



PRODUCTION LINES

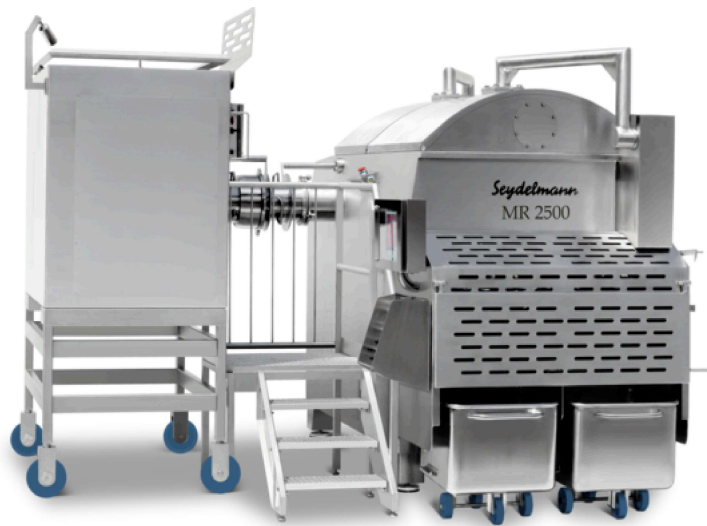
Seydelmann machines can be combined into customized (semi-)automated complete solutions or they can be integrated into existing production processes. In Seydelmann Production Lines, all production steps are performed in the highest quality and efficiency.

Automated production enables significantly higher hourly throughputs and constant product quality with minimal use of energy and personnel. Additional advantages are improved hygiene, fewer sources of errors and gap-free quality assurance and traceability through data recording.

The Seydelmann Production Lines are used in all areas of food processing, e.g. with the production of meat, cheese and vegetable products, as well as soups, sauces and confectionery. Each Line is planned, manufactured and developed in accordance with the individual requirements of the user. Upon request, Seydelmann employees will support the entire planning of production automation with competent, comprehensive advisory.

Production Line for ground meat, hamburgers, and dry sausage

Automatic Grinder AV 250 with a direct connection from the grinder outlet to mixer MR 2500.



Production Line for ground meat, hamburgers, and dry sausage

Automatic Grinder AU 200, vertical screw conveyor and Mixer-Grinder MRU 1300.



Production Line for ground meat products, hamburger and dry sausage

Inclined conveyor belt with feed table, Universal Grinder AU 200 U, pivotable worm screw conveyor and Mixer-Grinder MRU 1800 with cooling function and a hydraulic lid.



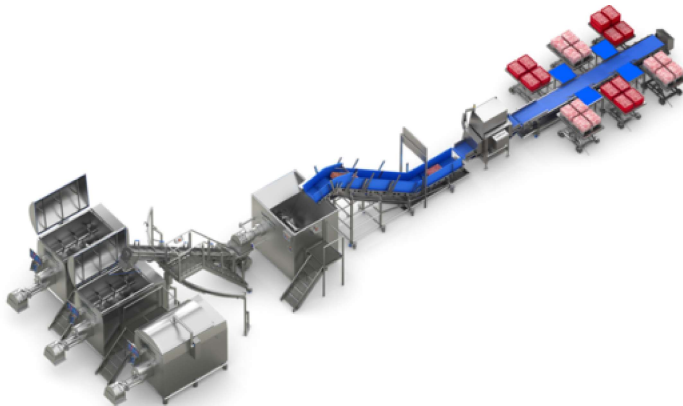
Production Line for ground meat products, hamburger and dry sausage

Universal Grinder AW 300 U with loading device for large containers, worm screw conveyor, two Mixers MR 2500 with cross conveyor belts and weighing device, worm screw conveyor with pivotable outlet and two Final Grinders MU 200.



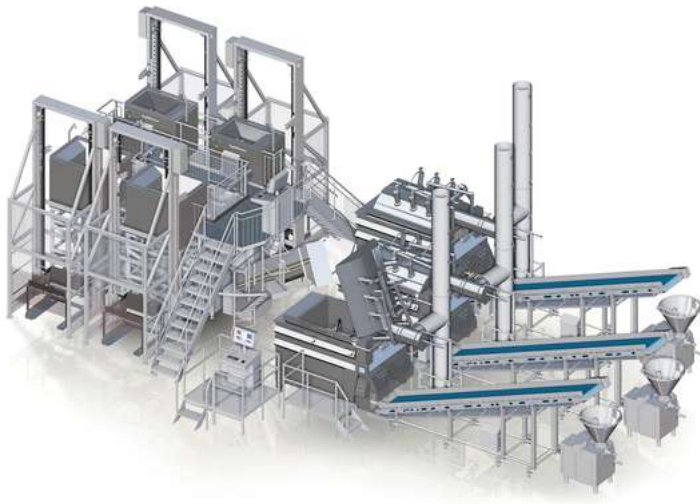
Production Line for ground meat products, hamburger and dry sausage

Weighing feeding belt with scissor lifting tables and X-ray fat analysis, inclined conveyor belt with flights, Universal Grinder AW 300 U, swiveling screw conveyor and three Automatic Mixer Grinders AMR 2500 with liquid gas cooling.



