

Mixing Grinders

Seydelmann

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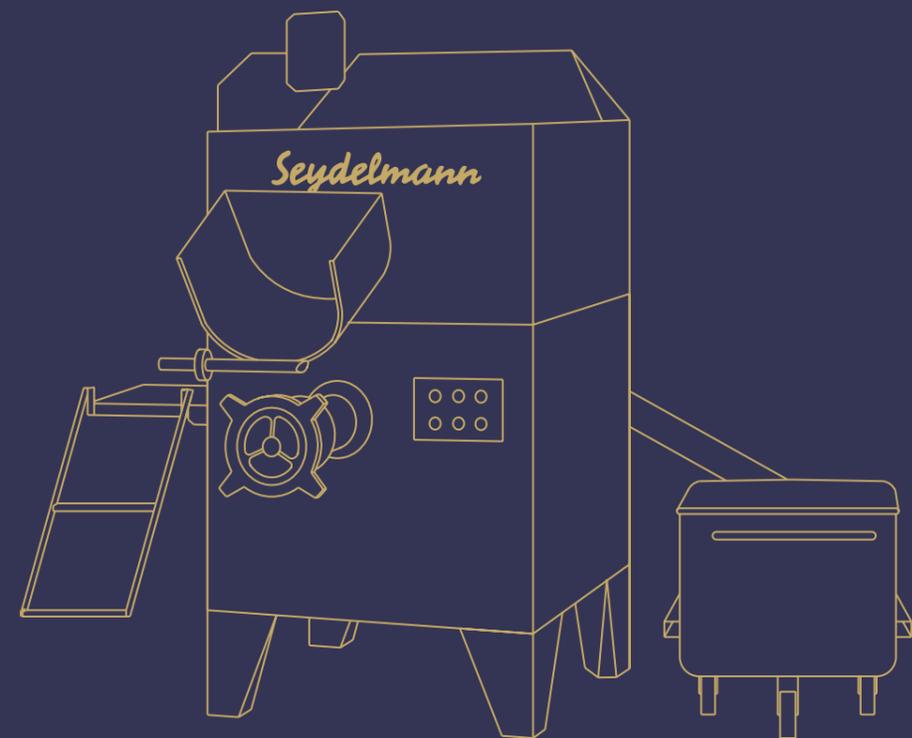
Internet: <http://www.seydelmann.com>



Seydelmann

In the hands of the best

Mixing Grinders



The Seydelmann Mixing Grinders with Hole Plate Ø 130, 160 and 200 mm



Mixing grinder with automatic feeding mixing arms

Cleanest cut with fresh and chilled meat and semi-frozen meat. Mixing arms transport the material without additional help to the worm. The lean meat and fat are premixed in the machine to a uniform mix, such as coarse sausages.

Perfect machine for the standardization of meat. Mixing of pre-ground material with salt, spices, additives e.g. for Hamburgers.

The mixing arms

The mixing arms can be switched independently of the worm. Mixing arms blend the material and transport it to the running worm which rotates completely open in the hopper. The worm is not rotating during the mixing of coarse material with the emulsion. All desired mixing actions can be done in the grinder. If no material is to be cut the grinder works as a blender and discharges without cutting set via the worm. On request with automatic forward and reverse gear of the mixer.

2-speed working worm

The working worm has 2 speeds. The first speed is for semi-frozen and fresh meat and for the production of coarse additives, different grains and dry sausage like Salami with the outside cutting knife or with the outside cutting device. The second speed is for process meat, liver, cooked material, vegetables e.g. spinach.

The working worm can be fitted with a short-time reverse gear on request. Even the smallest amounts of mixed material can be repeatedly added to the mixer during the mixing process.

Hygiene and quality

Worm, worm housing and bayonet locking of Seydelmann grinders are made of solid stainless steel. Mechanical wear of the stainless steel worm housing is almost completely prevented due to a special hardening of inner surface of the worm housing.

Extremely strong construction for long machine life.

Due to its seamless solid stainless construction very strong and extremely easy to clean. All edges are rounded and polished.

The machine body is made of thick solid stainless steel.

