

Konti-Kutter KK 140



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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.

Facts

Hole plate diameter:	140 mm
Hourly output:	2-9 t/h 4409-19842 lbs/h
Power of motor:	
ultra:	50/75 kW / 67/101 HP
ultra-v:	55/90 kW / 74/121 HP
AC-6:	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

Machine design

The machine frame of the Konti Kutter KK 140 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.

Application

Especially suitable for the final emulsification of pre-reduced material. In addition to fine sausage types like Lyoner or Wiener, 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 Konti-Kutter KK 140.

Advantages

Highest possible protein extraction
No frictional heat: perfect flavor
No metal wear in the product
Finest emulsification
No batch related interruptions



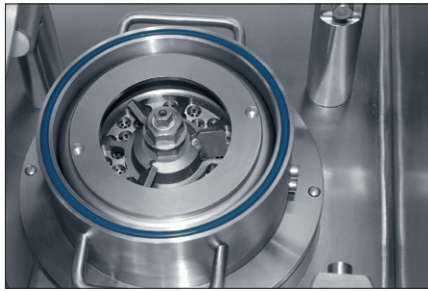
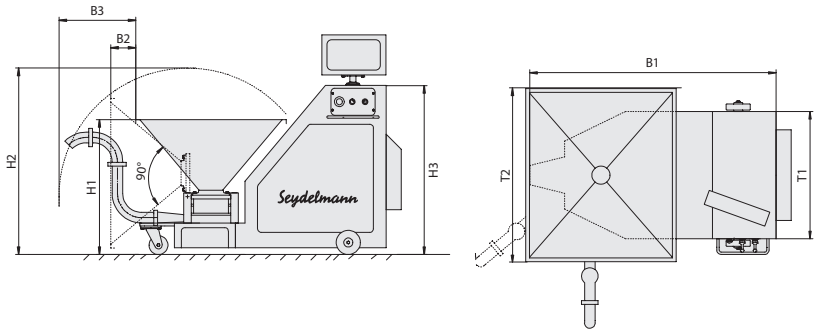
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Measurements

	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 / 2.4 in
B3 =	507 mm / 20.0 in	520 mm / 20.5 in	710 mm / 27.9 in



Top view on cutting plate system



Reduction valve



Sensor for product level (optional)

Standard equipment

- 3, 5 or 7 piece cutting set
- Thermal overload control
- Microprocess controlled frequency converter with intelligent output control
- Mobile
- Reduction valve for adjusting the cutting performance
- Robust and ergonomical cross lever switches
- Separate electrical cabinet in stainless steel (except for KK 140 ultra)

Additional equipment

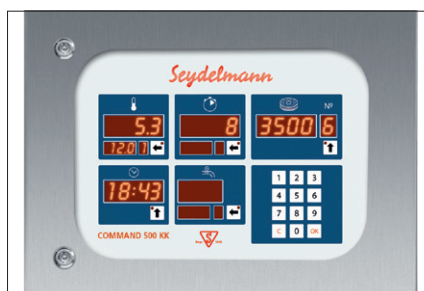
- Sensor for product level
- Temperature sensor
- Product feeding via tube connection with swivelling plate
- Nitrogen / air supply via valve
- Variable hopper content (270 l / 550 l)
- Accessories trolley

System

The premixed product is sucked through a specifically developed system of vertically arranged hole- and cutting plates. Therefore the chopping 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: Command 500 (AC-6 drive)

- Digital display for speed, cutting plate rotation, running time, temperature, time, pressure in case of direct piping
- Switch-off for temperature (optional)
- Display of maintenance and service intervals
- Error messages
- Waterproof stainless steel box



Command 500

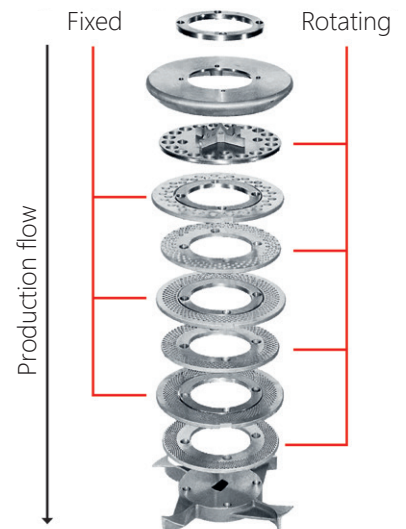
Motor Types

AC-6

- 6 steplessly pre-programmable speeds: ideal speed for every product
- Frequency controlled, stepless drive
- No current peaks when starting the machine or changing speeds
- Control Command 500

Ultra / Ultra-v

- 2 speeds: first speed for final products with coarser structure (lower rotations); second speed for fine products
- Soft starter (optional)



Contactless cutting plate system for finest emulsion

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