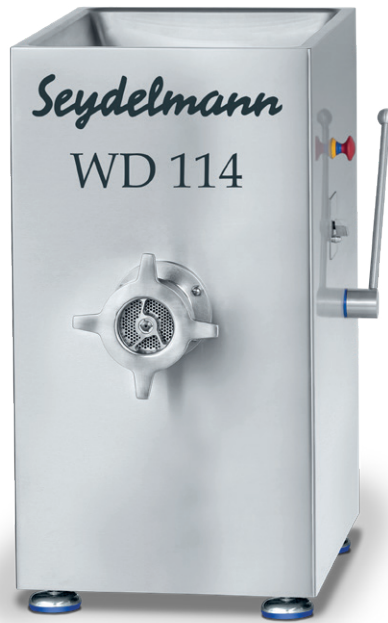


Standard Grinder WD 114



Standard Grinder WD 114

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.

Short Version WD 114 K

With low space requirements, the WD 114 is additionally available with a short machine frame as WD 114 K.

Facts

Hole plate diameter:	114 mm
Hourly output:	1000 kg/h 2205 lbs/h
Power of motor:	4,5/6 kW / 6/8 HP
Hopper content:	60 Liters
Weight:	350 kg / 772 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 of the WD 114, fresh meat and slightly frozen meat can be processed in the first speed and cooked products, liver, spinach, etc. in the second speed. Due to its special design, the outlet hand guard is arranged significantly higher above the filling opening in line. Therefore, fast and easy filling even of larger pieces of meat is possible. The result of the fast and powerful grinding of the machine is a clear cut-image 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.



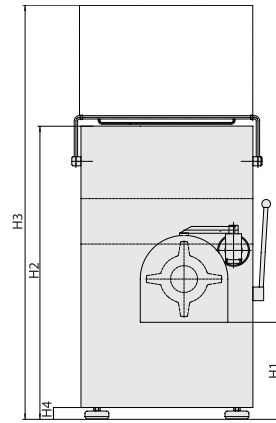
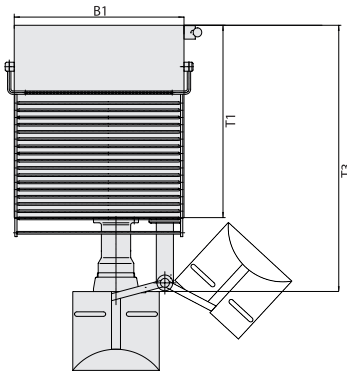
Maschinenfabrik Seydelmann KG

info@seydelmann.com Tel. +49 (0)711 / 49 00 90-0 Hoelderlinstrasse 9
www.seydelmann.com Fax +49 (0)711 / 49 00 90-90 70174 Stuttgart, Germany

Cutters · Mixers · Grinders
Emulsifiers · Production Lines

Measurements

- H1 = 440 mm / 17.3 in
- H2 = 1050 mm / 41.3 in
- H3 = 1100 mm / 43.3 in
- H4 = 50 mm / 2.0 in
- T1 = 900 mm / 35.4 in
- T3 = 1130 mm / 44.5 in
- B1 = 580 mm / 22.9 in



Top view: Hopper



Hand guard



Bayonet locking (optional)

Standard equipment

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

Additional equipment

- Removeable outlet hand guard
- Bayonet locking
- Outlet protection device
- Outside knife
- Separating set
- Extended feet for raised outlet height for BW 200
- Machine with wheels



Outlet protection device (optional)



Outside knife (optional)



Separating set (optional)