Bayonet locking of stainless steel

Bayonet locking is standard for easy changing of knives and hole plates. It protects the thread of the worm housing and saves time.

Top Technology with Superior Power



Steplessly preadjustable working worm

Optional the grinder can be equipped with a steplessly preadjustable drive

of the working worm. This enables the adjustment of the ideal speed for transporting the different materials to the grinding set. Different types of

sausages will have the best possible cut-image and an extremely uniform granulation even for highest demands.

8 preadjustable numbers of revolution of the working worm can be set on the Micro 13.

Unlike with traditional AC motors, there are no starting or switching peaks.

The mixing grinder can be used as an extruder in conjunction with the separately driven outside cutting device. As the revolutions of the working worm and the outside cutting device can be preset exactly and independently of one another, Seydelmann mixing grinders can be used to produce meatballs, ingredients for soup and similar products, since the desired length and weight can be set accordingly.

Use of the Seydelmann mixing grinders

For coarse pieces the grinder either is charged with whole meat chunks or precut meat, whereby a 8 or 13 mm hole plate and the outside knife are used. By use of the outside

knife the meat is cut into single pieces after having passed the last hole plate and at the same time it is lightly distributed and mixed again. Now the coarse pieces are blend with nitrite salt in the grinder until the

required binding is reached. The finished coarse mix is discharged without cutting set for further processing on the cutter or the final emulsion is added to the coarse emulsion in the grinder to get a ready mix, which is discharged by the worm without cutting set.

"Westfälische Würstchen"

Chilled pork meat is mixed and coarsely precut in the grinder. Then the cutting set is used with a 5 mm hole plate and a 7-wing outside knife. The meat again comes into the grinder, where it is mixed with nitrite salt and spices. The meat is minced as long as it has a little binding. By this the "Mettwürstchen" get a very good and clean cut.

"Coarse Minced Meat" (Mettwurst) is also produced as prescribed above by using a 3 mm hole plate and the 9-wing outside knife. With the same method the whole range of coarse "Bratwurst" can be produced and also fine mixed with coarse pieces.

All sausages produced in this way meet the highest demands in quality and taste. Working on our mixing grinder saves time, money and solves problems.

Seydelmann Grinders - Highest Quality, Permanent Progress

Loading device

The hydraulic loading device is available for 200 litres or 300 litres trolleys (BW 200 or BW 300) according to DIN 9797 (unloading as a standard on the left hand side, on request on the right hand side). The hydraulic aggregate, the cylinder, valves etc. are completely built into the machine. Therefore the grinder is very quick and easy to clean. Due to the hydraulic the loading device is maintenance-free. There is no untidy separate chain or screw driven hoist. When the grinder is not used, the loading device can be „parked“ in its highest position - which is a gain of space. On request the grinder can be equipped with conveyor screws or conveyor belts for linking into a fully automatic production process.



In case of loading device for 300 litres trolleys the enlarged feet are made of stainless steel.



The loading device is easy to clean and needs no additional space.



Mixing and automatic feeding - on request with forward and reverse drive

Safety

Seydelmann mixing grinders are constructed in accordance with safety regulations and have the CE-Declaration of Conformity.

High-quality and permanent innovation

Innovative thinking, economical action and production of quality. Seydelmann is certified according to ISO 9001 - this ensures excellent fulfilment of your present and future requirements.

Anti-blocking system

The anti-blocking system with power switch avoids damage of the motor in case the working worm is blocked due to overload or foreign bodies.

Motors

Motors completely enclosed and moisture-proof to IP55 standard. Drive is wear- and maintenance-free. A waterproof panel box is installed in the machines and can be delivered separately on request – also for special voltages.

Seydelmann-Worldwide the Embodiment of Latest Technological Developments

Outside knife

The machine is also available with a special version for the production of dry sausage and operates by using a knife on the outside of the last hole plate to cut again the already minced product giving a uniform size and blend.



