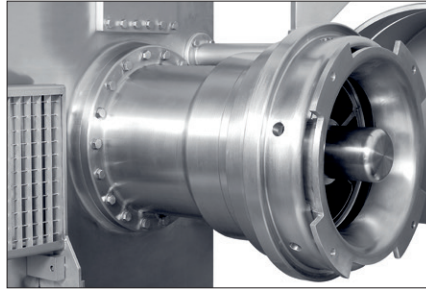
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**Measurements (BW 200)**

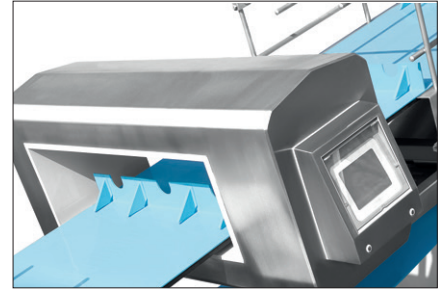
- H1 = 750 mm / 29.5 in
- H2 = 2124 mm / 83.6 in
- H3 = 2213 mm / 87.1 in
- H4 = 2466 mm / 97.1 in
- H5 = 3068 mm / 120.8 in
- T1 = 1810 mm / 71.3 in
- T2 = 2463 mm / 97.0 in
- T3 = 2802 mm / 110.3 in
- B1 = 1260 mm / 49.6 in
- B2 = 1975 mm / 77.8 in
- B3 = 4800 mm / 189.0 in



Top view: Hopper



Bayonet locking



Conveyor belt with integrated metal detector (optional)

**Standard equipment**

- Two-speed working worm
- Cutting set for frozen material
- Thermal overload control
- Outlet protection device
- Hopper safety frame
- Hydraulic worm ejector
- Hydraulic pressing device
- Bayonet locking
- Worm cradle
- Anti-block unit
- Control panel with pressure & rotary switch

**Additional equipment**

- Six-speed frequency controlled working worm
- Loading via vertical loading device or angled conveyor belt
- Conveyor belt with integrated metal detector
- AC-stepless main drive & Command 700 W
- Outside knife
- Fat analysis: NIR analysis / X-ray analysis
- Sensor for product level via laser
- Outlet tube
- Swivel mounted control panel
- Grip cradle for worm
- Holder for worm housing nut
- Working platform
- Separate electrical cabinet, stainless steel with main power switch

**Control: Command 700 W**

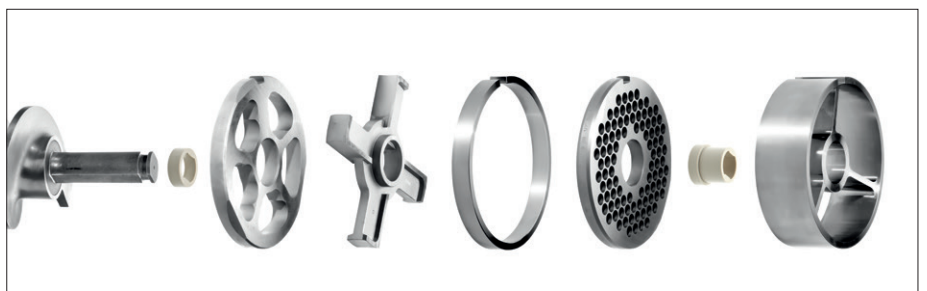
- Stepless preprogramming of main- and conveyor drive speeds
- Digital display of speeds, time and current consumption
- Waterproof stainless steel box
- Mounting on machine or wall
- Display of error indication
- Display of maintenance- & service intervals



Command 700 W (optional with frequency controlled AC-6 main drive)



Grip cradle for worm (optional)



Cutting set for frozen material

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