

Equipment and Packaging Materials for the Food Industry



Maschinenfabrik Seydelmann KG, Hölderlinstr. 9, -70174 Stuttgart

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QUOTATION

No.:	300626_1
Date:	30.06.2026
Code:	V/Br/Es/Gi
Department	US
Date of enquiry	
Offer valid until	Device sold

SEYDELMANN K 326 AC-8 Cutter - without vacuum system

MANUFACTURER'S WEBSITE:

https://www.seydelmann.com/uploads/machines_tenant/translation/download/191/Datenblatt_K_326_EN.pdf

Manufacturer: Maschinenfabrik Seydelmann KG

Year of manufacture: 2009

Serial No.: 09138-1

Completely overhauled in 2026.

Country of origin: Germany.

Current location: Veikand AS Service Center, Koidula 19, Türi, Estonia.

Main features:

- Stainless steel construction.
- 6 cutting knives.
- 6 freely programmable knife cutting speeds with smooth transitions and 2 freely programmable knife mixing speeds with smooth transitions. **This eliminates operator-dependent timing differences when changing from one speed to another, ensuring consistent processing conditions and enabling rapid detection of product quality variations.**

NB! Maximum knife tip speed: 130 m/s (equivalent to 3,850 rpm).

- 2 bowl speeds with smooth transition.
- 325-litre stainless steel bowl with two closable service openings in the front of the machine housing, providing easy access for maintenance and cleaning of the area beneath the bowl.
- 400 V, 3-phase, 50 Hz power supply – Control circuit voltage: 230 V.
- Three-phase electric motor with IP23 protection rating against moisture ingress.
- Motor power: 140 kW. **NB! AC motor requiring no separate cooling system and no replacement of filters or carbon brushes.**
- Thermal overload protection.
- Integrated cooling fan.
- Motor winding heater (drying system) for use during machine downtime.
- Electric braking system with **Quick STOP** function.
- Speed control is provided by an intelligent frequency inverter, ensuring smooth speed changes without sudden current fluctuations throughout the entire speed range and allowing operation with up to 1.8x overload capacity (e.g. when processing frozen meat).
- Stainless steel electrical control cabinet with integrated power connector and machine connection cables up to 10 metres in length.
- **NB! All electrical components sensitive to moisture and vibration are housed in the separate electrical control cabinet.**
- 6 programmable knife cutting speeds with smooth transitions and 2 programmable knife mixing speeds with smooth transitions, selectable directly from the control switch mounted on the cutter, from the lowest to the highest speed.
- The machine is equipped with the "MICRO 1500" microprocessor control system, enabling automatic shutdown based either on the preset final product temperature or on a preset processing time.
- Hydraulically operated product unloading system with a 2.6 kW drive motor (right-hand side).
- Bowl drive power: approximately 2.2 kW.
- Hydraulic system comprising a 1.5 kW motor, hydraulic pump and control valves for operating the hydraulic lifting mechanisms of the cutter lid and the product unloading device.

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- Type "MICRO 1500" digital control panel with display for operating time, product temperature, knife speed and fault codes.
- Hydraulically operated stainless steel knife cover.
- Hydraulically operated transparent plexiglas noise-reduction cover.
- Manual knife balancing fixture complete with balancing weights.
- **NB! The unique combination of bowl depth and knife blade geometry enables Seydelmann cutters to achieve batch preparation speeds of up to 20% higher than comparable machines.**
- **NB! The machine features one of the most compact dimensions in its class compared to equivalent machines.**

Machine price: EUR 103 500,00

Optional equipment:

**Hydraulically operated loading device for standard 200-litre trolleys, Type "BW 200", manufactured in accordance with German standard DIN 9797-200 (trolleys not included).
Hinnas** EUR included

Lubrication points are externally accessible on the machine housing EUR included

Water dosing system (min. required water pressure: 4 bar) EUR included

Set of 6 new Type "E" spare knives. EUR 2 502,00



Machine price including the required accessories (excluding VAT):	EUR 111 754,00
Transport within Türi - Estonia:	EUR 850,00
Installation, commissioning, operator training and technological support (3 working days, max. 10 hours/day)	EUR 4 800,00
Total machine price, excl. VAT	EUR 117 404,00
Total machine price, with VAT	EUR 145 580,96
VAT, 24%:	EUR 28 176,96
Independent cooling system for the electrical control cabinet to reduce the consumption of clean cooling water. Optional – available upon request.	EUR 4 820,00

References of Seydelmann Equipment Installed and Serviced by Veikand AS in Estonia, Latvia and Lithuania:

Over the past several years, the majority of meat processing companies in Estonia have replaced their grinders and bowl cutters with Seydelmann equipment, including the following installations:

1. Maag Eesti AS (HK Scan Estonia AS)

- Seydelmann GW 300 **2 pcs.** (for whole frozen blocks down to -25°C)
- Seydelmann GX 400 (for whole frozen blocks down to -25°C)
- Seydelmann KK 250 AC6 **4 pcs.**
- Seydelmann Mixer 2000L
- Seydelmann K 324 AC8 vac/cooking
- Seydelmann K 504 AC8
- Seydelmann vacuum mixer 1000L
- Seydelmann AE130/3 **2 pcs.**

2. Bolton OÜ (Uvic AS)

- Seydelmann AU 200B
- Seydelmann K 204 AC8
- Seydelmann K 126 DC8
- Seydelmann K 324 DC8

