



Universal Grinder AV 250 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, a first-class cut material and a very uniform grain size is achieved with any material.

Facts

Hole plate diameter: 250 mm / 9.84 in
 Hopper content: 570 Liter
 (optionally 800 / 1000 Liters)

Power of motor AC-6: 140 kW (188 HP)

Power of motor Ultra: 55 or 90 kW
 (74 or 121 HP)

	no loading device	with loading device
Weight	2700 kg 5952 lbs	3000 kg 6613 lbs
Door width (Minimum)	1990 mm 78.35 in	2250 mm 88.58 in

Applications

Suitable in particular for the cutting of fresh meat, pre-cut frozen meat, frozen meat blocks, rinds, cooked meat, fish, vegetables, fruits and other edibles from -25 (-13 °F) to 85 °C (185 °F).

System

Due to its feeding worm with breaking contour and cutting edge, the Universal Grinder 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. Thanks to the six pre-programmable speeds of the AC-6 drive any material can be ideally processed and the best possible cut is guaranteed. Both drives (feeding- & working worm) are frequency controlled. The feeding worm regulates the speed depending on the load of the working worm.

Flexible loading

Besides the loading via an integrated hydraulic loading device or a vertical loading device loading is also possible via angled conveyor belts or screw conveyors. With a larger hopper volume a loading device for large containers is also available. On request conveyor belts can be equipped with metal detectors.

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.



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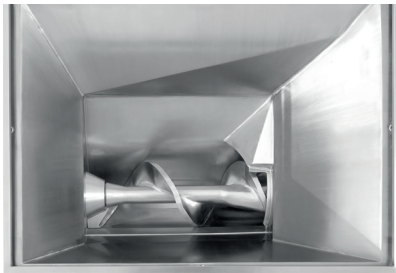
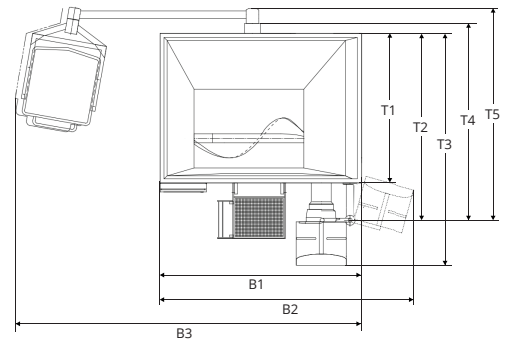
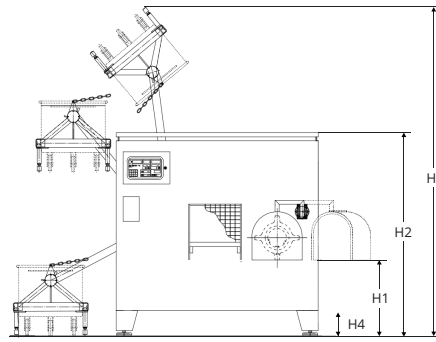
Cutters
Mixers
Grinders
Emulsifiers
Production Lines

Measurements AV 250 U

B1 = 2007 mm / 79.02 in
 B2 = 2592 mm / 102.05 in
 B3 = 930 mm / 36.61 in
 T1 = 1483 mm / 58.39 in
 T2 = 1885 mm / 74.21 in
 T3 = 2312 mm / 91.02 in
 T4 = 1982 mm / 78.03 in
 T5 = 2131 mm / 83.90 in

BW 200 BW 300

H1 = 750 mm / 29.53 in 1000 mm / 39.37 in
 H2 = 2013 mm / 79.25 in 2263 mm / 89.04 in
 H3 = 3258 mm / 128.27 in 3508 mm / 138.11 in
 H4 = 250 mm / 9.84 in 500 mm / 19.69 in



Hopper: Feeding worm with breaking contour and cutting edge



Level sensor (optional)



Holding device



Command 500

Standard equipment

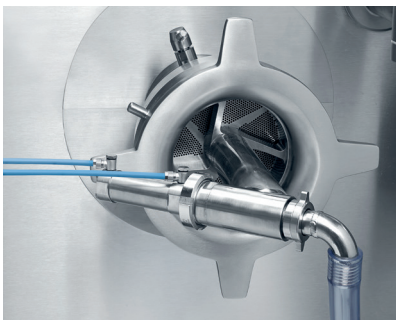
- Six-speed frequency controlled (AC-6) or two-speed (Ultra) working worm
- Four-speed frequency controlled feeding worm
- Cutting set for fresh & frozen meat
- Thermal overload control
- Anti-block unit
- Outlet protection device
- Hopper safety frame
- Hydraulic worm ejector
- Worm cradle
- Bayonet locking
- Holding device
- Control panel with pressure & rotary switch
- Separate electrical cabinet, stainless steel with main power switch

Additional equipment

- Hydraulic loading device
- Outside knife
- Pneumatic separating device
- Fat analysis: NIR analysis / X-ray analysis
- Sensor for product level via laser
- Outlet tube
- Swivel mounted control panel
- Two-hand operation for cleaning
- Working platform
- Variable hopper content (800 / 1000 l)

Control: Command 500

- Stepless preprogramming of main- and conveyor drive speeds
- Digital display of speeds, time and current consumption
- Waterproof stainless steel box
- Mounting on machine or wall
- Display of error indication
- Display of maintenance- & service intervals



Pneumatic separating device (optional)



Cutting set for fresh and frozen meat

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