

Mixing Grinder MG 160



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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:	160 mm
Hourly output:	up to 6000 kg/h 13228 lbs/h
Power of motor:	18/29 kW / 24/39 HP
Hopper content:	300 Liters
Mixing capacity:	150 kg / 331 lbs
Weight:	1000 kg / 2205 lbs
Weight with loading device:	1200 kg / 2646 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 grinding 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

Specially suitable for grinding fresh, frozen and cooked meat as well as liver, spinach and other food products from -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 MG 160, 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.



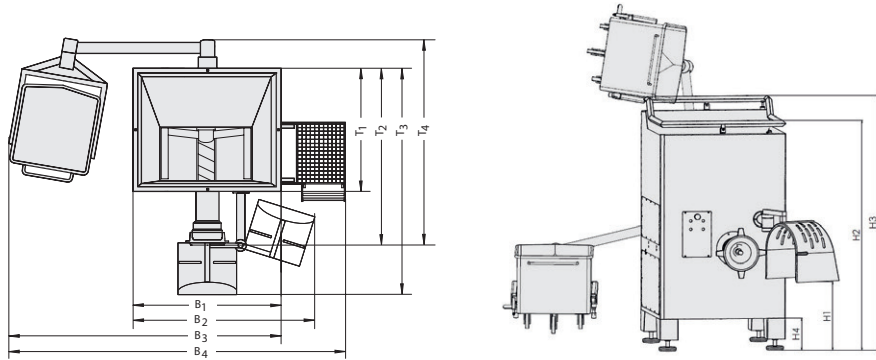
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Measurements (BW 200)

- H1 = 750 mm / 29.5 in
- H2 = 1994 mm / 78.5 in
- H3 = 3225 mm / 127.0 in
- H4 = 350 mm / 13.8 in
- T1 = 1056 mm / 41.6 in
- T2 = 1501 mm / 59.1 in
- T3 = 1902 mm / 74.9 in
- T4 = 1710 mm / 67.3 in
- B1 = 1120 mm / 44.1 in
- B2 = 1386 mm / 54.6 in
- B3 = 2186 mm / 86.1 in
- B4 = 2765 mm / 108.9 in



Top view: Hopper



Control panel



Outlet protection device

Standard equipment

- Two-speed working worm
- Mixing unit with mixing paddles or 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

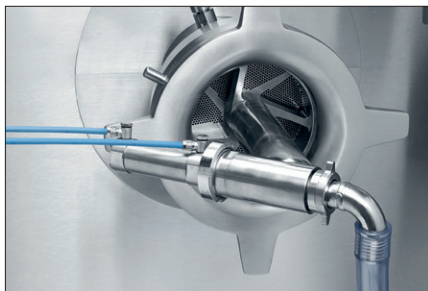
- Integrated hydraulic loading device or vertical loading device
- AC-stepless main drive & Command 700 W
- Outside knife
- Separating set
- Hydraulic worm ejector
- Pneumatic separating device
- Cutting drum
- Fat analysis: NIR analysis / X-ray analysis
- Outlet tube
- Holding device
- Swivel mounted control panel
- Two-hand operation for cleaning
- Anti-block unit
- Separate electrical cabinet, stainless steel with main power switch
- Worm cradle
- Working platform

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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