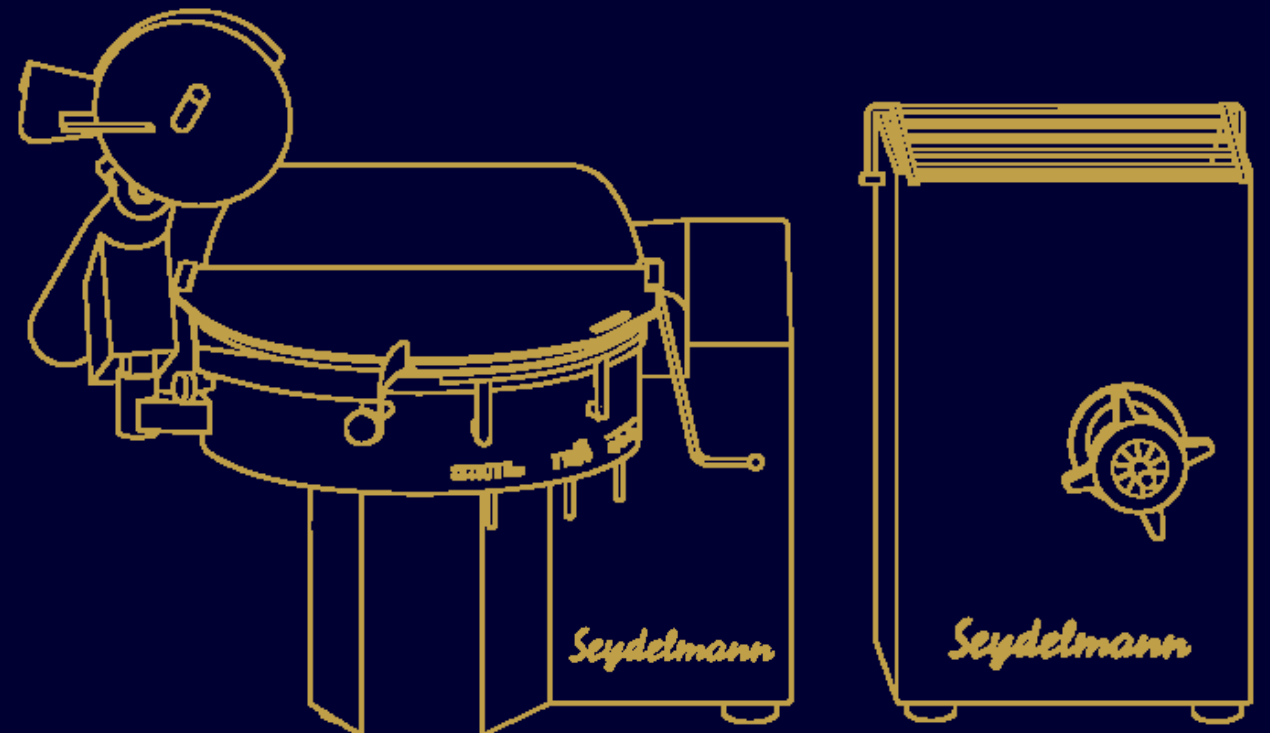


Seydelmann

In the hands of the best

High efficiency Cutters Grinders



High efficiency- Cutters Grinders

Seydelmann

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Seydelmann high efficiency cutters - lar gely of solid rustproof material



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The Ultra-Cutter

The sturdy design allows the Ultra-Cutter to be universally used, for dry, and boiled sausages as well as for chilled or frozen material. With 2 bowl speeds there are 2 knife speeds and 2 mixing speeds for the addition of coarse material into the emulsion. On option the bowl speeds can be used in combination with each knife speed.

There is a digital display for temperature and running time. With reverse mixing speeds as an option.

The Seydelmann High Efficiency Cutter s 40, 60, 75, 90, 120 litres



The Rasant-Cutter

A robust high-efficiency machine for the consistent use. 2 knife speeds and 2 bowl speeds.

Digital display DGA 33 for temperature and running time guarantees an easy to read and accurate display.

Preadjustable cut off switch for temperature and running time, with an additional knee lever switch as an option.

The AC - Cutter, Fascinating in strength , speed and style



*The new AC 8 - Cutter
6 forward speeds
2 speeds reverse*

The new maintenance-free AC 8 cutter has two reverse mixing speeds in addition to the 6 forward speeds, or optionally eight preselectable forward speeds. All speeds are steplessly preprogrammable, from mixing speed to the highest speed.

On request, an additional knee-lever switch on the AC 8 allows you to set up a stepless speed. This additional stepless speed allows determination of the ideal knife speed for the desired product in a very simple manner. The eight speeds are then programmed on the basis of the optimum knife speeds found in this manner. All AC-8 cutters are closed at the bottom and equipped with a ventilation system (airing and de-airing).

High-performance cutters and grinders - quality for generations



The AC - Cutter – highest quality of technology



Technology in the AC-Cutter

A coarse and very uniform texture can be achieved with a relatively low cutting speed.

In order to achieve uniformity with finer grains, the speed is selected higher according to the grain size - the cutting speed is increased as the grain size decreases.

A regular, uniform spread of the product to be processed by use of the mixing speeds will improve the visual appearance of the product and will therefore improve the general sales potential.

Programming possibilities:

for example with K 60 AC:
first speed with 60 rpms for mixing and blending of "Bierschinken" (very coarse) - without cutting, second speed with 240 rpms for mixing resp. blending in of finer granulated ingredients, e.g. "Schinkenwurst", third speed with 1200 rpms for coarse prechopp and deairing of the emulsion: production of coarse granulation. Fourth speed with 2500 rpms for dry sausage and fine granulation, fifth speed with 4800 rpms for fine emulsions, sixth speed with up to 6300 rpms for finest emulsions and efficient release of proteins during the chopping of lean meat. Seventh speed reverse with 50 rpms reverse for mixing and blending of "Bierschinken" and mushrooms, eighth speed reverse with 130 rpms reverse for tumbling of additives.

Seydelmann - worldwide paragon of highest competence



Loading device from cutter K 120



The loading device

The loading device is constructed for 120 l standard trolleys. The loading device lifts the trolley vertically until the rim of the trolley is above the bowl. Then the trolley is tilted and completely emptied. Liquid products are also poured without spilling.

As loading is effected from the left-hand side the whole cutting material is spread evenly without blocking.

The separate loading device, which is available as an option from cutter K 120, is designed for the loading carts BW 120 and 200.

The new AC-Cutter

The new AC-Cutter allows the production of still more profitable emulsions. More effective applications through the stepless programming of the 6 or 8 speeds. The technical design of the AC-Cutter allows speeds, that are up to 50% higher than with usual high-speed machines. This high speed extracts considerably more protein from the meat cell.