3. OG Elektra AS

- Seydelmann AE 130/3B
- Seydelmann ME 130
- Seydelmann K 204 AC8
- Seydelmann AD 114

4. Atria Eesti AS

- Seydelmann AU 200B
- Seydelmann AE 130/3B
- Seydelmann K 324 AC8
- Seydelmann K 504 AC8

5. Rannarootsi Lihatööstus AS / Maag Grupp

- Seydelmann KK 140 AC6
- Seydelmann K 324 AC8
- Seydelmann AD160

6. Linnamäe Lihatööstus AS

- Seydelmann AD 114
- Seydelmann K 204 AC8
- Seydelmann AE130/3B

7. Nõo Lihatööstus OÜ

- Seydelmann AE 130/3B
- Seydelmann K 204 DC8

8. Saarioinen Eesti OÜ

- Seydelmann AD 114

9. Saare Fishexport OÜ

- Seydelmann AD 114

10. Arke Lihatööstus AS

- Seydelmann AE 130/3B
- Seydelmann K 324 AC8

11. Raasiku LT OÜ

- Seydelmann AE 130

12. Matsimoka OÜ

- Seydelmann AE 130
- Seydelmann AE 130/3

13. Selveri Köök (Kulinaaria OÜ)

- Seydelmann K 206 Ultra VS

14. Saku Lihameistrid OÜ

- Seydelmann AD 114

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- Seydelmann K 60 Ultra VS
- 15. Tecnofood Systems OÜ (Vegestar OÜ)**
- Seydelmann K 60 Ultra V
- 16. Bon Vegan OÜ (Bon Soya OÜ)**
- Seydelmann K 90 DC8
- 17. Orkla Eesti AS/ Kalev Chocolate Factory**
- Seydelmann MR 1000 heating/cooling/ praline **2 pcs.**
 - Seydelmann K 504 AC-8 Cooking
- 18. Puratos Malt OÜ**
- Seydelmann K 504 AC8 Vacuum Cooking
- 19. BabyCool OÜ**
- Seydelmann K 40 Rasant
- 20. Veikand AS / laboratory**
- Seydelmann AW 114
 - Seydelmann K 60 UltraVS
- 21. PS Komerc Ltd, SIA / laboratory / Latvia**
- Seydelmann K 40 AC8
- 22. Estonian University of Life Sciences / laboratory**
- Seydelmann K 40
- 23. Forevers SIA, Riia, Latvia**
- Seydelmann AU 200 AC6 **2 pcs.** (for whole frozen blocks down to -25°C)
 - Seydelmann KK 140 AC6
 - Seydelmann KK 250 AC6
 - Seydelmann vacuum Mixer VM 1600 **2 pcs.**
 - Seydelmann AU 200 AC6 with separator
 - Seydelmann KK 250 AC6 /200 kW
- 24. Lido SIA, Riia, Latvia**
- Seydelmann AE 130/3B
 - Seydelmann K 204 AC8
- 25. Rezeknes Galas Kombinats SIA, Latvia**
- Seydelmann AU 200 AC6 (for whole frozen blocks down to -25°C)
 - Seydelmann KK 250 AC6
 - Seydelmann vacuum Mixer VMR 1800
- 26. Krekenavos Agrofirma, Lithuania**
- Seydelmann KK 250 AC6
 - Seydelmann K504 AC8

This quotation remains valid until the machine is sold or reserved by another customer!

Other Terms and Conditions

Payment terms: Payment shall be made by irrevocable bank transfer as follows:

- 50% of the purchase price as an advance payment;
- 40% immediately prior to dispatch of the machine from the manufacturer's premises;
- the remaining 10% within 10 days after installation and commissioning of the equipment.

Upon delivery, a Delivery and Acceptance Certificate shall be signed by both parties, confirming that the machine complies with the agreed technical specifications and has been delivered in full working order.

Delivery time: 1–2 weeks from the date the advance payment is credited to the bank account of AS Veikand.

Delivery of the ordered machine confirmed by the manufacturer: Week _____, 202_.

Installation will be carried out by specialists from the AS Veikand Service Center immediately upon the machine's arrival.

Transportation will be charged in accordance with this quotation.

If the time required for installation exceeds the time specified in this quotation, additional installation charges will be invoiced in accordance with the current AS Veikand Service Center price list.

This quotation does not include the cost of materials required to connect the machine to the customer's central compressed air, water, steam and/or electrical supply systems. Such materials will either be charged at actual cost or supplied by the purchaser.

Warranty on the work performed: 4 months from the date of installation of the machine at the customer's premises.

Technical Service and Warranty Repairs

- AS Veikand Service Center: Koidula 19, Türi, Järva County, Estonia
- Warranty spare parts and warranty repairs are provided in accordance with the cooperation agreement between AS Veikand and the machine manufacturer, with parts supplied directly from the manufacturer's factory or its authorised representative in Estonia.

Yours sincerely,

Meelis Pajuman
Sales Manager
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Actual photograph of the machine:



The following components were replaced during the machine overhaul:

- New transparent plexiglas cover.
- New heat exchanger for the electrical control cabinet cooling system.
- Complete new electrical wiring and control levers.
- The machine was completely dismantled, and all components requiring repair or replacement were either refurbished or replaced with new parts.