

Universal Grinder AU 200 U



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Seydelmann Universal Grinders convince thanks to their special ability allowing them to easily cut fresh meat, cooked and frozen meat blocks with the same working worm and the same cutting plate system. A very high hourly output, a first-class cut material and a very uniform grain size is achieved with any material.

Facts

Hole plate diameter:	200 mm
Hourly output:	6000-16000 kg/h 13228-35274 lbs/h
Power of motor:	45/90 kW / 60/121 HP
Power of AC-6 motor:	100 kW / 134 HP
Hopper content:	570 Liters
Weight:	4000 kg / 8819 lbs
Weight with loading device:	4500 kg / 9921 lbs

Machine design

The machine frame is made of stainless steel and completely closed so that all pipes, motors and other parts are integrated into the machine. All edges are rounded and all surfaces on the machine are polished very precisely and designed with a slope so that cleaning water will drain completely from all surfaces. Thanks to embedded covers and the closed bottom of the machine frame water cannot enter the machine and pollution is prevented.

Flexible loading

Besides the loading via an integrated hydraulic loading device or a vertical loading device loading is also possible via angled conveyor belts or screw conveyors. With a larger hopper volume a loading device for large containers is also available. On request conveyor belts can be equipped with metal detectors.

Applications

Suitable in particular for the cutting of fresh meat, pre-cut frozen meat, frozen meat blocks, rinds, cooked meat, fish, vegetables, fruits and other edibles from -25 °C to 85 °C (-13 °F to 185 °F).

System

Due to its feeding worm with breaking contour and cutting edge, the Universal Grinder AU 200 U cuts fresh or cooked meat as well as whole frozen meat blocks. The specifically designed cutting set and working worm do not have to be changed. The rectangular arrangement of the working and the feeding worm allow maximum efficiency. Thanks to the six pre-programmable speeds of the AC-6 drive any material can be ideally processed and the best possible cut is guaranteed. Both drives (feeding & working worm) are frequency controlled. The feeding worm regulates the speed depending on the load of the working worm.



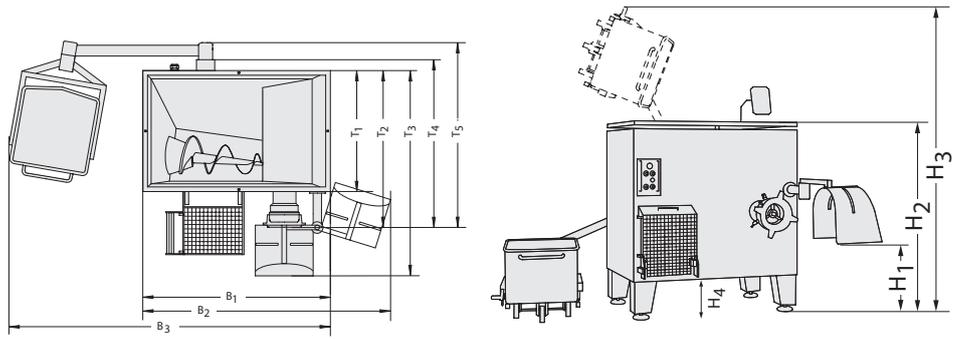
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Measurements (BW 200)

- H1 = 750 mm / 29.5 in
- H2 = 2029 mm / 79.9 in
- H3 = 3258 mm / 128.3 in
- H4 = 250 mm / 9.8 in
- T1 = 1483 mm / 58.4 in
- T2 = 1885 mm / 74.2 in
- T3 = 2312 mm / 91.0 in
- T4 = 1982 mm / 78.0 in
- T5 = 2131 mm / 83.9 in
- B1 = 2007 mm / 79.0 in
- B2 = 2592 mm / 102.1 in
- B3 = 3026 mm / 119.1 in



Top view: Hopper



Bayonet locking



Sensor for product level (optional)

Standard equipment

- Two-speed working worm or Six-speed frequency controlled working worm
- Four-speed frequency controlled feeding worm
- Cutting set for fresh & frozen meat
- Thermal overload control
- Anti-block unit
- Outlet protection device
- Hopper safety frame
- Removeable bearing
- Hydraulic worm ejector
- Bayonet locking
- Holding device
- Control panel with pressure & rotary switch
- Separate electrical cabinet, stainless steel with main power switch

Additional equipment

- Integrated hydraulic loading device or vertical loading device
- Outside knife
- Separating set
- Pneumatic separating device
- Fat analysis: NIR analysis / X-ray analysis
- Sensor for product level via laser
- Outlet tube
- Swivel mounted control panel
- Worm cradle
- Two-hand operation for cleaning
- Working platform
- Variable hopper content (800 / 1000 l)

Control: Command 700 W

- Stepless preprogramming of main- and conveyor drive speeds
- Digital display of speeds, time and current consumption
- Waterproof stainless steel box
- Mounting on machine or wall
- Display of error indication
- Display of maintenance- & service intervals



Command 700 W (with frequency controlled AC-6 main drive)



Pneumatic separating device (optional)



Separating set (optional)

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