

Automatic Grinder AD 114



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The Seydelmann High Efficiency Grinder is a powerful and robust machine, that meets the highest quality demands of the end product under optimal hygienic conditions.

Facts

Hole plate diameter:	114 mm
Hourly output:	1500 kg/h 3307 lbs/h
Power of motor:	7/9 kW / 9/12 HP
Hopper content:	100 Liters
Weight:	530 kg / 1169 lbs

Machine design

The machine has a closed machine frame. Therefore all technical parts are integrated in the machine. Motors are insulated against humidity and totally closed. The waterproof panel box is built into the machine. All surfaces are rounded, polished with high precision and designed with a slope, so that water can drain easily. Embedded covers in the stainless steel machine frame and the closed bottom prevent water from entering the machine or dirt from sticking to the openings. The worm housing, the worm as well as the union nut or bayonet locking are also made of solid stainless steel. The worm housing is also equipped with a trapezoidal thread which endures the toughest use on a long-term basis.

Applications

Specially suitable for grinding fresh, frozen and cooked meat as well as liver, spinach and other food products.

System

Thanks to the 2-speed working worm and the wide conical feeding worm of the AD 114, fresh meat and slightly frozen meat as well as cooked products, liver, spinach, etc. can be processed. The conical feeding worm takes up large pieces of meat and safely transports them to the working worm without forming bridges. The safety guard with switch-off contact makes it impossible to place a hand into the running feeding worm. The result of the fast and powerful grinding of the machine is a clear cut-image and a very high throughput for each hole plate size and each material. To improve the quality of the final product, a separating set is available as an optional equipment.



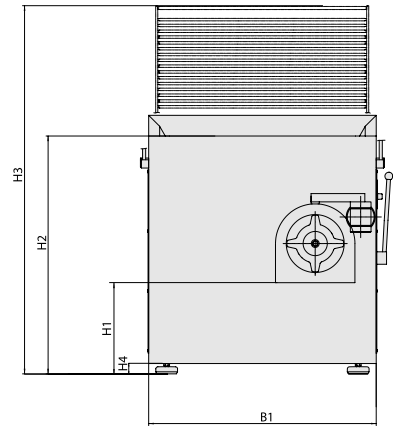
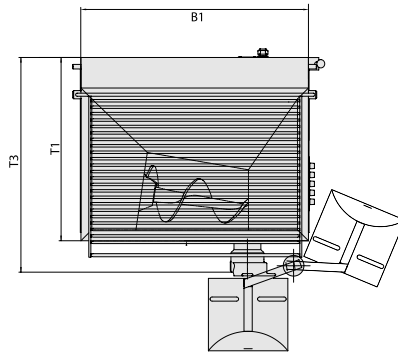
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Measurements

- H1 = 430 mm / 17.0 in
- H2 = 1100 mm / 43.3 in
- H3 = 1161-1216 mm / 45.7-47.9 in
- H4 = 50 mm / 2.0 in
- T1 = 690 mm / 27.2 in
- T3 = 840 mm / 33.1 in
- B1 = 900 mm / 35.4 in



Top view: Hopper



Control panel



Bayonet locking (optional)

Standard equipment

- Two-speed working worm with manual switch
- Conical feeding worm
- Locking nut
- Worm ejector
- Standard cutting set
- Embedded covers
- Thermal overload control

Additional equipment

- Backwards running feeding worm
- Bayonet locking
- Outlet protection device
- Outside knife
- Separating set
- Pneumatic separating device
- Extended feet for raised outlet height for BW 200
- Machine with wheels



Outlet protection device (optional)



Outside knife (optional)



Separating set (optional)