Automatic Grinders

Seydelmann

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Automatic Grinder AG 160, AU 200, AV 250, with protection device and bayonet lock

**Grinders**
- AU 200 with protection device
- AG 160 with separating set and protection device
- AU 200 with pressing device
- AW 300 / AX 400
- AE 130 B with loading device and separating set

**Details grinders**
- loading device
- feeding worm
- outside cutting knife
- outside cutting device
- protection device
- holding device
- separating set / grinding
- separating set
- technical data

AU 200 with pressing device
Perfect Function

Clearest cut of freshly slughtered meat, cold meat and frozen meat down to -10°C (14°F).

2-Speed Main Drive

Special strong 2-speed main drive of the working worm for large pieces of frozen meat down to -10°C (14°F), wear- and maintenance-free.

First speed for slightly frozen meat and fresh meat and for the production of coarse meat pieces, granulated meat and for dry sausage using the outside cutting knife or the outside cutting device.

Second speed for production of meat, cooked meats, liver and vegetables. (e.g. spinach).

3-Speed Feeding Worm Drive with load controlled speed control

The feeding worm has 3 speeds to suit the particular material being processed and this feeds a mincing worm which has 2 speeds giving 6 possible permutations to cover most requirements. The machine will automatically adjust its speed downwards when overloaded with very cold meat. This is a protection feature on the machine and aids a constant flow of material for mincing relative to the texture and temperature.
Top Technology with Superior Power

The worm will also revert back to its designated speed when the meat being processed comes back to normal temperature. The speeds of the feeding worm and of the working worm can be switched separately. The wide and conical feeding worm has a diameter up to 400 mm. It transports large pieces of meat, fat (e.g. whole pork belly), beef etc. without bridging to the working worm.

Hygiene and Quality

The worm, the worm housing and the bayonet lock of the Seydelmann Grinders are made of solid stainless steel. Therefore any kind of wear by corrosion (rust blackening) is prevented. The usual wearing out as of a cast iron worm housing is no more possible. A mechanical wear of the stainless steel worm housing is almost prevented due to a special hardening of the inner surface of the worm housing.

Our machines are constructed in accordance with the decree for hygiene in meat processing. 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 - no thin stainless steel cladings of profile iron or cast iron bodies. No dents at the machine when pushing against with heavy trolleys.

Bayonet Lock solid stainless

As a standard the bayonet lock for easy and quick change of knives and hole plates. It protects the thread of the worm housing.

Automatic Grinder „F"

Designed for the processing of fresh meat, vegetables, spinach, nuts etc. 2-speed main drive and 2-speed feeding drive.

Automatic Grinder DC

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.

Steplessly Preadjustable Feeding Drive

Optional the feeding worm can be equipped with a steplessly preadjustable drive system. The quantity of material to be conveyed to the working worm can be controlled. The meat is conveyed into the working worm with the individual speed adjusted, depending on temperature, size and type.
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 DIN 9797. 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.

**Hydraulic Worm Ejector**

In connection with the hydraulic loading device a hydraulic worm ejector can be delivered. When pressing the push button, the worm and the whole grinding set is pushed out of the worm housing. Changing of grinding set and worm is possible within seconds.

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

The wide and conical feeding worm up to 400 mm Ø conveys any product safe into the working worm. 3-speed load-controlled. On request steplessly preadjustable.

**Safety**

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

**Blocking Protection**

The blocking protection with power switch avoids damage of the motor in case the working worm is blocked due to overload or a piece of metal.

**Leading in High-End Quality**

Innovative thinking, economical acting and production of quality. We have the demanded certificate ISO 9001 and we also ensure excellent fulfillment of your requirements.

**Motors**

Motors completely enclosed and moisture-proof to IP54 standard. Drive is wear- and maintenance-free. Waterproof panel box built into the machine on request separate.
**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 independent 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 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.

**Hand Safety Guard**

The automatic grinder is equipped with a hand safety guard. This safety guard is essential for grinders when using hole plates bigger 13 mm. Due to its electrical interlocking it prevents from being injured by the running machine.

**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 easy 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 Challenge of Power

An especially large machine for hardest requirements and highest performance e.g. in fat rendering plants.

Very high production capacity.

On request individual construction of the machine.
The Automatic Grinder AE 130

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 to approx. -12°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 300 mm Ø catches the big meat pieces and feeds them without bridging safely into the working worm.

On request with reverse-working feeding worm.

### Technical Data

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<th>TYPE</th>
<th>Power of motor in kW</th>
<th>Vertical height of feed opening in mm</th>
<th>Weights in kg</th>
<th>Hopper capacity in kg/h</th>
<th>Length of machine body</th>
<th>Depth of machine body</th>
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Dimensions/data not binding.

* Loading device for AW 300 and AX 400 on request.

Special constructions on request.