Already at the beginning of the chopping, an extremely stronger binding can be realized. Due to the high speed of the knives, inertia of the meat particles increases and the breakdown of the meat cells is complete. Not even the smallest cell compounds are missed by the knives and are cut again. This results in tougher, stronger and more homogenous emulsions.

The extremely high speed guarantees a high degree of fineness. Not only cellular protein but also taste

influencing substances of the meat, like enzymes, can be better released. The sausage has a better taste. To emulsify the paste, the knife speed is programmed slightly lower. The required firm consistencies of the different recipes are achieved by means of the variably adjustable speeds during the emulsifying process. The combination of all these features improves in particular the visual appearance of the sausage. A good-looking and delicious, mouth-watering sausage will attract the consumers and increase their willingness to buy.

Rind Emulsion in the AC-Cutter

The processing of raw rinds to fine rind emulsion creates a new potential market for the highest speed of the AC-Cutter. After only a short running time, the rind is reduced to a fine even emulsion.

The Seydelmann Cutter

Due to its seamless, largely solid stainless steel construction the Seydelmann cutter is very robust and easy to clean. All edges are rounded and polished. In the whole cover no screws or edges where dirt or bacteria can be deposited. Transparent and almost unbreakable noise absorbing cover. The machine body is of thick, largely solid stainless steel. Anti dent construction of the machine when bumped by the heavy loading

trucks etc. Custom-orientated cross lever switches at the outside of the bowl, exactly at the operating position of the butcher. As the machine is operated with the knee, the operator always has ready hands for loading and unloading the cutter. Digital display for temperature and running time. Temperature probe built into the scraper, giving accurate temperature control.



Perfection in detail

Knee lever switches

Custom-orientated knee lever switches integrated in the front wall of the bowl at the operator's position. As all functions of the machine are switched with the knee, the operator's hands are always free for loading and unloading and switches are kept clean. There are no easy to break push-button switches and displays on the machine.



K 120 AC 8 with ejector

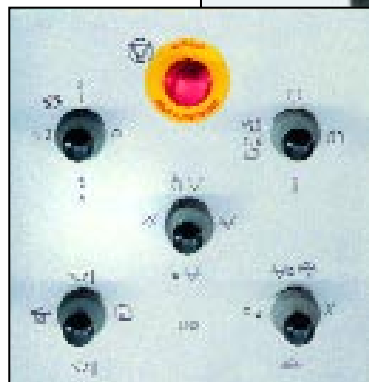


Cross lever switches

The cross lever switches are ideally arranged according to ergonomic aspects. Contrary to common controls which are susceptible to interference, the machine and all its functions can almost be operated without opening one's eyes. Each switch controls logically-linked function. The machine is electrically interlocked to prevent incorrect or faulty operation.



K 64 AC 8 Vacuum-Cooking-Cutter

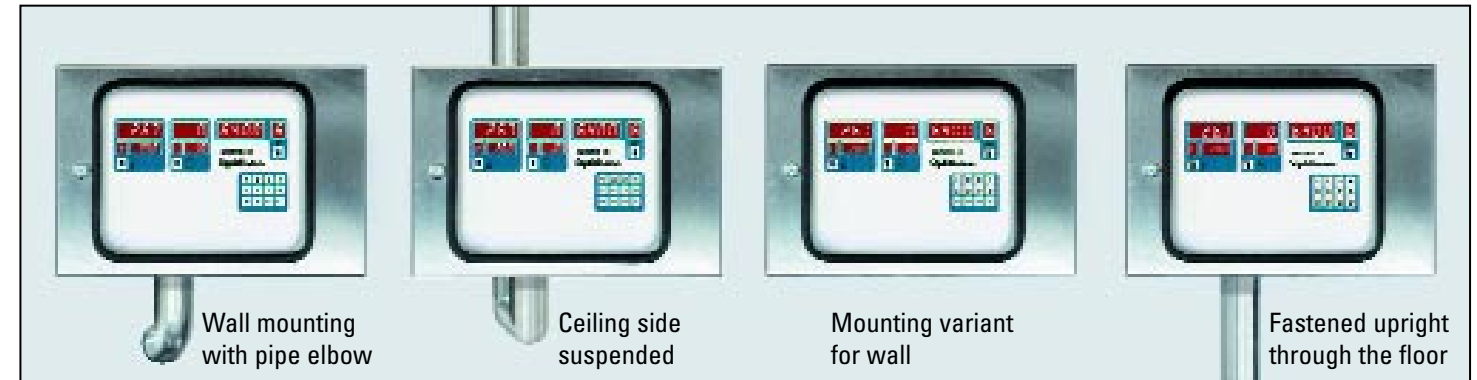


Controls

The whole electronic programming unit is placed within sight distance remote of the machine. All parameters are shown on a specially large

digital display, even well legible from distances.

Mounting variants of the Micro13 Control

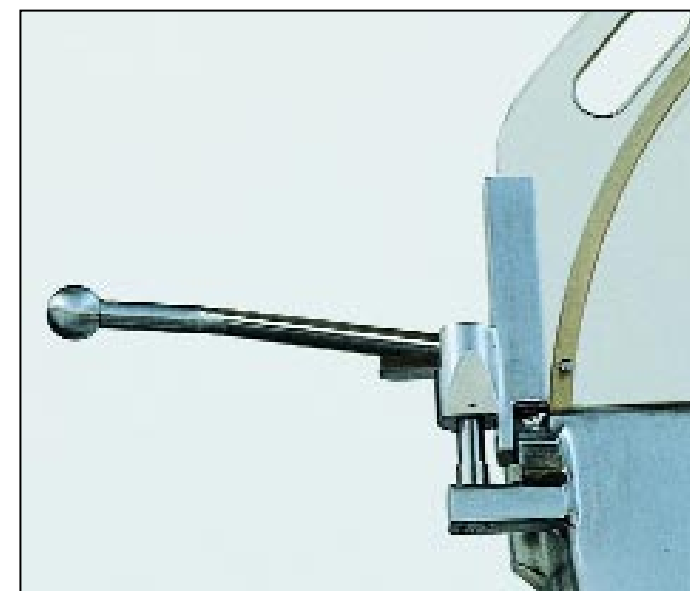


Hygienic mounting of noise absorbing cover

The hinges are of solid stainless steel and the two stoppers for the noise absorbing cover are mounted outside the bowl area. There are no flanged or screwed plates, rubber stoppers or similar parts.

Mechanical and electric noise protection cover lock*

Due to the mechanical noise protection cover lock*, the main cover can be opened with the noise protection cover in vertical position. In addition to the compact design of the cutter, this allows a significant reduction of the distance between the wall and cutter. The electric noise protection cover lock* causes the knife speed to be automatically reduced to half the maximum speed when the sound absorbing cover is opened. After the noise protection cover is closed, the preset speed will automatically be run again.



* optional equipment on request

Quality in every detail

All corners and edges are generously rounded and polished on the rear of the machine. Even invisible areas are finished with the same high standards.