Outside cutting device

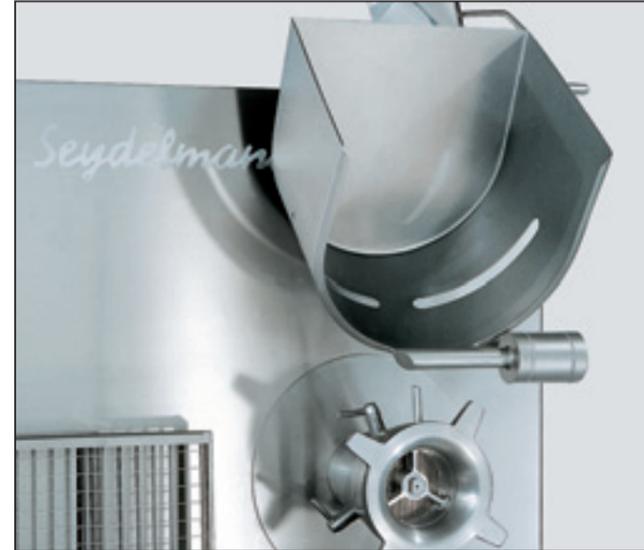
The outside cutting device drives the outside cutting knife independently of the working worm. The revolutions are steplessly preadjustable to achieve desired size of granulation.

High speed produces short particles, slow speed produces longer particles. The outside cutting device produces exact uniform particle sizes of any material.



Pneumatic unloading device

The pneumatic unloading device, used with the separating kit or grinding separator kit, ensures even more exact and precise control of separation and sorting out sinew and meat. The pneumatic unloading device controls the desired flow by means of a ball valve (separate compressed air connection required). The interval time between opening and closing of the valve can be set individually as required. The transparent discharge hose allows you to continuously check the quality of the discharged product.



Protection device

According to regulations, the mixing grinder is equipped with the protection device.

Holding device

The holding device for the precutting plate (kidney plate) guarantees an almost friction free and careful cut. The grinding set will not be pressed together by the pressure of the flow of meat. The machine runs very easily and needs less power. The wear of hole plates and knives is reduced considerably.



Separating set

Improves the quality of the meat. Saves time during deboning. Bones, gristles and sinews are automatically removed. 85% to 95% of the hard particle in the meat are removed. A special separating set allows simultaneous crushing of the separated sinews etc.. No blocking of the grinding set as the hard particles are removed. Therefore higher throughput and clearest possible cut. The quality of the meat is improved by 1 to 2 degrees (according GEHA). Ideal for reduction and determination of collagen. Removed sinews are deepfrozen bowlchopped to a fine emulsion and can be added to certain products.



The Seydelmann Mixer-Grinder



Mixer-grinder

Two mixing shafts running independently forward and reverse, slow and fast. Programmable intervals, forward to reverse or whole mixing time. As standard the worm has a short-time reverse gear. The unloading flap is pneumatically operated.

Best possible mixing due to the ideal configuration of the spiral paddles. No material remains in the hopper being not mixed.

The paddles do not work into each other, therefore without shearing or squeezing. This machine can be used as a mixing grinder and as a paddle mixer. One machine offers the features of two machines.

Premixing, standardizing and grinding then filling again into the hopper,

adding additives for coarse "Mettwurst". Then mixing and unloading through the unloading flap.

The loading is possible with vertical hoists for trolleys according to DIN 9797 or via screw conveyor belts.

The mixer-grinder has as standard an operators pedestal on the right hand-side or on request on the left handside. Special leaflet for optional features like load cells, hydraulic covers or slidable side walls, LIN-cooking and hand safety guard.

Unloading through the pneumatically operated unloading flap or through the worm housing is only possible if the trolley or a transport system is in position.

