

Universal Grinder AW 300 U



Removable bearing

Universal Grinder AW 300 U

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, an excellent cutting pattern and a very uniform grain size is achieved with any material.

Facts

Hole plate diameter:	300 mm
Hourly output:	7.000-30.000 kg/h 15432-66139 lbs/h
Power of motor AC-6:	max. 200 kW / 268 HP
Hopper content:	925 Liters
Weight:	6000 kg / 13228 lbs

Motor variants

- Ultra: 78/108 kW / 104/144 HP
- Ultra-V: 85/140 kW / 113/187 HP
- AC-6, frequency-controlled: 200 kW / 268 HP

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.

Removable bearing of the feeding screw and CIP connections for cleaning of the main bearing and feeding screw seal (drive side).

Flexible loading

Besides the loading via inclined conveyor belts, screw conveyors or a loading device for big boxes, loading is also possible via a vertical loading device. On request conveyor belts can be equipped with metal detectors.

Applications

Suitable in particular for the cutting of fresh meat, precut 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 AW 300 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. The speed of the feeding screw depends automatically on the power consumption of the working screw and is automatically adjusted depending on this power consumption. The parameters for different raw materials can be pre-programmed and used accordingly during production. This ensures a uniform material flow with optimum pressure in the cutting set and low energy consumption.



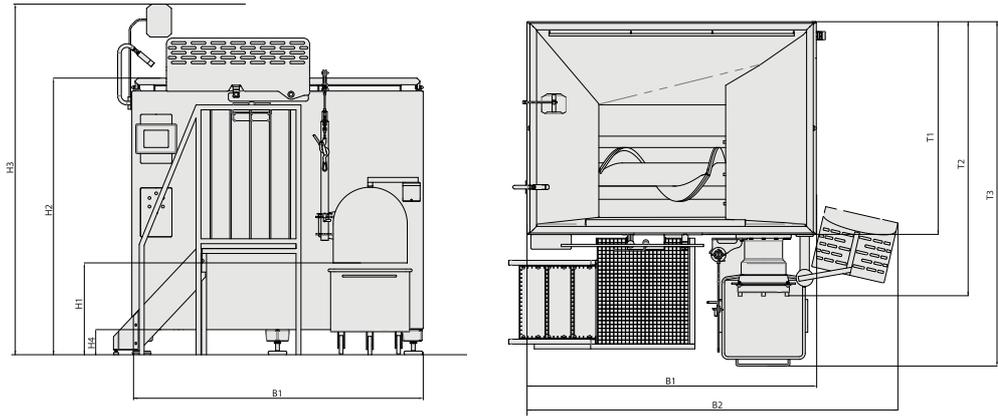
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Measurements (BW 200)

- H1 = 751 mm / 29.5 in
- H2 = 2258 mm / 89.0 in
- H3 = 2863 mm / 112.7 in
- H4 = 205 mm / 8.1 in
- T1 = 1746 mm / 68.7 in
- T2 = 2713 mm / 106.8 in
- T3 = 2924 mm / 115.1 in
- B1 = 2359 mm / 92.9 in
- B2 = 3053 mm / 120.2 in



Hopper with feeding worm



Worm housing nut with smooth running thread and crane



Sensor for product level (optional)

Standard equipment

- Frequency controlled feeding worm
- Cutting set for fresh & frozen meat
- Thermal overload control
- Outlet protection device
- Hopper safety frame
- Hydraulic worm ejector
- Worm cradle
- Anti-block unit
- Control panel with pressure & rotary switch
- Working platform
- Removeable bearing of the feeding worm
- CIP seal ring cleaning for main bearing /
- Feeding screw bearing with external connection for a cleaning lance
- Elevation feet
- Slewing crane for worm housing nut
- Separate electrical cabinet, stainless steel with main power switch
- Control Command 700 W

Additional equipment

- Loading device for big boxes or vertical loading device
- AC-stepless main drive
- Outside knife
- Separating set (pneumatic und manual)
- Two-stage separating set
- Fat analysis: NIR analysis / X-ray analysis
- Sensor for product level via laser
- Outlet tube instead of outlet protection device
- Swivel mounted control panel
- Grip cradle for worm
- Two-hand operation for cleaning
- Feeding screw for extra-long frozen meat blocks

Control: Command 700 W

- Preprogrammed parameters for different raw materials and cutting sets
- Simple control via selection of recipe programs
- Automatic control of the optimum speeds of the feeding and working screw
- Digital display of speeds, time and current consumption
- Waterproof stainless steel box
- Mounting on machine
- Display of error indication
- Display of maintenance- & service intervals



Connection CIP cleaning



Command 700 W

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