

Automatic Mixing Grinder AG 160 M



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The Seydelmann Automatic Mixing 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:	160 mm
Hourly output:	up to 14000 kg/h 30865 lbs/h
Power of motor:	25/37 kW / 34/50 HP
Power of AC-6 motor:	60 kW / 81 HP
Hopper content:	620 Liters
Mixing capacity:	210 kg / 463 lbs
Weight:	1880 kg / 4145 lbs
Weight with loading device:	2180 kg / 4806 lbs

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.

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.

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 AG 160 M, fresh meat and slightly frozen meat, frozen pieces as well as cooked products, liver, spinach, etc. can be processed. The feeding worm takes up large pieces of meat and safely transports them to the working worm without forming bridges. The mixing unit is equipped with mixing paddles or, optionally, a mixing ribbon. The mixing unit mixes the material evenly before grinding. The safety guard with switch-off contact makes it impossible to place a hand into the running mixing unit. 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.



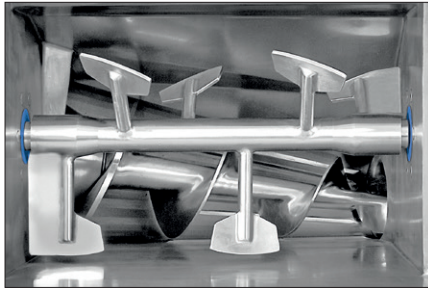
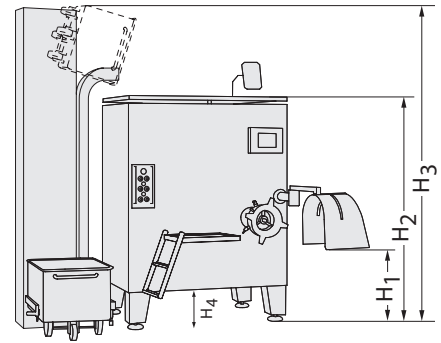
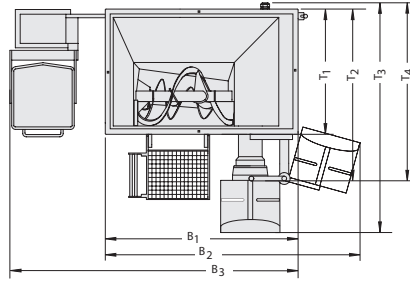
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Measurements (BW 200)

- H1 = 750 mm / 29.5 in
- H2 = 2284 mm / 89.9 in
- H3 = 3271 mm / 128.8 in
- H4 = 350 mm / 13.8 in
- T1 = 1056 mm / 41.6 in
- T2 = 1368 mm / 53.9 in
- T3 = 1794 mm / 70.6 in
- T4 = 1462 mm / 57.6 in
- T5 = 1607 mm / 63.3 in
- B1 = 1626 mm / 64.0 in
- B2 = 2219 mm / 87.4 in
- B3 = 2849 mm / 112.2 in



Top view: Hopper



Control panel



Outlet protection device

Standard equipment

- Two-speed working worm, three-speed feeding worm
- Conical feeding worm
- Mixing unit with mixing paddles or mixing ribbon
- Backwards running 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

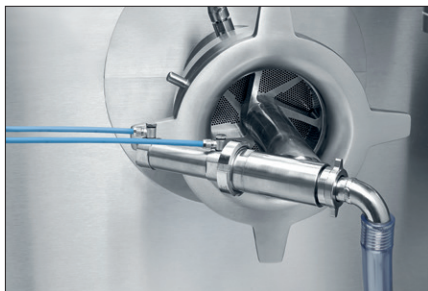
- Six-speed frequency controlled working worm, four-speed frequency controlled feeding worm
- Integrated hydraulic loading device or vertical loading device
- AC-stepless main drive & Command 700 W
- Outside knife
- Separating set
- Hydraulic worm ejector
- Pneumatic separating device
- Cutting drum
- Fat analysis: NIR analysis / X-ray analysis
- Outlet tube
- Holding device
- Swivel mounted control panel
- Two-hand operation for cleaning
- Anti-block unit
- Separate electrical cabinet, stainless steel with main power switch
- Worm cradle
- Working platform
- Variable hopper content (750 l)

Control: Command 700 W

- 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



Command 700 W (optional with frequency controlled AC-6 main drive)



Pneumatic separating device (optional)



Separating set (optional)

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