

Automatic Grinder AE 130-3



Automatic Grinder AE 130-3

The Seydelmann Automatic Grinder is a powerful and robust machine, that meets the highest quality demands of the end product under optimal hygienic conditions.

Facts

Hole plate diameter:	130 mm
Hourly output:	3500 kg/h 7716 lbs/h
Power of motor:	14/18 kW / 19/24 HP
Power of AC-6 motor:	30 kW / 40 HP
Hopper content:	300 Liters
Weight:	980 kg / 2161 lbs
Weight with loading device:	1300 kg / 2866 lbs

Machine design

The machine has a closed machine frame. Therefore all technical parts are integrated in the machine. Motors are insulated against humidity and totally closed. The waterproof panel box is built into the machine. All surfaces are rounded, polished with high precision and designed with a slope, so that water can drain easily. Embedded covers in the stainless steel machine frame and the closed bottom prevent water from entering the machine or dirt from sticking to the openings. The worm housing, the worm as well as the union nut or bayonet locking are also made of solid stainless steel. The worm housing is also equipped with a trapezoidal thread which endures the toughest use on a long-term basis.

Applications

Specially suitable for grinding fresh, frozen and cooked meat as well as liver, spinach and other food products from -18 °C to 85 °C (0 °F to 185 °F).

System

Thanks to the 2-speed working worm and the wide conical feeding worm of the AE 130-3, fresh meat and slightly frozen meat, frozen pieces as well as cooked products, liver, spinach, etc. can be processed. The conical feeding worm takes up large pieces of meat and safely transports them to the working worm without forming bridges. The safety guard with switch-off contact makes it impossible to place a hand into the running feeding worm. The result of the fast and powerful grinding of the machine is a clear cut-image and a very high throughput for each hole plate size and each material. To improve the quality of the final product, a separating set is available as an optional equipment.



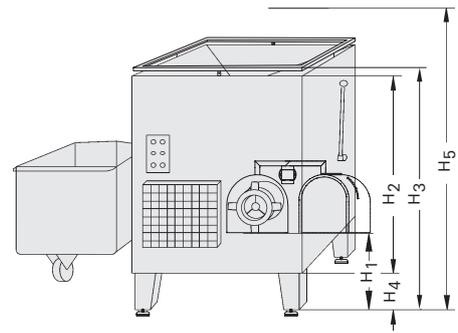
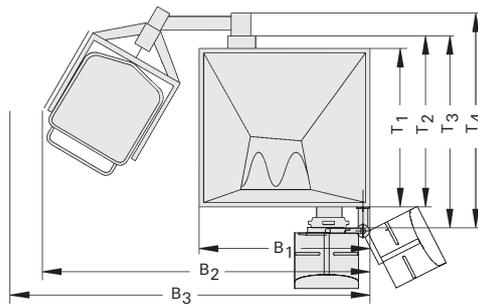
Maschinenfabrik Seydelmann KG

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 = 750 mm / 29.5 in
- H2 = 1390 mm / 54.7 in
- H3 = 1780 mm / 70.1 in
- H4 = 350 mm / 13.8 in
- H5 = 3050 mm / 120.1 in
- T1 = 1100 mm / 43.3 in
- T2 = 1200 mm / 47.2 in
- T3 = 1340 mm / 52.8 in
- T4 = 1500 mm / 59.1 in
- B1 = 1200 mm / 47.2 in
- B2 = 2350 mm / 92.5 in
- B3 = 2850 mm / 112.2 in



Top view: Hopper



Control panel



Outlet protection device

Standard equipment

- Two-speed working worm with manual switch
- Conical feeding worm
- Bayonet locking
- Worm ejector
- Standard cutting set
- Outlet protection device
- Hopper safety frame
- Control panel with buttons and switches
- Embedded covers
- Thermal overload control

Additional equipment

- Backwards running feeding worm
- Integrated hydraulic loading device or vertical loading device
- AC-stepless main drive & Command 700 W
- Two-hand operation
- Holding device
- Outside knife
- Separating set
- Pneumatic separating device
- Sensor for product level
- Outlet tube
- Anti-block unit
- Extended feet for raised outlet height for BW 200
- Worm cradle
- Cutting drum



Bayonet locking



Outside knife (optional)



Separating set (optional)