

Vacuum-Konti-Kutter KK 144 C



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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. The Vacuum-Konti-Kutter KK 144 C can be operated with or without vacuum. In vacuum mode, vacuum is drawn in the cutting set. This means that air is continuously removed from the product during the cutting and emulsification process. The vacuum values can be adjusted individually via the control system.

Facts

Hole plate diameter:	140 mm
Hourly output:	2-9 t/h 4409-19842 lbs/h
Power of AC-6 motor:	90 kW / 121 HP
Hopper content:	185, 270, 550 Liters
Weight:	
185 Liters hopper content:	1200 kg / 2646 lbs
270 Liters hopper content:	1200 kg / 2646 lbs
550 Liters hopper content:	1250 kg / 2756 lbs
integrated vacuum pump	

Machine design

The machine frame of the Vacuum-Konti-Kutter KK 144 C 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
Improved binding and more water absorption
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-ground 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 144 C.

Advantages cutting system

Contactless System
No meat abrasion in the product
No frictional heat: less temperature increase of the product
Long durability, low costs
Finest emulsification
Highest possible protein extraction
Production of coarse products is possible too



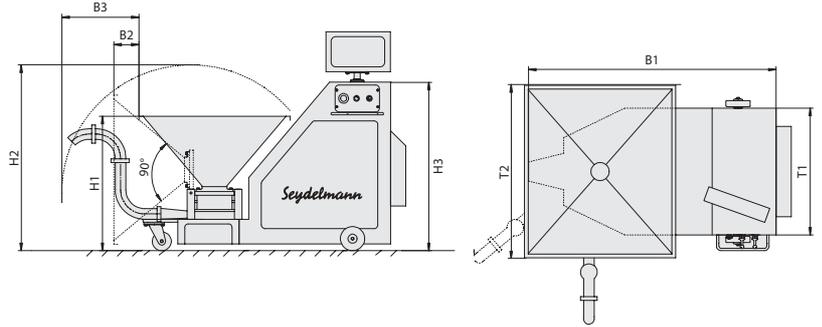
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Measurements

	185 l	270 l	550 l
H1 =	892 mm / 35.1 in	962 mm / 37.9 in	1408 mm / 55.4 in
H2 =	1233 mm / 48.5 in	1233 mm / 48.5 in	1620 mm / 63.8 in
H3 =	1150 mm / 45.3 in	1313 mm / 51.7 in	1150 mm / 45.3 in
T1 =	840 mm / 33.1 in	840 mm / 33.1 in	840 mm / 33.1 in
T2 =	1145 mm / 45.1 in	1285 mm / 50.6 in	1060 mm / 41.7 in
B1 =	1786 mm / 70.3 in	1845 mm / 72.6 in	1816 mm / 71.5 in
B2 =	169 mm / 6.7 in	210 mm / 8.3 in	60 mm / 2.3 in
B3 =	507 mm / 20.0 in	520 mm / 20.5 in	710 mm / 27.9 in



Cutting plate system



Reduction valve



Sensor for product level (optional)

Standard equipment

- Cutting set with 3, 5 or 7 pieces
- Thermal overload control
- PT 100 temperature control unit
- Reduction valve for temperature control
- Robust and ergonomic cross switches
- Movable, on rolls
- Embedded covers
- Reduction valve for setting the cutting capacity

Additional equipment

- Level sensor: laser in the hopper, for continuous product filling
- Variable hopper size (270 l / 550 l)
- Accessories trolley
- Feeding of material via tube connection with swivel plate, instead of hopper
- Vertical loading device, movable, for loading with BW 200 or BW 300
- Switch-off for temperature
- Valve for nitrogen injection
- Remote maintenance with remote control
- Automatic central lubrication system

System

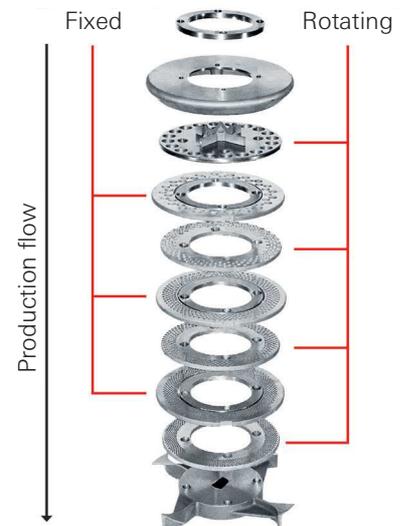
The premixed product is sucked through a specifically developed system of vertically arranged hole- and cutting plates. Therefore the cutting process takes place on several cutting levels. At minimal distance from one another yet without any actual contact, the plates do not rub against each other. Thus, 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.

Control: Auto-Command 500

- User-friendly and logical design
- Digital display for number of cutting plate rotations, initial temperature, time
- Display of vacuum value
- Display of the currently selected setpoint value
- 10 freely configurable setpoint values
- Display of the product temperature
- Display of product level (optionally)
- Switch-off for temperature
- Display of maintenance and customer service intervals
- Error messages
- Housing made of stainless steel
- 15,6" touch display
- Auto-Command 2000 optionally available



Auto-Command 500



Contactless cutting plate system for finest emulsion

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