

# Industrial Cutter K 756



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The Seydelmann High Efficiency Cutter guarantees a fast and smooth reduction and emulsification of the product thanks to the knife head with 8 knives and the flow dynamically shaped lid. The components of all Seydelmann Machines comply with the up-to-date technical development and contribute to an increase in product quality.

### Facts

Bowl content:	750 Liters
Weight:	6200 kg / 13669 lbs
Loading options:	BW 200, BW 300, double hydraulic device, Big Box loading device
Power of motor:	
rasant v, ultra v:	160 kW / 215 HP
rasant vs, ultra vs:	190 kW / 255 HP
AC-8:	250 kW / 335 HP

## Machine design

The machine frame of the K 756 is almost entirely made of solid stainless steel. All edges are rounded and all surfaces are polished very precisely and designed with a slope enabling cleaning water to drain completely from all surfaces. The embedded covers and the closed bottom with ventilation prevent pollution and water from entering the machine. The knife hood is flow dynamically shaped. Hardly any unchopped product residue is left in the cover. The gap between the knives and the cover or the bowl is very small. Solid construction for best possible smooth operation associated with the double-walled cover construction ensures optimal noise-reduction.

The High Efficiency Cutter K 756 is equipped with a swivel-mounted main cover which can be swung clear in open status sideways to the rear of the machine. This cover facilitates the cleaning of the machine as well as the replacement of the knives.

## Applications

Besides the production of boiled-, dry- and cooked sausage, the universally applicable machine is suitable in particular for the chopping, mixing and emulsification of fresh meat, pre-cut frozen meat, cooked meat, fish, vegetables, meat substitute products made from plant-based proteins, fruits, confectionary goods and other edibles at temperatures from -12 °C (10 °F) up to 85 °C (185 °F).



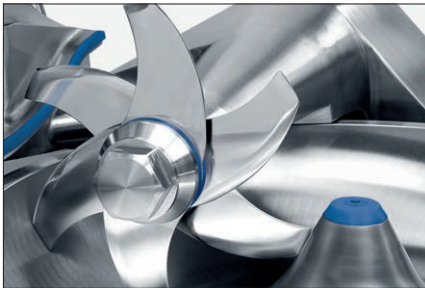
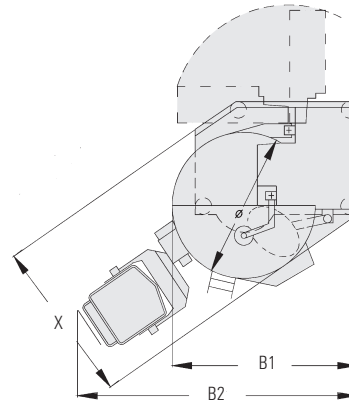
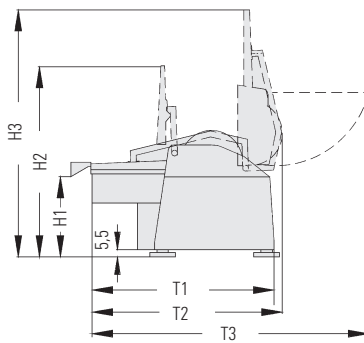
## Maschinenfabrik Seydelmann KG

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Cutters · Mixers · Grinders  
Emulsifiers · Production Lines

**Measurements**

- H1 = 1000 mm / 39.4 in
- H2 = 2480 mm / 97.6 in
- T1 = 2460 mm / 96.9 in
- T2 = 2630 mm / 103.5 in
- T3 = 3900 mm / 153.5 in
- B1 = 2500 mm / 98.4 in
- B2 = 3550 mm / 139.8 in
- X = 2300 mm / 90.6 in



Knife head



Temperature sensor



Auto-Command 4000 (optional)

**Standard equipment**

- Operation via cross lever switches
- Changeable and balanceable knife head
- Hydraulic main cover, absorbing cover and ejector
- See-through noise absorbing cover made of special plastic
- Swivel-mounted main cover
- Separate electrical cabinet made of stainless steel with integrated main switch
- Pneumatic locking of knife shaft arm
- Switch-off for temperature and operating time
- Temperature sensor
- Noise insulation
- Water drain screw
- Greasing point

**Additional equipment**

- Hydraulic loading device
- Loading device for loading trolleys BW 300, double hydraulic device or Big Box loading device
- Control of unbalanced state
- Various knife systems
- Automatic knife shaft balancing system
- Up to 9 switch-offs for temperature and operating time
- Variable adjustment of knife speed (only with AC-motor)
- 4 bowl speeds, steplessly adjustable (only with AC-Motor)
- Water nozzles with water meter
- Liquids dosing system with nozzle
- Fast clamping nut for knives
- Ejector with variable speeds
- Lock of noise absorbing cover
- Cover damping for noise absorbing cover
- Noise insulation version

**Control: Auto-Command 1000**

- 21,5" touch wide-screen LED color display
- Stainless steel housing
- Computer based automatic control
- Display of all technical parameters
- Program control
- 30 programs with up to 10 steps each
- Switching off or on when reaching up to 9 pre-programmable temperature or time values
- User-friendly logical design
- Display of maintenance and service intervals

**Optional Auto-Command 2000, 3000, 4000**

- 24.0" touch wide-screen LED color display
- Waterproof design IP 69
- Advanced recipe control with display of required ingredients and recipes
- User management
- Data recording
- Production plan
- Second workstation outside the production room possible
- Connection to MES or ERP systems possible

**Motor types**

**AC-8**

- 6 steplessly programmable knife speeds
- 2 reverse mixing speeds
- 2 separate bowl speeds
- Frequency-controlled 3-phase motor

**Ultra**

- 2 knife speeds
- 2 forward mixing speeds
- On request: 2 reverse mixing speeds
- 2 separate bowl speeds
- All drive systems with 3-phase motors

**Rasant**

- 2 knife speeds
- 2 bowl speeds
- All drive systems with 3-phase motors