

Mixer Grinder MRG 1300



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Seydelmann mixer grinders combine the function of a mixer and a grinder. They can be used in many different areas of the food industry. They convince by highest quality standards. In a very short time they achieve an intensive, stable and at the same time gentle mixing as well as an almost complete emptying.

Facts

Hole plate diameter:	160 mm
Mixing capacity:	300-700 kg 661-1543 lbs
Power of grinder motor:	18/29 kW / 24/39 HP
Power of AC-4 grinder motor:	50 kW / 67 HP
Power of mixing motor:	6,5/8 kW / 9/11 HP
Hopper content:	1300 Liters
Weight:	1950 kg / 4299 lbs
Weight with loading device:	2250 kg / 4960 lbs

Machine design

The machine frame of the MRG 1300 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.

Applications

Suitable for the mixing of precut meat and fat with salt, nitrite salt, spices or additives like water or ice for the production of burgers, ground meat, sausage, nuggets, kebab, various types of dry sausage, vegetables, cheese products and many more. The machine is ideal for use as a buffer between production steps. Processes can thus be optimized and time saved.

System

The two mixing shafts with separate motors are independently switchable forward and reverse, at high and low speed. As standard the mixing shafts are equipped with paddles and partial spirals enabling a fast emptying. Discharge through the hydraulic discharge flap or the grinding housing.



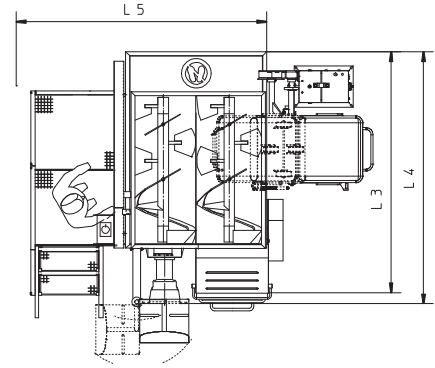
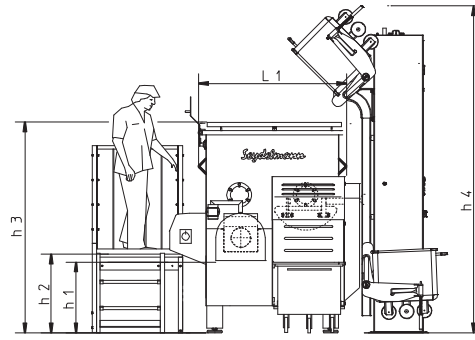
Maschinenfabrik Seydelmann KG

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Measurements

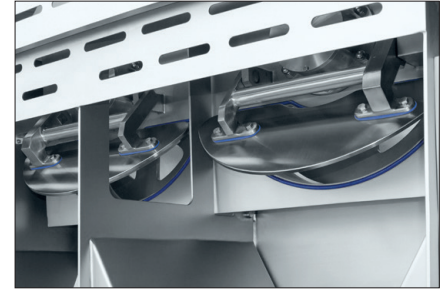
- H1 = 750 mm / 29.5 in
- H2 = 800 mm / 31.5 in
- H3 = 2120 mm / 83.5 in
- H4 = 3320 mm / 130.7 in
- L1 = 1550 mm / 61.0 in
- L3 = 2080 mm / 81.9 in
- L4 = 2160 mm / 85.0 in
- L5 = 2550 mm / 100.4 in
- L6 = 3520 mm / 138.6 in



Top view: Hopper



Bayonet locking



Hydraulic discharge flap

Standard equipment

- Two-speed grinding worm
- Forwards and backwards running grinding worm
- Standard cutting set
- Two mixing shafts with mixing paddles and partial spirals
- Hydraulic discharge flap
- Thermal overload control
- Outlet protection device
- Hopper safety frame
- Bayonet locking
- Embedded covers
- Working platform
- Control panel with pressure & rotary switch

Additional equipment

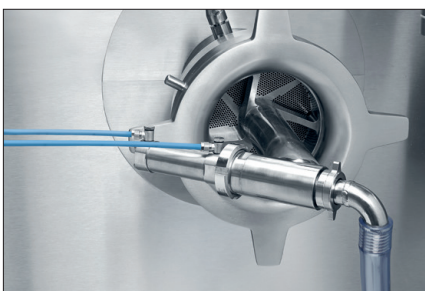
- Cooling and/or cooking function
- Indirect cooling/heating via Pillow Plates
- Loading via vertical loading device or loading device for large containers
- Hydraulic hopper lid
- Weighing unit
- Separating set
- Pneumatic separating device
- Outside knife
- Fat analysis
- Water-/liquid nozzle
- Outlet tube
- Swivel mounted control panel
- Anti-block unit
- Holding device
- Worm cradle
- Two-hand operation

Auto Command Touch 2000

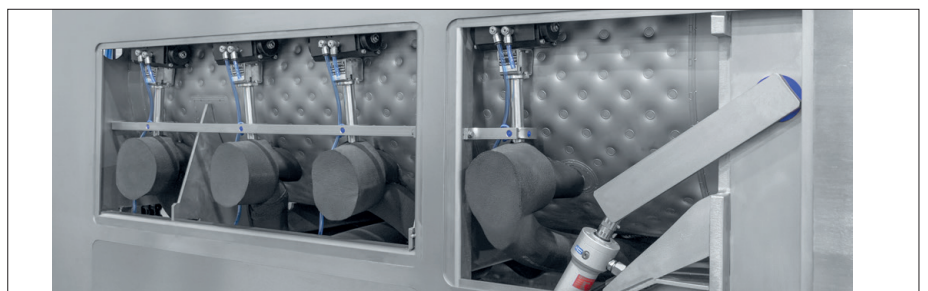
- Digital display for gear, speed, running time, temperature, time
- Switch-off automatic system for temperature and running time
- Service and maintenance indication
- Touch Display protected against dust and water
- Upgrade to 3000 and 4000 possible



Auto Command Touch 4000 (optional)



Pneumatic separating device (optional)



Pillow Plates (optional)

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