

# High-Efficiency Cutter K 60



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The Seydelmann High Efficiency Cutter guarantees a fast and smooth reduction and emulsification of the product thanks to the knife head with 6 knives and the flow dynamically shaped lid. The components of all Seydelmann Machines comply with the up-to-date technical development and contribute to an increase in product quality.

### Facts

Bowl content:	60 Liters
Weight:	1000 - 1100 kg / 2205 - 2425 lbs
Loading options:	manually
Power of motor:	
rasant v, ultra v:	17 kW / 23 HP
rasant vs, ultra vs:	21 kW / 28 HP
AC-8:	40 kW / 54 HP

## Machine design

The machine frame of the K 60 is almost entirely made of solid stainless steel. All edges are rounded and all surfaces are polished very precisely and designed with a slope enabling cleaning water to drain completely from all surfaces. The embedded covers and the closed bottom with ventilation prevent pollution and water from entering the machine. The knife hood is flow dynamically shaped. Hardly any unchopped product residue is left in the cover. The gap between the knives and the cover or the bowl is very small.

## Applications

Besides the production of boiled-, dry- and cooked sausage, the universally applicable machine is suitable in particular for the chopping, mixing and emulsification of fresh meat, pre-cut frozen meat, cooked meat, fish, vegetables, meat substitute products, fruits, confectionary goods and other edibles at temperatures from -12 °C (10 °F) up to 85 °C (185 °F).



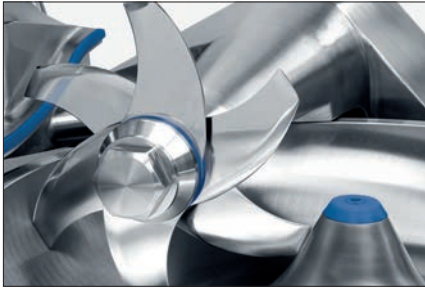
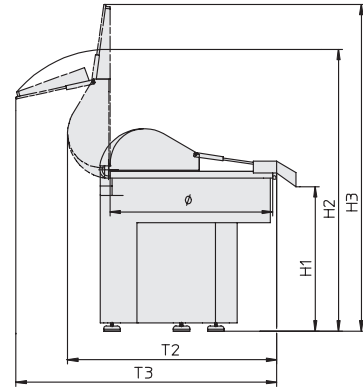
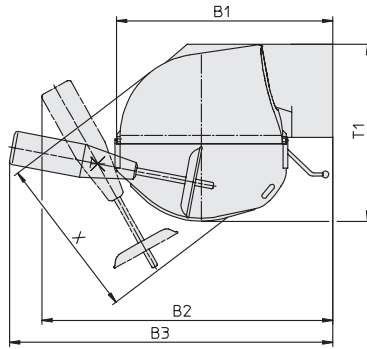
## Maschinenfabrik Seydelmann KG

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**Cutters · Mixers · Grinders**  
**Emulsifiers · Production Lines**

**Measurements**

- H1 = 890 mm / 35.0 in
- H2 = 1650 mm / 65.0 in
- H3 = 1900 mm / 74.8 in
- T1 = 980 mm / 38.6 in
- T2 = 1160 mm / 45.7 in
- T3 = 1450 mm / 57.1 in
- B1 = 1320 mm / 52.0 in
- B2 = 1730 mm / 68.1 in
- B3 = 1980 mm / 78.0 in
- X = 930 mm / 36.6 in



Knife head



Temperature sensor



Auto-Command 4000 (optional)

**Standard equipment**

- Operation via knee switches
- Changeable and balanceable knife head
- See-through noise absorbing cover made of special plastic
- Separate electrical cabinet made of stainless steel with integrated main switch
- Switch-off for temperature and operating time
- PT 100 Temperature Sensor integrated into scraper
- Noise insulation
- Easy lift for cover
- Greasing point

**Additional equipment**

- Control of unbalanced state
- Various knife systems
- Up to 9 switch-offs for temperature and operating time
- Electric unloader (ejector)
- Cross switches with operator's board
- Cable duct
- Number of revolutions steplessly adjustable (only with AC-Motor)
- 4 bowl speeds, steplessly adjustable (only with AC-Motor)
- Lock of noise absorbing cover
- Cover damping for noise absorbing cover
- Noise insulation version
- Water drain screw

**Control: Auto-Command 1000**

- 21,5" touch wide-screen LED color display
- Stainless steel housing
- Computer based automatic control
- Display of all technical parameters
- Program control
- 30 programs with up to 10 steps each
- Switching off or on when reaching up to 9 pre-programmable temperature or time values
- User-friendly logical design
- Display of maintenance and service intervals

**Optional Auto-Command 2000, 3000, 4000**

- 24.0" touch wide-screen LED color display
- Waterproof design IP 69
- Advanced recipe control with display of required ingredients and recipes
- User management
- Data recording
- Production plan
- Second workstation outside the production room possible
- Connection to MES or ERP systems possible

**Motor types**

**AC-8**

- 6 steplessly programmable knife speeds
- 2 reverse mixing speeds
- 2 separate bowl speeds
- Frequency-controlled 3-phase motor

**Ultra**

- 2 knife speeds
- 2 forward mixing speeds
- On request: 2 reverse mixing speeds
- 2 separate bowl speeds
- All drive systems with 3-phase motors

**Rasant**

- 2 knife speeds
- 2 bowl speeds
- All drive systems with 3-phase motors