Seydelmann automatic processing line

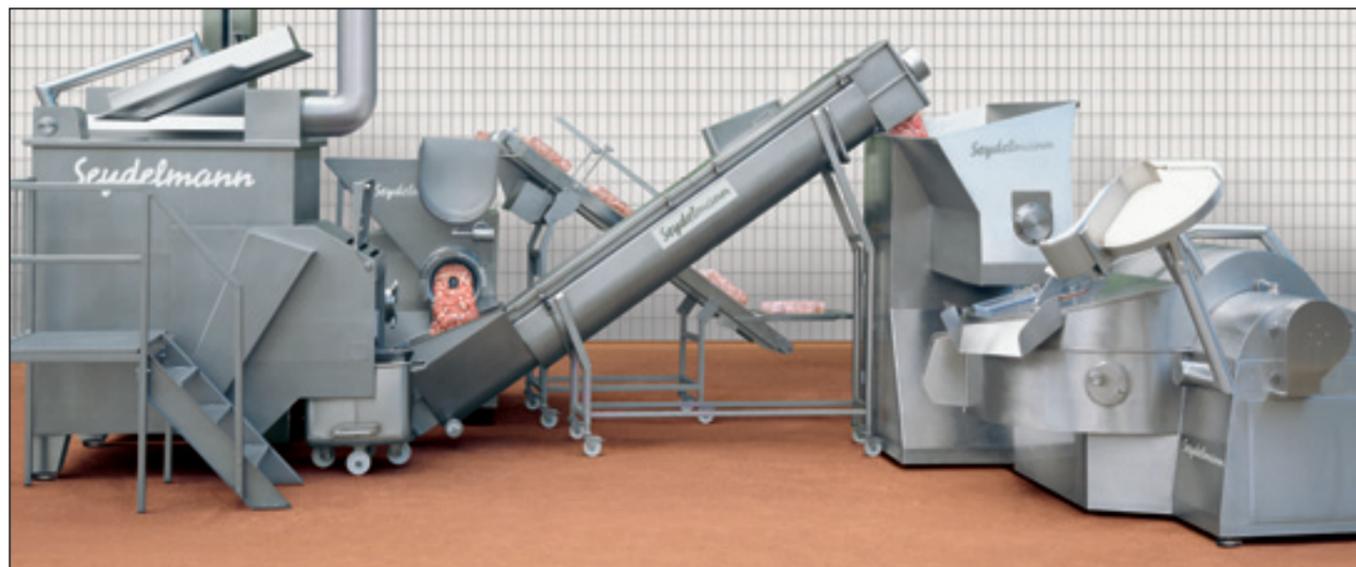


Mixer-Grinder PG 160 with movable screw conveyor
(unloading as a standard on the left hand side, on request on the right hand side)

Ideal integration within automatic processing lines

All our industrial machines can be connected via conveyors. As a consequence, all products, e.g. boiled,

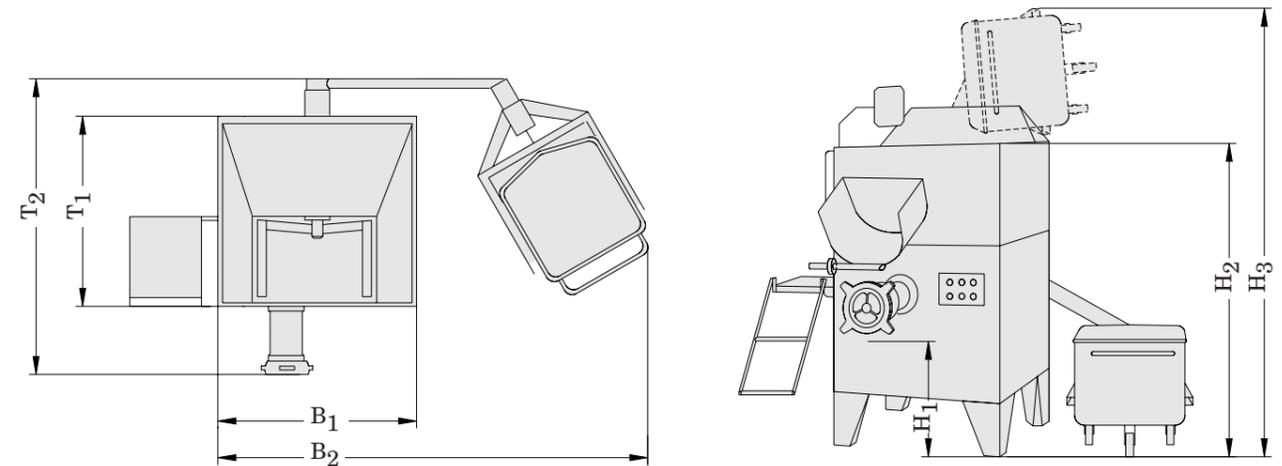
dry and cooked sausages, can be produced automatically.



