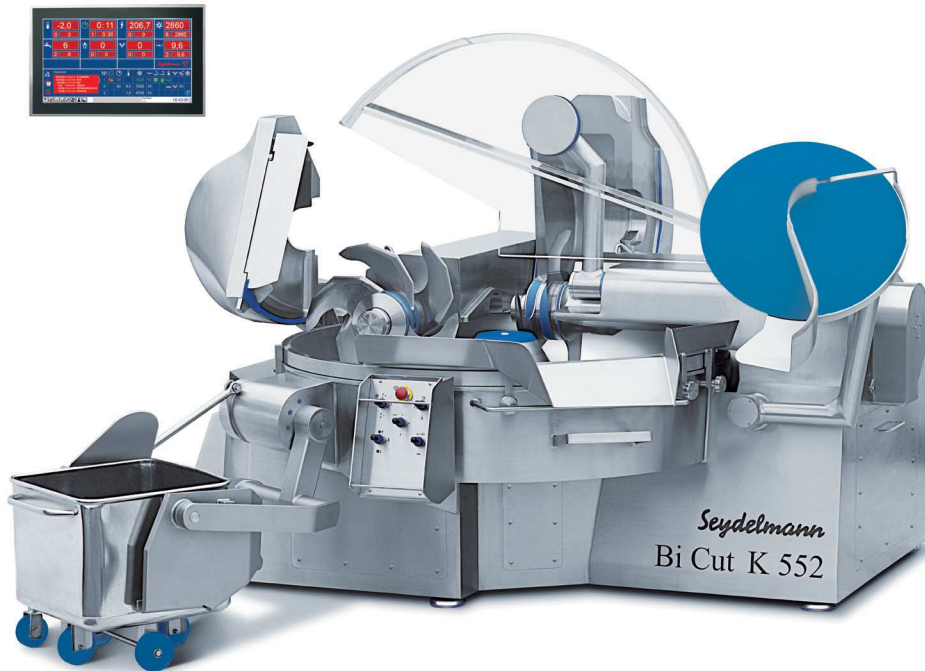


Dry Sausage Cutter Bi-Cut K 552 AC-8



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The innovative Dry Sausage Cutter Bi-Cut K 552 AC-8 is specifically designed for the production of premium quality dry sausage types. It is equipped with two knife shafts off-set by 90°. This unique construction allows a doubled frequency of cuts of the material. Therefore the Bi-Cut has a significantly higher processing capacity while space requirements almost stay the same.

Facts

Bowl content:	550 Liters
Weight:	6500 kg / 14330 lbs
Loading options:	BW 200, BW 300
Power of AC-8 motor:	2 x 140 kW 2 x 188 HP

Machine design

The machine frame of the K 552 is almost entirely made of solid stainless steel. All edges are rounded and all surfaces are polished very precisely and designed with a slope enabling cleaning water to drain completely from all surfaces. The embedded covers and the closed bottom with ventilation prevent pollution and water from entering the machine. The knife hood is flow dynamically shaped. Hardly any unchopped product residue is left in the cover. The gap between the knives and the cover or the bowl is very small. Solid construction for best possible smooth operation associated with the double-walled cover construction ensures optimal noise-reduction.

The Bi-Cut K 552 is equipped with swivel-mounted main covers which can be swung clear in open status sideways to the rear of the machine. These covers facilitate the cleaning of the machine as well as the replacement of the knives.

Applications

Ideal for the production of all types of dry sausage. Efficient processing of fresh and frozen meat as well as other edibles from -18 °C (-1 °F) up to 85 °C (185 °F).



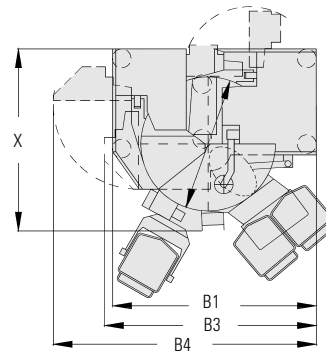
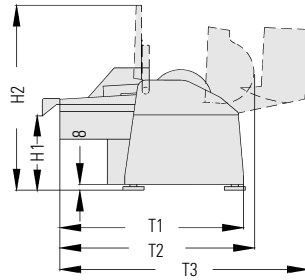
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Cutters · Mixers · Grinders
Emulsifiers · Production Lines

Measurements

- H1 = 1000 mm / 39.4 in
- H2 = 2380 mm / 93.7 in
- T1 = 2270 mm / 89.4 in
- T2 = 2400 mm / 94.5 in
- T3 = 2900 mm / 114.2 in
- B1 = 2840 mm / 111.8 in
- B3 = 2970 mm / 116.9 in
- B4 = 3850 mm / 151.6 in
- X = 2700 mm / 106.3 in



Knife head



Temperature sensor



Swivel-mounted main cover

Standard equipment

- Operation via cross lever switches
- 2 changeable and balanceable knife heads
- Hydraulic main cover, absorbing cover and ejector
- See-through noise absorbing cover made of special plastic
- 2 swivel-mounted main covers
- Separate electrical cabinet made of stainless steel with integrated main switch
- Pneumatic locking of knife shaft arm
- Switch-off for temperature and operating time
- Temperature sensor
- Noise insulation
- Water drain screw
- Greasing point

Additional equipment

- Hydraulic loading device
- Loading device for loading trolleys BW 200 and BW 300
- Control of unbalanced state
- Various knife systems
- Automatic knife shaft balancing system
- Up to 9 switch-offs for temperature and operating time
- Variable adjustment of knife speed
- 4 bowl speeds, steplessly adjustable
- Water nozzles with water meter
- Liquids dosing system with nozzle
- Fast clamping nut for knives
- Ejector with variable speeds
- Lock of noise absorbing cover
- Cover damping for noise absorbing cover
- Noise insulation version

Control: Auto-Command 1000

- 21,5" touch wide-screen LED color display
- Stainless steel housing
- Computer based automatic control
- Display of all technical parameters
- Program control
- 30 programs with up to 10 steps each
- Switching off or on when reaching up to 9 pre-programmable temperature or time values
- User-friendly logical design
- Display of maintenance and service intervals

Optional Auto-Command 2000, 3000, 4000

- 24.0" touch wide-screen LED color display
- Waterproof design IP 69
- Advanced recipe control with display of required ingredients and recipes
- User management
- Data recording
- Production plan
- Second workstation outside the production room possible
- Connection to MES or ERP systems possible

Motor AC-8

- 6 steplessly programmable knife speeds
- 2 reverse mixing speeds
- 2 separate bowl speeds
- Frequency-controlled 3-phase motor