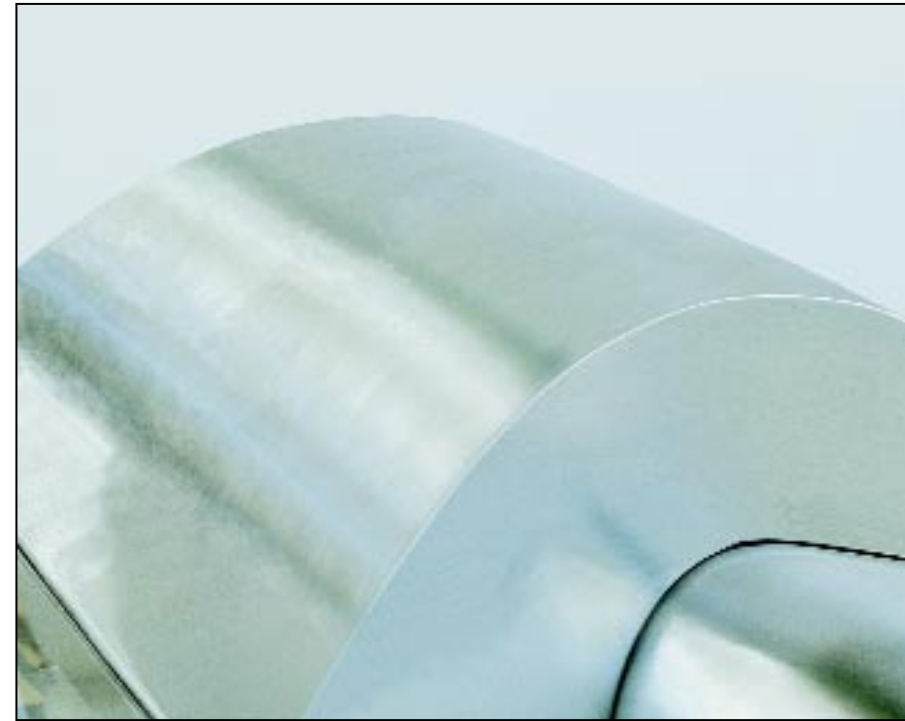
Temperature sensors

Immediate and very accurate temperature control. The temperature sensor is integrated in the top end of the perfectly-shaped scraper. Even smallest amounts of emulsion can be accurately measured and no coarse material can stick to the sensor causing incorrect measurement.



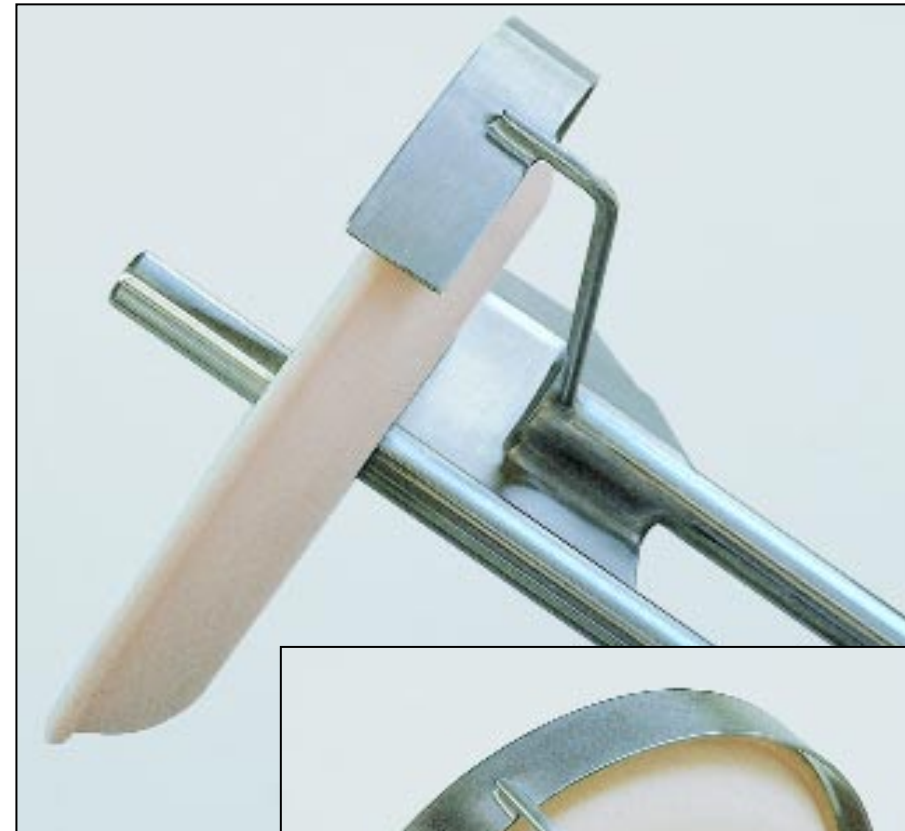
Easy cleaning

All surfaces on the machine are designed with a slope so that cleansing water will drain completely from all surfaces without leaving water stains. The knifehood is double-walled and insulated with sound absorbing material.



Noise protection package*

Ensures optimum sound insulation. Includes a reinforced noise protection cover, seal between cover and knife shaft arm, cover lift support (from K 60) and the electric sound protection cover lock.



