

Vacuum-Konti-Kutter KK 254 AC-6



Vacuum-Konti-Kutter KK 254 AC-6

Seydelmann Konti-Kutter work with a unique hole and cutting plate system and are the ideal machines for the production of fine emulsions and finest cooked sausage types.

Facts

Hole plate diameter:	250 mm
Hourly output:	10-12 t/h 22000-26450 lbs/h
Power AC-6 motor:	200 kW / 268 HP
Hopper content:	250 Liters
Weight:	3200 kg / 7055 lbs

Machine design

The machine frame of the Vacuum-Konti-Kutter KK 254 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.

Advantages of vacuum system

- Higher protein extraction
- Better flavor development
- Longer shelf life
- Improved color stability
- Higher and constant dimensional weight: casing savings
- Firm, stiff sausage meat is more easily drawn into the cutting set
- Higher emulsification
- No air bubbles in the product

Application

Especially suitable for the final emulsification of pre-reduced material. In addition to fine sausage types like Lyoner or Wieners, the machine produces products with coarse filling, like Jagdwurst and Bierwurst or purely coarse grain sausages like Bauernbratwurst or liver sausage of highest quality. The baby food, cheese, and pet food industries are further fields of applications of the Vacuum-Konti-Kutter KK 254.

Advantages cutting system

- Highest possible protein extraction
- No frictional heat: perfect flavor
- No metal wear in the product
- Finest emulsification
- No start-up or switching current peaks
- Sausage-meat free of air, longer shelf life, better color stability due to vacuum



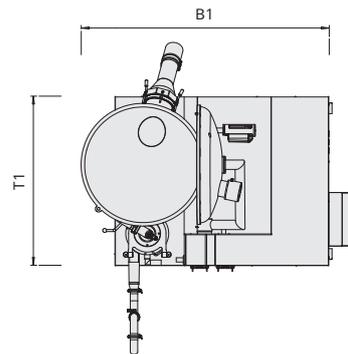
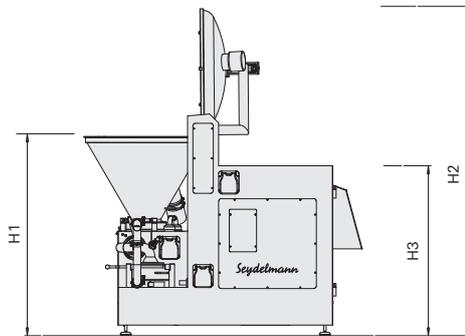
Maschinenfabrik Seydelmann KG

info@seydelmann.com Tel. +49 (0)711 / 49 00 90-0 Hoelderlinstrasse 9
www.seydelmann.com Fax +49 (0)711 / 49 00 90-90 70174 Stuttgart, Germany

Cutters · Mixers · Grinders
Emulsifiers · Production Lines

Measurements

- H1 = 1900 mm / 74.8 in
- H2 = 3100 mm / 122.1 in
- H3 = 1150 mm / 45.3 in
- T1 = 1600 mm / 63.0 in
- B1 = 2328 mm / 91.7 in



Top view on cutting plate system



Reduction valve



Sensor for product level

Standard equipment

- 3, 5 or 7 piece cutting set
- Frequency-controlled variable speed AC-6 drive
- 6 steplessly pre-programmable speeds
- Separate electrical cabinet in stainless steel
- Thermal overload control
- PT 100 temperature control unit
- Microprocess controlled frequency converter with intelligent output control
- Reduction valve for adjusting the cutting performance
- Pressure sensor
- Sensor for product level: Laser in hopper, securing continuous product filling
- Hydraulic lid on top of hopper
- Product aspiration via large aspiration pipe DN 250, with adjustable inlet valve
- Robust and ergonomical cross lever switches
- 250 l hopper with electrically driven scraper for constant feeding of product to the pump, also suitable for very stiff products
- Stepless, frequency controlled pump with pressure sensor for constant pressure and temperature controlled feeding of the product to the cutting set
- Multi-level vacuum system via water ring pump(s) on the hopper, pump and cutting set
- Temperature control: desired final temperature can be set; intelligent control regulates the pressure via the stepless pump depending on inlet- and outlet temperature, cutting speed and the cutting set used
- Contactless threaded spindle pump, no metal wear in the pump

Control: Auto-Command 2000

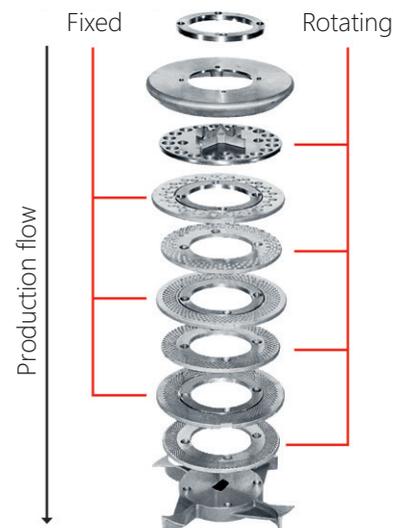
- User-friendly and logical design
- Digital display for speed, cutting plate rotation, inlet- and outlet temperature, speed of the pump, pressure, column setting of the inlet valve, rotating speed of scraper & time
- Display of vacuum values
- Data recording
- Up to 9 switch-offs
- Switch-off for temperature
- Display of maintenance and service intervals
- Error messages
- Waterproof stainless steel box
- Computer-based Windows solution

Multi-level vacuum system at 3 points

- in the hopper
- in the pump
- in the cutting set

System

The premixed product is sucked through a specifically developed system of vertically arranged hole- and cutting plates. Therefore the chopping process takes place on several cutting levels. At minimal distance from one another yet without any actual contact, the plates do not rub against each other. Thus, contamination of the material through metal particles is avoided completely and the lifetime of the cutting set is considerably extended. The cutting process leads to only small temperature increases. The higher frequency of cuts per time unit allows a higher protein extraction producing a finer and more homogeneous emulsion.



Contactless cutting plate system for finest emulsion

Maschinenfabrik Seydelmann KG

info@seydelmann.com Tel. +49 (0)711 / 49 00 90-0 Hoelderlinstrasse 9
 www.seydelmann.com Fax +49 (0)711 / 49 00 90-90 70174 Stuttgart, Germany

**Cutters · Mixers · Grinders
 Emulsifiers · Production Lines**