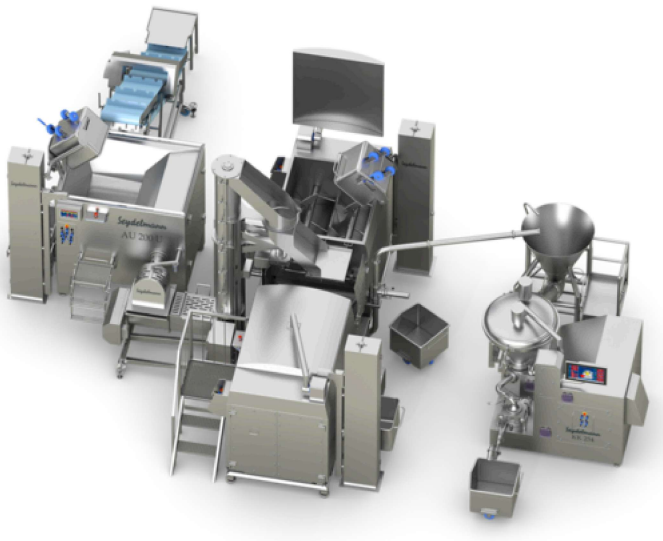
Production Line for chicken nuggets

Two Automatic Grinders AU 200 and two Universal Grinders AU 200 U, each with loading device for large containers, storage hopper with feeding paddle shaft and discharge worm, swiveling screw conveyor, three Vacuum-Mixers VMR 4700 with cooling function, hydraulic lid, and three conveyor belts which transport the material into three fillers.



Production Line for pet food

Fully automated line: Universal Grinder AU 200 U, vertical screw conveyor, two Vacuum Mixers VMR 1800, hopper with conveyor pump and Vacuum Konti-Kutter KK 254 AC-6.



Production Line for boiled sausage and other emulsions

Vacuum-Cutter K 204 AC-8 with Konti-Kutter KK 140 AC-6.



Production Line for boiled sausage and other emulsions

Mixer-Grinder MRU 1300 with cooling function, Frozen Meat Grinder GW 300 with inclined conveyor belt, screw conveyor and Vacuum-Cutter K 754 AC-8 with supplying hopper.



Production Line for boiled sausage and other emulsions

Inclined conveyor belt with feed table, Frozen Meat Grinder GX 400, pivotable screw conveyor, two Mixers MR 3500 with vertical loading device, conveyor belt and Konti-Kutter KK 250 AC-6.



Production Line for boiled sausage and other emulsions

Automatic Grinder AG 160, Frozen Meat Grinder GW 300, screw conveyor, two Mixers MR 1800, storage hopper with pump and pipeline, Konti-Kutter KK 250 AC-6 and Vacuum-Mixer VMR 3500 with loading device for large containers.



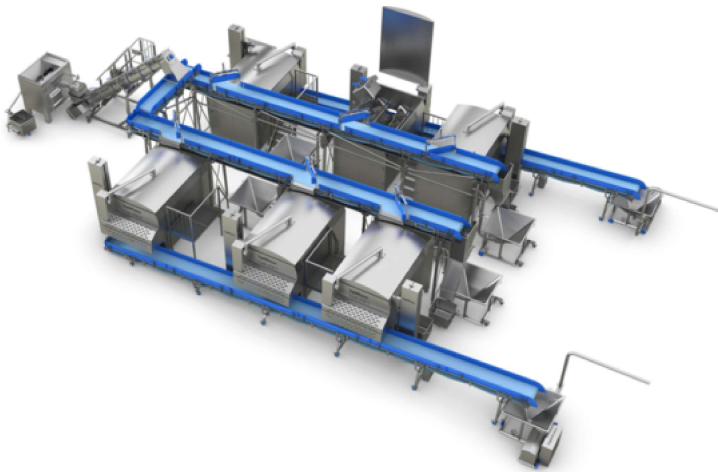
Production Line for boiled sausage and other emulsions

Universal Grinder AU 200 U, Screw Conveyor, Feeding Storage ZS 1000 and Vacuum Cooking Cutter K 1004 AC-8.



Production Line for ham

Automatic Grinder AU 200, screw conveyor, conveyor belt system, six Vacuum-Massagers VMR 4700 T.



Control of the Production Lines: Central control terminal

The central control terminal ensures the best possible interaction between individual machines in the production line. The Windows-based system control unit is the central interface, from which all machines and their supplemental functions are controlled. All information about individual production steps run together here and are processed further. Production can take place according to stored recipes and fixed, pre-defined values.

As all of the functions, such as the revolutions, vacuum values, gas-flushing, speed of the conveyors and the fat analysis can be monitored and controlled by one person with the central control terminal, personnel costs and potential sources of error are reduced to a minimum. The terminal can be linked with upstream or downstream production steps or it can be integrated into the company

network/ERP system of the company.

Due to the possibility of linking a second work station, the entire production can also be monitored outside of the production premises.



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Surname *

Street *

Zip code / City *

Country *

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Phone

Machine type *

Multiple answers possible

How can we help?

☐ You agree that your data will be used to process your request. Further information and revocation instructions can be found in the [privacy policy](#).

The fields marked with * are mandatory and must be filled in.



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