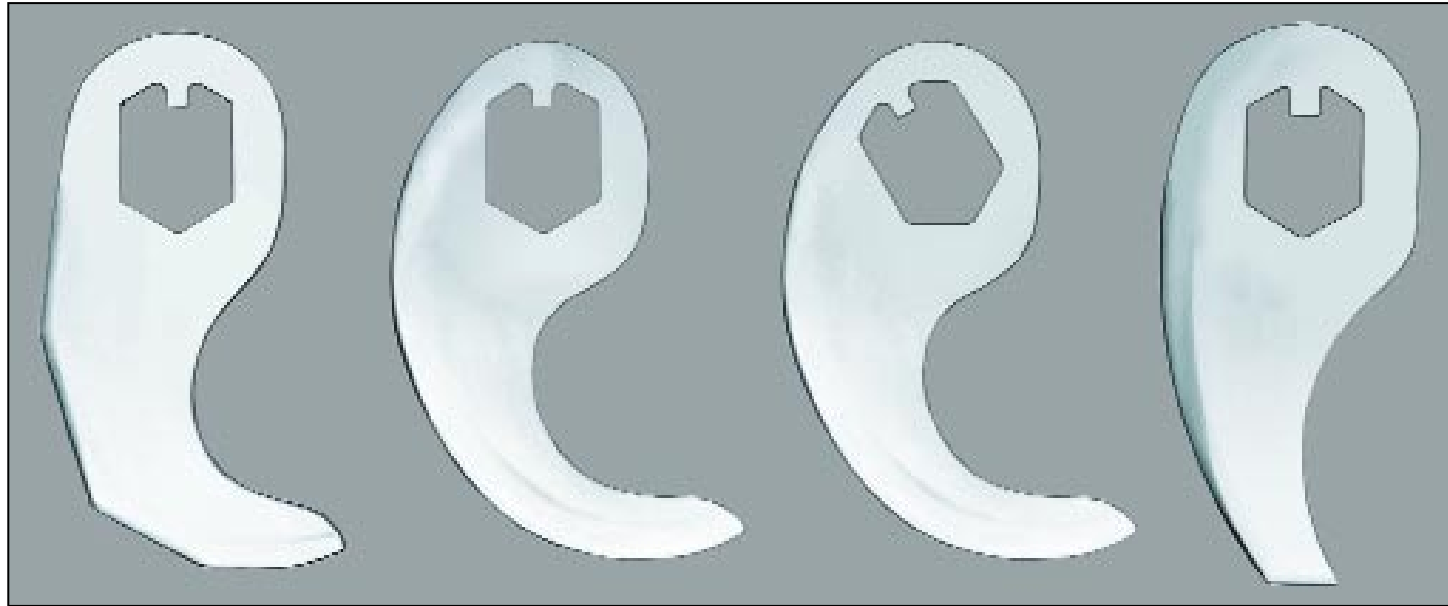
The ejector*

Accurate unloading of dry and cooked sausage. The specially Seydelmann-designed ejector disk profile allows a quick and efficient unloading even with liquid materials. No visible wires, hinges and drive components. There are no fastening screws and lubrication nipples. All parts are rounded and polished.



* optional equipment on request

Relaxing comfort for safe operation



EE - efficient universal knife for best possible fineness and intensive emulsification.

BW - because of its drawing cut perfect for the production of dry sausage.

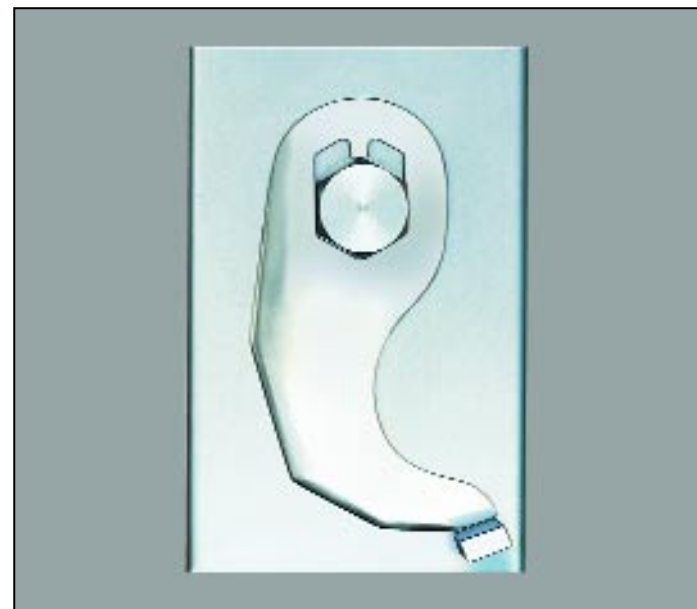
BW 30° - 30° uniform cut by using 2 x 30° and 2 x 60° knives.

K - for extremely fine emulsions. Mostly used with high efficiency cutters.



Balanceable knife head

Balanceable knife head for any number of knives. Completely interchangeable. For vibration free running even with high speeds.



Knife gauge*

For exact adjustment of the knives after regrinding. The safety stud is reduced to the right length.

* optional equipment on request



DGA 33 Digital display for Ras and Ultra Cutter

DGA 33 for ras and ultra cutter

Digital display for running time and product temperature on request with automatic switch-off for time and temperature. Switch-off data can be variably preprogrammed.



Micro 13 Digital control for AC Cutter

Micro 13 with AC cutter

Digital controller Micro 13 for knife speed, gear indicator, temperature and run time. Eight speeds can be steplessly programmed and then activated by means of the practical knee lever switch at the cutter. Automatic shut-down for run time and temperature. Temperature is measured in seconds and very accurately.



Memory 3000 fully automatic programme control for all cutter types

Memory 3000 - for all cutter types on request

The programmable microprocessor controller Memory 3000 for fully automatic cutting provides user-guided programming. The screen display is freely programmable as a color display. Certain program steps already include logical work sequences. The memory 3000 allows you to store complete daily and weekly work schedules. Required customer service work is displayed in the service program of the Memory 3000 in a timely manner in advance. For comprehensive information about numerous additional applications, please refer to our special catalog.

Vacuum - cooking - cutter



60 ltr. Vacuum cooking cutter (K 64 AC 8)



120 ltr. Vacuum cooking cutter (K 124 AC 8)



60 ltr. Vacuum cooking cutter (K 64 AC 8)



60 ltr. Vacuum cooking cutter (K 64 AC 8)



complete unloading even of liquid material

More information in vacuum cooking cutter catalogue.

The Ejector*

Accurate unloading of dry and cooked sausage. The ejector disc profile especially designed by Seydelmann allows a quick and complete unloading even with liquid materials.

* optional equipment on request

Seydelmann Machines stand for top quality and steady progress.

Advantages of the Seydelmann Cutters

1. The AC cutter - futureoriented technology of highest perfection

- The three-phase motor of the AC cutter has a significantly higher efficiency than conventional drives with fixed speeds.
- Carbon brush and air filter changes no longer required.
- Starting and switching current surges are avoided in contrast to conventional three-phase drives.
- Regardless of the filling quantity, the AC cutter will work at exactly the programmed speeds. Along with maximum power savings, this ensures absolute uniformity of the product.
- The AC cutter consumes only the power needed for the relevant effort due to the preprogrammed ideal speed, i.e. no faster nor slower than required for the relevant product.
- Up to 25 % power saving with the AC cutter.

2. The Ultra cutter - robust and universal

- Robust design. Universally useable for raw and boiled sausage as well as boiled material.
- Two cutting speeds and two mixing speeds to add coarse material to the meat.
- On request, two additional reverse mixing gears are available as optional equipment. For all mixing gears, the two bowl speeds can then be switched. This amounts to eight different speed variants with two bowl speeds and two mixing gears.
- Digital display DGA 33 for temperature and run time, guarantees easy reading and fast display. On request with shutoff contacts for run time and temperature.

3. the Rasant cutter

- A robust high-performance cutter for hard use.
- Two bowl speeds with two cutting gears.
- Digital display DGA 33 for temperature and run time, guarantees easy reading and fast display. On request with shutoff contacts for run time and temperature.

1. Knee lever switch for highest operating comfort

- Practical knee lever switch at the bowl wall.
- Exactly at the operator position.
- Mnemonic symbols for all machine functions.
- No switch elements soiled by meat.
- All functions switched by knee.

2. Noise protection cover

- Reduces sound emission by more than 10 dB(A), perceived as about half the sound volume.
- Prevents condensation of humidity on cold raw sausage meat.
- Retains meat for boiled sausage production.
- Transparent and chemicals resistant.