Automatic processing line

Technical Data

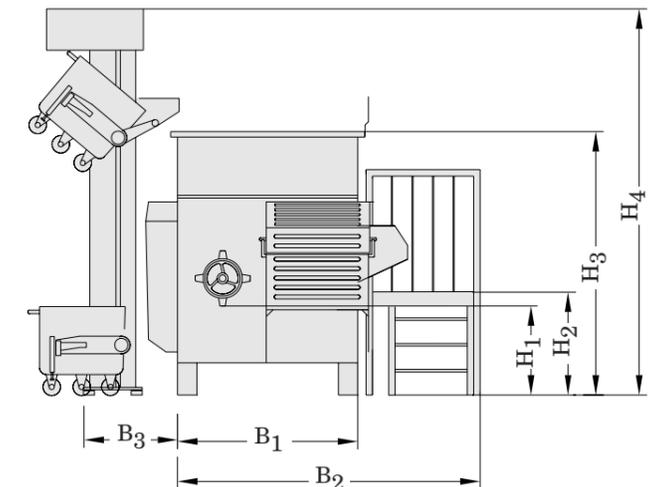
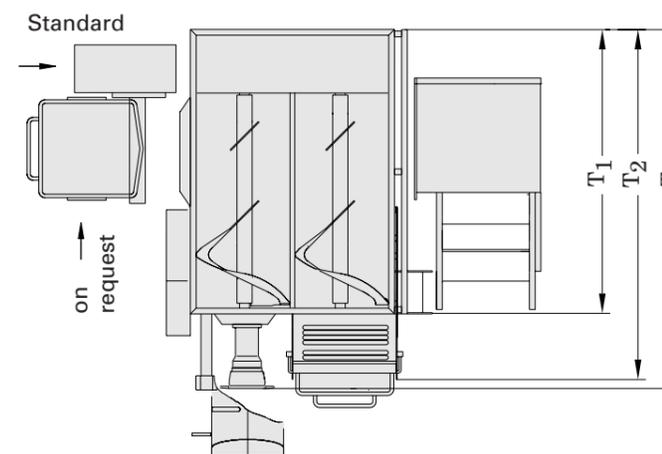
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TYPE	Power of motor in kW	Throughput depending on material and number of revolutions up to kg/h	Weight in kg	Hopper capacity in Liter	min. width of door	Length of machine body B ₁	Dimensions in cm					
							Total length B ₂	Depth of machine body T ₁	Total depth T ₂	Outlet height H ₁	Height of hopper rim H ₂	Necessary room height H ₃
ME 130/3	18	3000	950	300	114	97	-	91	129	78	190	-
ME 130B	18	3000	1100	300	129	112	250	107	164	80	190	312
MG 160	29	5000	1000	300	114	97	-	91	137	78	190	-
MG 160B	29	5000	1200	300	129	112	250	107	172	78	190	312
MU 200	37	6000	1000	300	114	97	-	91	139	76	190	-
MU 200B	37	6000	1200	300	129	112	250	107	174	76	190	312

ME 130/3, MG 160 and MU 200 with elongated feet and safety step without protection grate.
Dimensions/Data not binding.

Alterations reserved.



TYPE	Main-motor kW	2 mixing-motors each kW	Mixing capacity approx. in kg	Hopper capacity approx. in Liter	min. width of door	Dimensions in cm										Weight in kg	Weight with loading device in kg
						B ₁	B ₂	B ₃	T ₁	T ₂	T ₃	H ₁	H ₂	H ₃	H ₄		
PG 161	18 / 29	6,5 / 8	700	1300	190	140	230	100	162	208	217	77	90	205	300	1950	2250
PU 201	25 / 37	6,5 / 8	700	1300	190	140	230	100	162	208	217	77	90	205	300	1950	2250
PG 160	18 / 29	6,5 / 8	1000	1800	190	140	230	100	199	250	254	77	90	205	300	2250	2550
PU 200	25 / 37	6,5 / 8	1000	1800	190	140	230	100	199	250	254	77	90	205	300	2250	2550

englisch 07/2003

Dimensions/Data not binding.

Alterations reserved.