

Mixing Grinder ME 130-3



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The Seydelmann Mixing 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:	130 mm
Hourly output:	3000 kg/h 6614 lbs/h
Power of motor:	14/18 kW / 19/24 HP
Hopper content:	300 Liters
Mixing capacity:	150 kg / 331 lbs
Weight:	950 kg / 2094 lbs
Weight with loading device:	1100 kg / 2425 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 -4 °C to 85 °C (25 °F to 185 °F).

System

Thanks to the 2-speed working worm and the short time reverse gear of the ME 130-3, fresh meat and slightly frozen meat as well as cooked products, liver, spinach, etc. can be processed. The mixing unit is equipped with two strong arms or, optionally, paddles. The mixing arms mix the material evenly before grinding. The safety guard with switch-off contact makes it impossible to place a hand into the running mixing unit. 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.



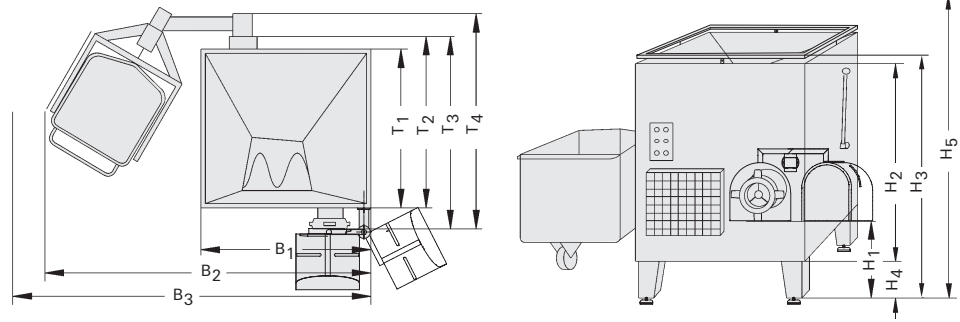
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Measurements

H1 =	750 mm / 29.5 in
H2 =	1590 mm / 62.6 in
H3 =	1980 mm / 78.0 in
H4 =	350 mm / 13.8 in
H5 =	3120 mm / 122.8 in
T1 =	1070 mm / 42.1 in
T2 =	1180 mm / 46.5 in
T3 =	1450 mm / 57.1 in
T4 =	1640 mm / 64.6 in
B1 =	1120 mm / 44.1 in
B2 =	2500 mm / 98.4 in
B3 =	3000 mm / 118.1 in



Top view: Hopper



Control panel



Outlet protection device

Standard equipment

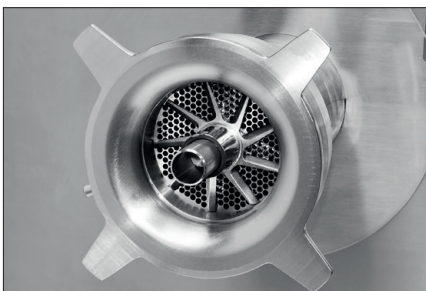
- Two-speed working worm with manual switch
- Mixing unit with mixing arms
- Bayonet locking
- Worm ejector
- Standard cutting set
- Outlet protection device
- Hopper safety frame
- Control panel with buttons and switches
- Embedded covers
- Thermal overload control

Additional equipment

- Mixing unit with mixing paddles
- Integrated hydraulic loading device or vertical loading device
- AC-stepless main drive & Command 700 W
- Two-hand operation
- Holding device
- Outside knife
- Separating set
- Pneumatic separating device
- Outlet tube
- Anti-block unit
- Extended feet for raised outlet height for BW 200
- Worm cradle
- Cutting drum



Bayonet locking



Outside knife (optional)



Separating set (optional)

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