3. Stepless preprogramming of knife speeds

The stepless preprogramming of the eight gears eliminates the search for the relevant speed required. This achieves absolute uniformity of product.

4. Balanced knife head

- Simple knife change and balancing.
- Knives can be installed in any number and arrangement.
- Vibration-free operation even at extremely high speeds.

5. The solid stainless steel cutter bowl

The stainless cutter bowl has a smooth and finely ground surface. This prevents fat, protein and water from penetrating into the surface and thus providing a culture medium for bacteria.

Due to its close structure of material and the higher specific gravity, in the stainless cutter bowl the cold as well as the heat can be better controlled into the product. Because of the high chemical resistance of its material, the surface of the stainless cutter bowl always remains smooth.

No additional greasing of the surface is needed. No slipping away of the material from the knives. The gleaming effect of the bowls made of stainless high-grade steel completes in a matchless perfection the visual effect of an elitist machine for the ultimate demands.

6. Safety

Seydelmann machines comply with legal accident prevention regulations and have the CE symbol.

7. Quality advantage

Think innovatively, act economically, produce quality for the benefit of our customers.

We have the sought-after ISO 9001 certificate.

We will meet highest demands in the future also.

Seydelmann Grinders, Unbeatable in performance and handling

The Standard Grinder WD 114

Largely of solid rustproof material. The Standard Grinder WD 114, made of solid stainless steel, stainless steel and hardened worm barrel, stainless steel worm, stainless locking nut*. Strong construction, 2-speed working worm.

First speed for fresh meat and slightly frozen meat. Second speed for cooked products, liver, spinach.

Due to its special design, the hand guard is arranged significantly higher above the filling opening in line with standards requirements. Therefore, fast and easy filling even of larger pieces of meat is possible. Chute content approx. 60 l.

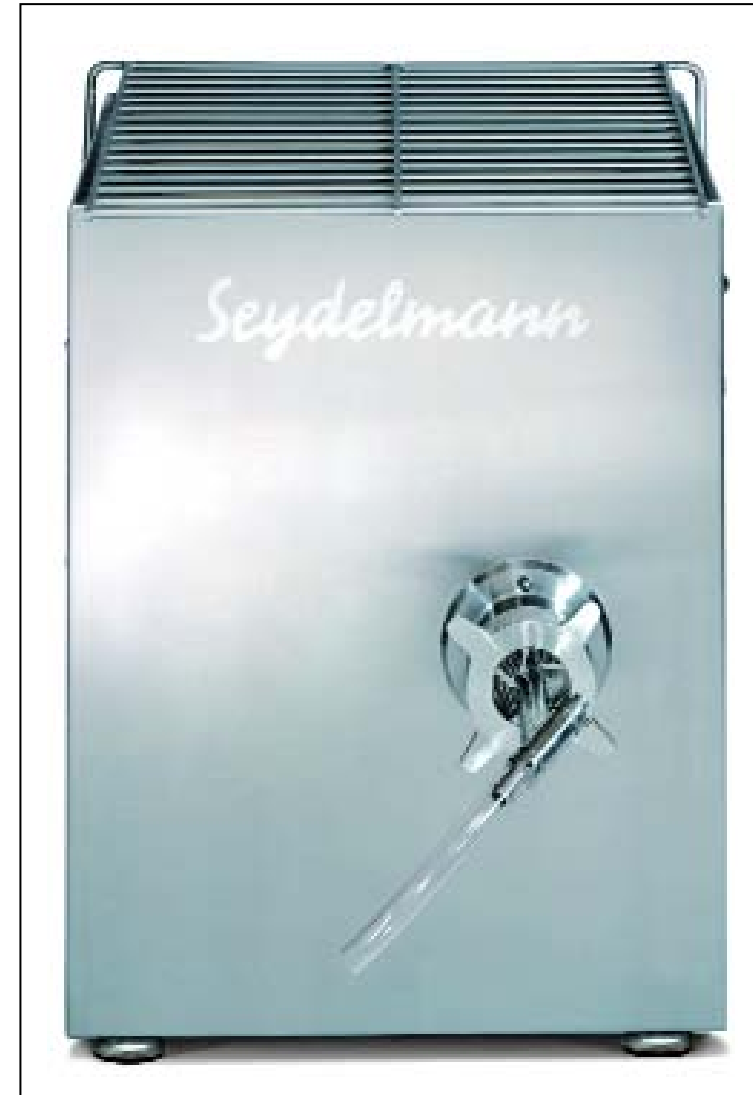
Outlet hand guard as well as separating and grinding separator kit as optional equipment.

* optional equipment on request



The Standard Grinder WD 114

Separating set



The Automatic Grinder AD 114 with separating set*

wide conical feeding worm of up to 270 mm diameter



The Automatic Grinder AD 114

An Automatic Grinder fulfilling the special requirements for easy operation

Largely of solid rustproof material. Stainless steel and hardened worm housing, stainless steel worm, stainless steel locking nut*.

Especially strong 2-speed main drive of the working worm for fist-sized frozen meat pieces, largely wear- and maintenance-free. Strong 2-speed drive for the wide conical feeding worm. The speeds of the feeding worm and the working worm can be used independently of each other. The conical feed screw of up to approx. 230 mm diameter takes up large pieces of meat and safely transports them to the working screw without forming bridges. Infeed screw running forward and reverse for mixing (mixing capacity approx. 25 kg). Outlet hand guard as well as separating and grinding separator kit as optional equipment.

* optional equipment on request

The Mixing Grinder MD 114 opens up completely new production possibilities.

