

Automatic Grinder AG 160



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The Seydelmann Automatic 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:	160 mm
Hourly output:	up to 14000 kg/h 30865 lbs/h
Power of motor:	25/37 kW / 34/50 HP
Power of AC-6 motor:	60 kW / 81 HP
Hopper content:	400 Liters
Weight:	1550 kg / 3417 lbs
Weight with loading device:	1850 kg / 4079 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 an integrated hydraulic loading device or a vertical loading device loading is also possible via angled conveyor belts or screw conveyors. With a larger hopper volume a loading device for large containers is also available. On request conveyor belts can be equipped with metal detectors.

Applications

Suitable in particular for the cutting of fresh meat, pre-cut frozen meat, cooked meat, fish, vegetables, fruits and other edibles from -18 °C to 85 °C (0 °F to 185 °F).

System

Due to its wide conical feeding worm, the Automatic Grinder AG 160 cuts fresh or cooked meat as well as pre-cut frozen meat, and large pieces of meat or fat. The rectangular arrangement of the working and the feeding worm allow maximum efficiency. Thanks to the six pre-programmable speeds of the optionally available AC-6 drive, any material can be ideally processed and the best possible cut is guaranteed. Both drives (feeding & working worm) are frequency controlled. The feeding worm regulates the speed depending on the load of the working worm.



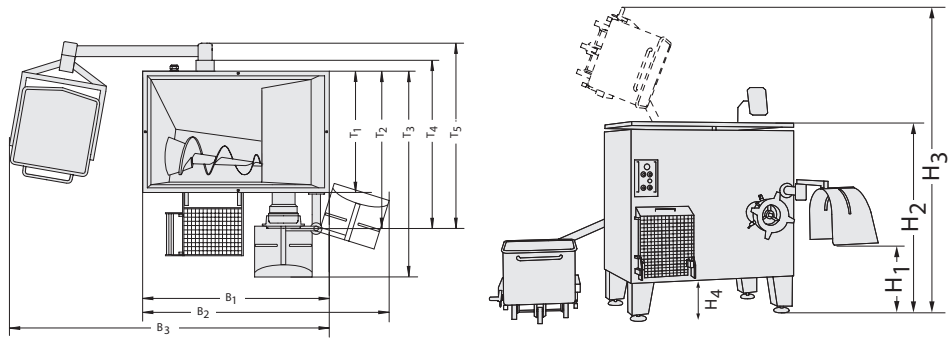
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Measurements (BW 200)

- H1 = 750 mm / 29.5 in
- H2 = 1789 mm / 70.4 in
- H3 = 2975 mm / 117.1 in
- H4 = 350 mm / 13.8 in
- T1 = 1056 mm / 41.6 in
- T2 = 1368 mm / 53.9 in
- T3 = 1794 mm / 70.6 in
- T4 = 1462 mm / 57.6 in
- T5 = 1607 mm / 63.3 in
- B1 = 1626 mm / 64.0 in
- B2 = 2219 mm / 87.4 in
- B3 = 2849 mm / 112.2 in



Top view: Hopper



Bayonet locking



Sensor for product level (optional)

Standard equipment

- Two-speed working worm, three-speed feeding worm
- Conical feeding worm
- Standard cutting set
- Thermal overload control
- Outlet protection device
- Hopper safety frame
- Bayonet locking
- Worm ejector
- Control panel with pressure & rotary switch
- Embedded covers

Additional equipment

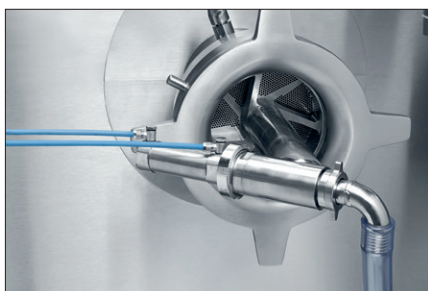
- Six-speed frequency controlled working worm, four-speed frequency controlled feeding worm
- Backwards running feeding worm
- Integrated hydraulic loading device or vertical loading device
- AC-stepless main drive & Command 700 W
- Outside knife
- Separating set
- Hydraulic worm ejector
- Pneumatic separating device
- Cutting drum
- Fat analysis: NIR analysis / X-ray analysis
- Sensor for product level via laser
- Outlet tube
- Holding device
- Swivel mounted control panel
- Two-hand operation for cleaning
- Anti-block unit
- Separate electrical cabinet, stainless steel with main power switch
- Worm cradle
- Working platform
- Variable hopper content (800 / 1000 l)

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)



Pneumatic separating device (optional)



Separating set (optional)

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