

Frozen Meat Grinder GX 400



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Thanks to their robust construction and their extremely strong power of motor, Seydelmann Frozen Meat Grinders guarantee a perfect cutting image even when grinding whole frozen meat blocks down to -25 °C (-13 °F). A very high hourly output and a very uniform grain size is achieved with any material. Seydelmann Frozen Meat Grinders can be integrated ideally into production lines.

Facts

Hole plate diameter:	400 mm
Hourly output:	up to 12000 kg/h 26456 lbs/h
Power of motor:	85/140 kW / 144/188 HP
Power of AC-6 motor:	200 kW / 268 HP
Hopper content:	460 Liters
Weight with conveyor belt:	3520 kg / 7760 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 vertical loading device, loading is also possible via angled conveyor belts with flights. On request conveyor belts can be equipped with metal detectors.

Applications

Suitable in particular for the cutting of frozen meat blocks and other frozen edibles like fish, vegetables, fruits down to -25 °C (-13 °F).

System

The first stage of the size reduction process takes place in the hopper with the worm of the Frozen Meat Grinder. With its extended profile and relief grinding windings, the worm cuts off approximately 8 cm (3.2 in) of the frozen meat block with every rotation, and carries the meat to the cutting set for grinding. The GX 400 is equipped with a two-speed drive. The first speed is for deep-frozen blocks of meat or when using hole plates with small holes and the second speed is suitable for reduction with hole plates with bigger holes.



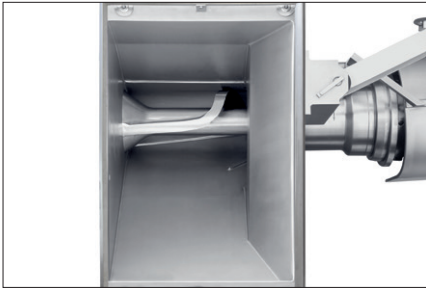
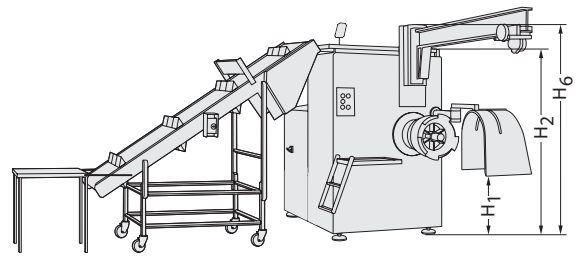
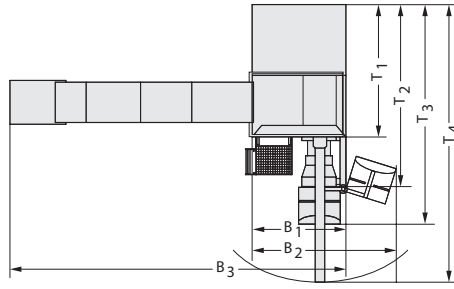
Maschinenfabrik Seydelmann KG

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

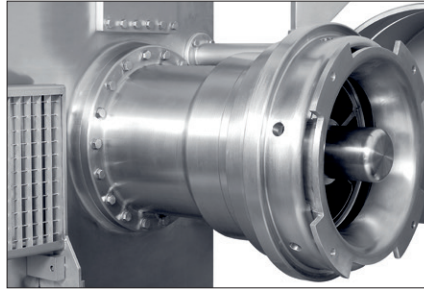
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Measurements (BW 200)

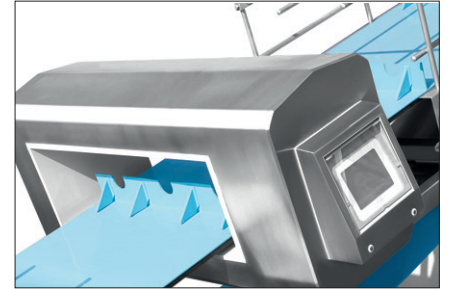
- H1 = 750 mm / 29.5 in
- H2 = 2111 mm / 83.1 in
- H6 = 2337 mm / 92.0 in
- T1 = 1810 mm / 71.3 in
- T2 = 2508 mm / 98.7 in
- T3 = 2910 mm / 114.6 in
- T4 = 4020 mm / 158.3 in
- B1 = 1260 mm / 49.6 in
- B2 = 2085 mm / 82.1 in
- B3 = 5000 mm / 196.9 in



Top view: Hopper



Bayonet locking



Conveyor belt with integrated metal detector (optional)

Standard equipment

- Two-speed working worm
- Cutting set for frozen material
- Thermal overload control
- Outlet protection device
- Hopper safety frame
- Hydraulic worm ejector
- Bayonet locking
- Swiveling crane
- Worm cradle
- Anti-block unit
- Control panel with pressure & rotary switch

Additional equipment

- Six-speed frequency controlled working worm
- Loading via vertical loading device or angled conveyor belt
- Conveyor belt with integrated metal detector
- AC-stepless main drive & Command 700 W
- Hydraulic pressing device
- Fat analysis: NIR analysis / X-ray analysis
- Sensor for product level via laser
- Outlet tube
- Swivel mounted control panel
- Grip cradle for worm
- Holder for worm housing nut
- Working platform
- Separate electrical cabinet, stainless steel with main power switch

Control: Command 700 W

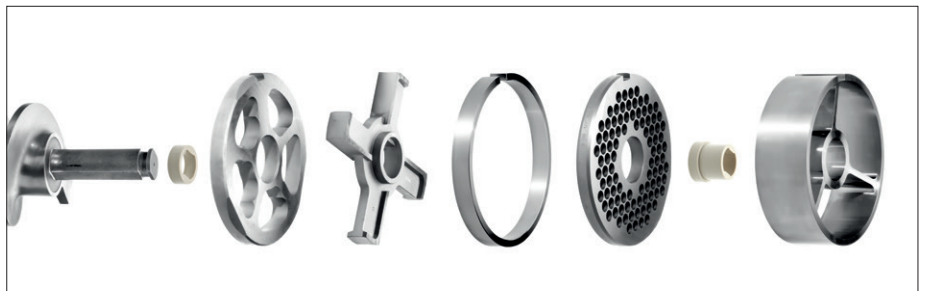
- Stepless preprogramming of main- and conveyor drive speeds
- Digital display of speeds, time and current consumption
- Waterproof stainless steel box
- Mounting on machine or wall
- Display of error indication
- Display of maintenance- & service intervals



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



Grip cradle for worm (optional)



Cutting set for frozen material

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