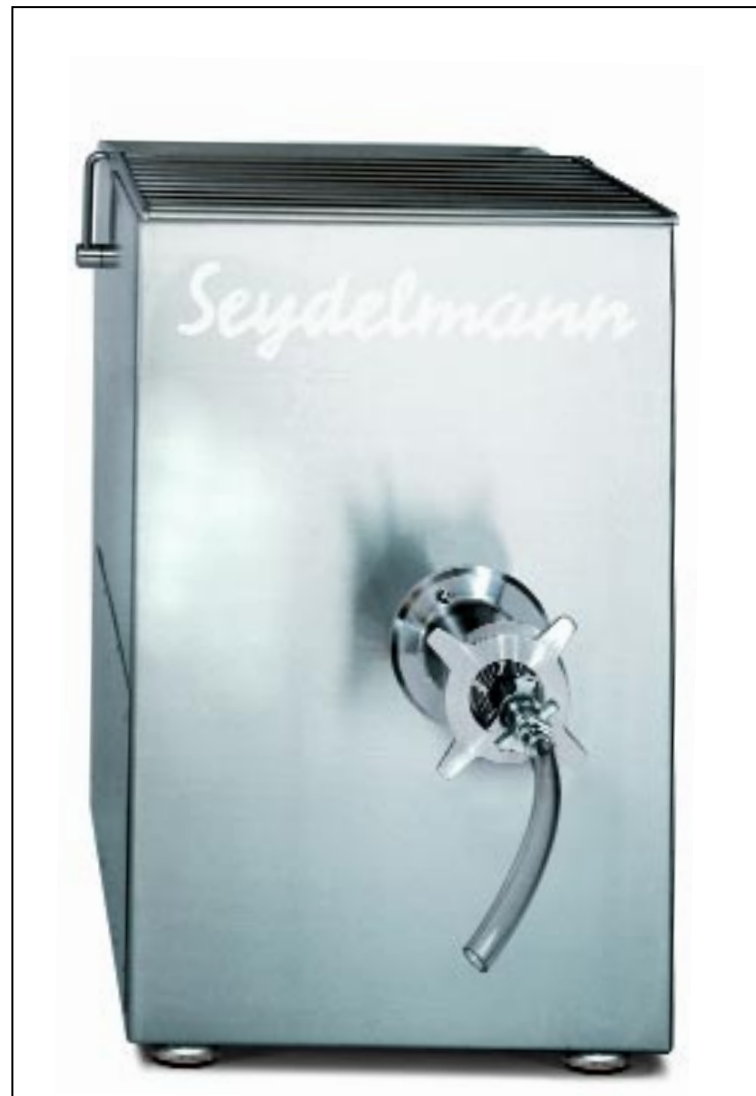
Largely of solid rustproof material. The screw, screw housing and union nut, or bayonet coupling if requested, are made from solid rustproof steel.

The twin-armed agitator in the 75 l hopper works as an automatic feeder. The mixing capacity is approx. 50 kg.

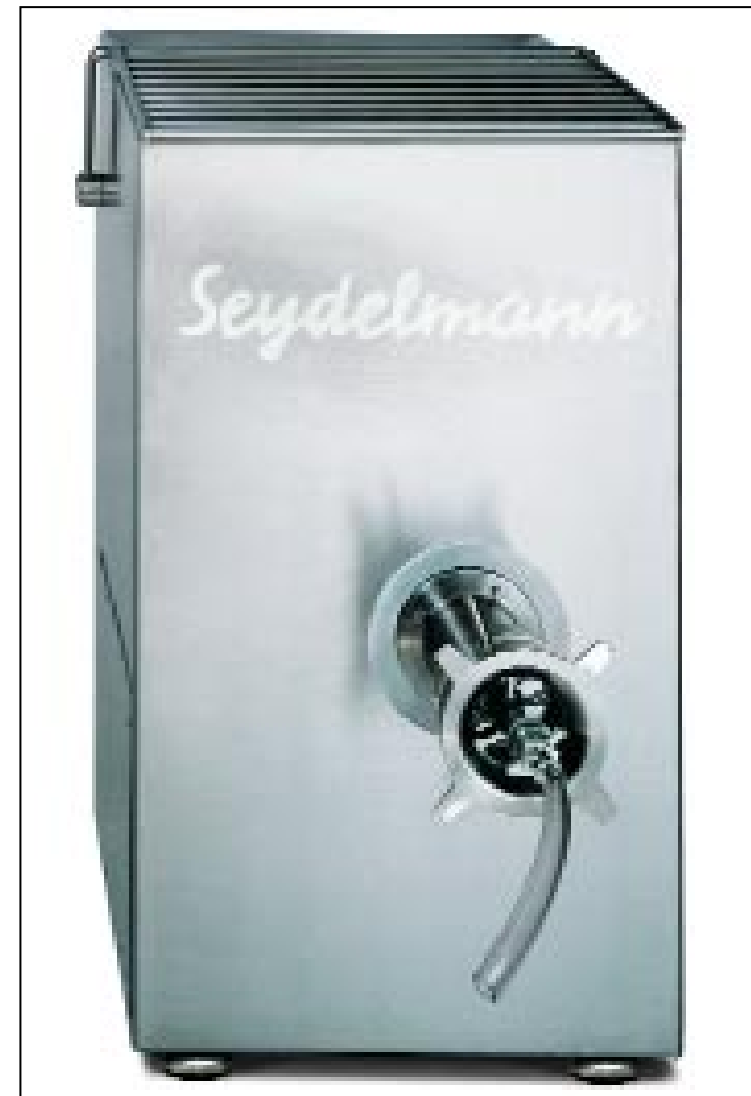
The agitator can be supplied with forward and reverse pause if required. The guard with shutoff contact prevents that a worker's hand can get into the running mixer.

Also on request is a short reverse gear for the worm, outlet hand guard as well as separating and grinding separator kit as optional equipment.

* optional equipment on request



The Mixing Grinder MD 114 with seperating set*



Mixing Grinder ME 130



Mixer with forward and reverse automatic for blending and as automatic feeder

for the worm. The guard with shutoff contact prevents that a worker's hand can get into the running mixer. Outlet had guard, holding device as well as separating and grinding separator kit as optional equipment.

Working process in the Mixing grinder

For example for coarse pork sausage; the roughly precut meat is put into the grinder. Then the material is mixed until the nitrite salt and spices are uniformly dispersed. The grinding process is started with an 8 mm hole plate and an outside cutting knife. The action of the outside cutting knife gives a uniform but variable particle size ready for introducing into the filling machine. "Nürnberger Bratwurst", "Krakauer" and other types of cooked sausage with the addition of coarse pieces are processed in the same manner. If no grinding is required, the machine also works as a mixing machine and empties without the cutting set using only the worm.

The Mixing Grinder ME 130 and his production possibilities.

Largely of solid rustproof material. Made of solid stainless steel, stainless steel and hardened worm housing, stainless steel worm, stainless steel locking nut or stainless steel bajonet locking.

The twin-armed agitator in the 170 l hopper works as an automatic feeder and with static worm as a mixer/blender (mixing capacity of up to 100 kg)

The agitator can be supplied with forward and reverse pause if required. Also on request is a short reverse gear

Top technology with superior power

The Automatic Grinder AE 130 - high performance reserve for highest demands in any application

Largely of solid rustproof material. Generally constructed from solid stainless steel, stainless steel hardened worm housing, stainless steel worm, stainless steel locking nut or stainless steel bajonet locking. Especially strong 2-speed maintenance and wear-free main drive of the working worm for large frozen meat pieces of down approx. -10°C. Strong 2-speed drive for the wide conical feeding worm. The speeds of the feeding worm and the working worm can be switched independent of each other.

The feeding worm of up to 270 mm Ø catches the big meat pieces and feeds them without bridging safely into the working worm. The guard with shutoff contact prevents that a worker's hand can get into the running mixer.

On request with reverse-working feeding worm. Outlet guard, feed screw for forward and reverse operation, holding device as well as separating and grinding separator kit as optional equipment.



