

High-Efficiency Cutter K 60



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The Seydelmann High Efficiency Cutter guarantees a fast and smooth reduction and emulsification of the product thanks to the knife head with 6 knives and the flow dynamically shaped lid. The components of all Seydelmann Machines comply with the up-to-date technical development and contribute to an increase in product quality.

Facts

Bowl content:	60 Liters
Weight:	1000 - 1100 kg / 2205 - 2425 lbs
Loading options:	manually
Power of motor:	
rasant, ultra:	12 kW / 16 HP
rasant v, ultra v:	17 kW / 23 HP
rasant vs, ultra vs:	21 kW / 28 HP
AC-8:	40 kW / 54 HP

Machine design

The machine frame of the K 60 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.

Applications

Besides the production of boiled-, dry- and cooked sausage, the universally applicable machine is suitable in particular for the chopping, mixing and emulsification of fresh meat, pre-cut frozen meat, cooked meat, fish, vegetables, meat substitute products, fruits, confectionary goods and other edibles at temperatures from -12 °C (10 °F) up to 85 °C (185 °F).



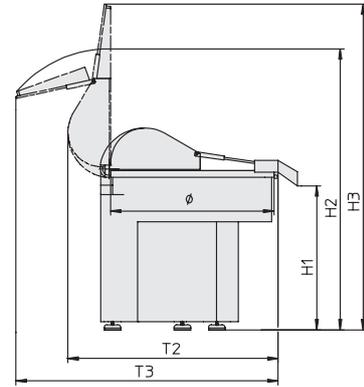
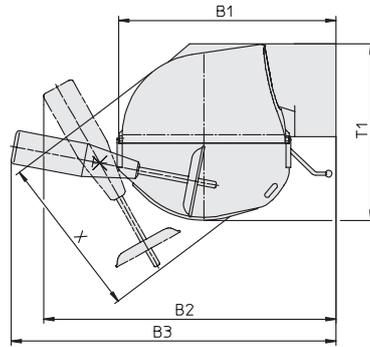
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Cutters · Mixers · Grinders
Emulsifiers · Production Lines

Measurements

- H1 = 900 mm / 35.4 in
- H2 = 1650 mm / 65.0 in
- H3 = 1900 mm / 74.8 in
- T1 = 780 mm / 30.7 in
- T2 = 1160 mm / 45.7 in
- T3 = 1450 mm / 57.1 in
- B1 = 1320 mm / 52.0 in
- B2 = 1730 mm / 68.1 in
- B3 = 1980 mm / 78.0 in
- X = 930 mm / 36.6 in



Knife head



Temperature sensor



Cross switches (optional)

Standard equipment

- Operation via knee switches
- Changeable and balanceable knife head
- See-through noise absorbing cover made of special plastic
- Separate electrical cabinet made of stainless steel with integrated main switch
- Switch-off for temperature and operating time
- PT 100 Temperature Sensor integrated into scraper
- Noise insulation
- Easy lift for cover
- Water drain screw
- Greasing point

Additional equipment

- Control of unbalanced state
- Various knife systems
- Up to 9 switch-offs for temperature and operating time
- Electric unloader (ejector)
- Cross switches with operator's board
- Cable duct
- Number of revolutions steplessly adjustable (only with AC-Motor)
- 4 bowl speeds, steplessly adjustable (only with AC-Motor)
- Lock of noise absorbing cover
- Cover damping for noise absorbing cover
- Noise insulation version

Control: Command 500 / 1000

- Digital display for gear, knife speed, running time, temperature, bowl speed, time
- Stepless pre-programming of knife speeds (only with AC-Motor)
- Switch-off automatic system for temperature and running time
- Service and maintenance indication
- Individual user administration
- Waterproof stainless steel box

Optional Auto-Command 2000, 3000, 4000

- Data recording
- Service module
- Recipe calculator
- Production plan
- User friendly and logical Design
- Second workstation away from the production possible
- Indication of all technical parameters
- Waterproof stainless steel box

Motor types

AC-8

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

Ultra

- 2 knife speeds
- 2 forward mixing speeds
- On request: 2 reverse mixing speeds
- 2 separate bowl speeds
- All drive systems with 3-phase motors

Rasant

- 2 knife speeds
- 2 bowl speeds
- All drive systems with 3-phase motors