Automatic Grinder AE 130 with protection device

wide conical feeding worm of up to 270 mm diameter



Automatic Grinder AE 130 B with loading device and separating set



Loading device

The hydraulic loading device is available for 120 ltr. or 200 ltr. loading trolleys. The hydraulic aggregate, the cylinder, valves etc. are completely built into the machine. Therefore cleaning of the grinder is quickly and easily done. Due to the hydraulics the loading device is largely maintenance-free. The loading device is situated on the left hand side, in order to allow best material flow and perfect performance. When the grinder is not used, the loading device can be "parked" in its highest position- which is a gain of space.

Useful accessories for Seydelmann grinders

The aftercutting knife*

The aftercutting knife* runs on the last hole disk. Meat leaving the cutting set in strands or strings during grinding is cut by it again. This grains and mixes it to exactly the same size. Ideal for marinated meat, raw sausage, frying sausage, medium-long keeping sausage, etc.



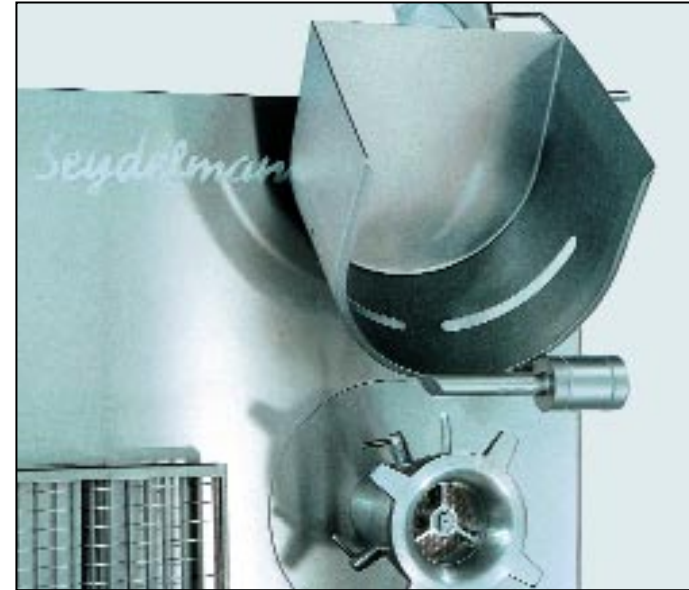
The aftercutting device*

The aftercutting device* drives the aftercutting knife independently from the grinder screw via a separate motor. The speed of the aftercutting device can be steplessly adjusted dependent on the desired length. For a higher speed, the grain is shorter, whereas it is longer at a lower speed. It provides an exactly uniform grain with different raw materials.



Pneumatic unloading device*

The pneumatic unloading device, used with the separating kit or grinding separating 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.

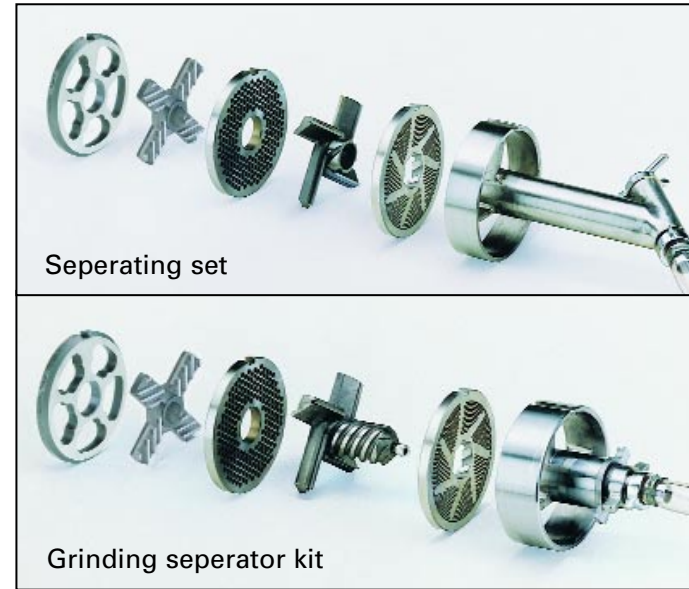


Outlet hand guard*

According to VBG 19 of the German accident prevention regulations and/or the European draft standard EN 12331, the outlet hand guard is required for operation with end hole disks > 13 mm and/or 8 mm hole diameter.

The holding device*

The holding device for the precutting plate (kidney plate) allows a smooth and friction-free cut. The cutting set cannot be compressed by the high pressure of the flowing meat. The machine runs softer, the power consumption declines. The wear of the knives and plates is reduced to a minimum.



Separating set*

Separating set for the improvement of the meat quality. Gain of time during deboning. Gristle and sinew, etc. do not have to be cut out. The separating kit sorts out a great portion of the hard components in meat. The grinding separator kit allows you to simultaneously grind the sorted-out hard components. No blocking of the cutting set as the hard particles are removed automatically. Therefore improved throughput with clearest cut. The meat quality is upgraded by 1 to 2 quality levels (GEHA).



Seydelmann automatic grinders, the right machine for any purpose

The automatic grinder "F" for fresh meat, vegetables, spinach, nuts, etc.

Largely of solid rustproof material. Fresh meat screw, screw housing and union nut, or bayonet coupling if requested, are made from solid rustproof steel.

2-speed feed screw, higher screw speeds, largely wear- and maintenance-free. Wide conical feed screw at right angle to working screw.

Electrically interlocked safety step and feet for height below outlet for loading cart BW 200.

The automatic grinder "K" for cheese

Largely of solid rustproof material. The screw, screw housing and union nut are made from solid rustproof steel.

Especially strong 3-speed main drive with working screw interval circuit, largely wear- and maintenance-free. Wide conical feed screw with breaker teeth, at right angle to working screw. Electrically interlocked safety step and feet for height below outlet for loading cart BW 200. Hydraulic pressing device for cheese blocks as optional equipment on request.

For comprehensive information, please refer to the automatic grinder catalog.

Advantages of the Seydelmann Grinders

Stainless steel worm housing, stainless worm, stainless nut resp. stainless steel bajonet locking* for highest demands in hygiene and quality. The usual wearing out of the cast iron worm housing is a thing of the past. Any form of surface wear due to corrosion (blackening, rusting of the housing) is impossible with solid stainless steel worm housing. Mechanical wear of the worm housing is almost eliminated by a special hardening treatment on the inside surface of the housing.

* optional equipment on request

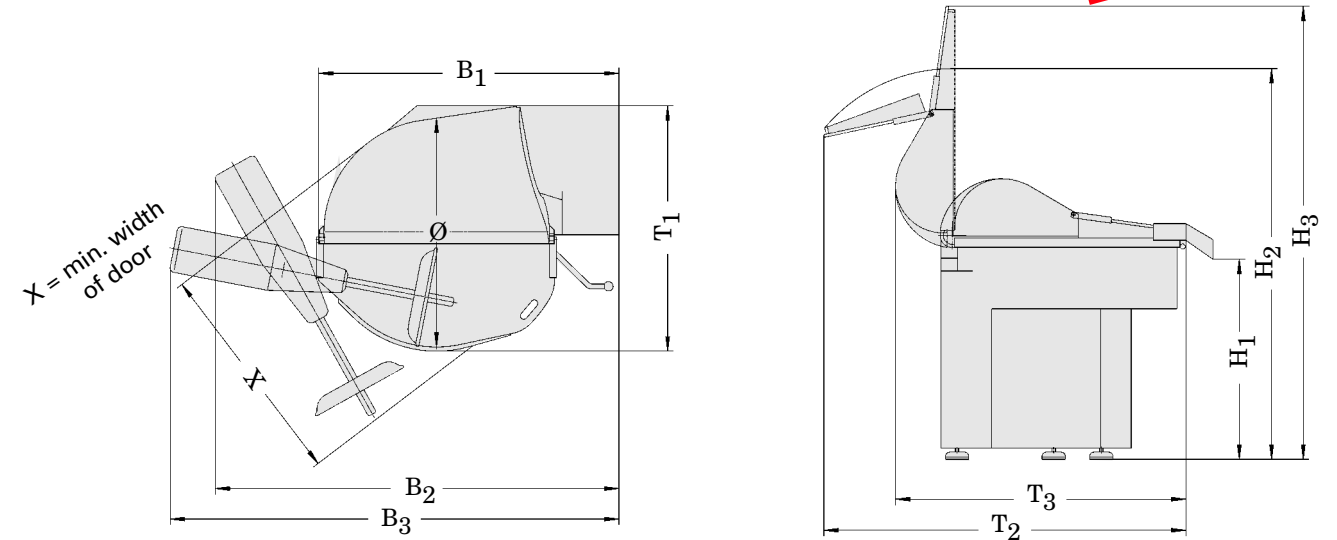
Motors - are insulated against humidity and totally closed (IP55). Drive wear and maintenance free. Waterproof panel box built into the machine.

Safety - Seydelmann grinders comply with legal accident prevention regulations and have the CE symbol.

Quality advantage - we have the sought-after ISO 9001 certificate. We will meet highest demands in the future also.

Technical Data

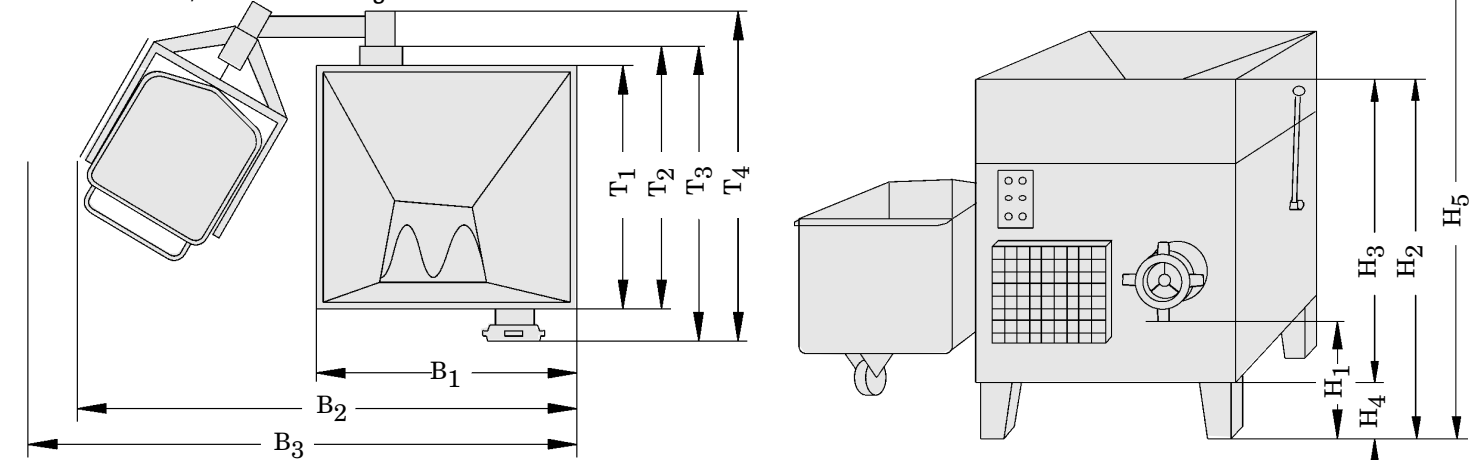
Worldwide Service!



type	litre	power of motors in kW				dimension in cm							weight in kg					
		PP	Norm	V	AC	B ₁	B ₂	B ₃	T ₁	X	Ø	T ₂	T ₃	H ₁	H ₂	H ₃	without ejector	with ejector
K 20	20	4,4	-	-	-	91	-	-	65	-	57	88	83	42	78	-	140	-
K 40	40	9	12	17	max 25	122	-	-	90	94	80	134	108	98	163	184	650	-
K 60*	60	12	17	21	max 40	125	166	191	98	93	89	145	116	98	165	190	800	920
K 75	75	17	21	26	max 50	129	184	203	106	97	97	154	125	99	172	209	900	1020
K 90	90	21	26	32	max 60	135	184	203	113	107	103	164	135	96	166	203	1100	1220
K120*	120	26	32	45	max 80	145	189	210	121	118	113	180	145	97	172	211	1260	1385

* Also available as vacuum cutters, cooking cutter or vacuum cooking cutters. Dimensions/data not binding.

Alterations reserved.



TYPE	hopper content in litre	power approx. in kW	throughput depending on material and no. of revs. up kg/h	dimensions in cm												weight in kg	
				width of machine body B ₁	width incl. loading device B ₂	width incl. safety distance to the wall B ₃	depth of mach. body T ₁	depth of mach. body without loading dev. T ₂	depth of mach. body with worm housing T ₃	depth with loading device T ₄	outlet height H ₁	height of hopper rim H ₂	height of machine body H ₃	height of elongated feet H ₄	necessary room height H ₅		min. width of door
WD 114	60	6	1000	58	-	-	91	-	113	-	44	105	100	5	-	67	285
AD 114*	120	9	1500	90	-	-	69	-	84	-	43	116	110	5	-	88	450
MD 114*	75	9	1000	80	-	-	85	-	106	-	43	116	110	5	-	89	465
ME 130*	160	18	3000	77	-	-	87	-	115	-	46	129	124	5	-	88	680
ME 130B**	300	18	3000	111	250	300	106	116	145	162	80	187	152	35	312	120	1060
AE 130*	130	18	3000	111	-	-	89	-	106	-	48	115	110	5	-	113	680
AE 130B**	300	18	3000	120	235	285	110	120	134	150	80	177	142	35	305	129	1100

* With protection grate. ** Without protection grate, with elongated feet and loading device. Dimensions/data not binding.

Alterations reserved.