

Konti-Kutter KK 250 AC-6



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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: | 250 mm |
| Hourly output: | 5-15 t/h 11023-33069 lbs/h |
| Power of motor: | |
| AC-6: | 140 kW / 187 HP |
| AC-6 V: | 200 kW / 268 HP |
| Hopper content: | 220, 550, 900 Liters |
| Weight: | |
| 220 Liters hopper content: | 1600/1900 kg 3527/4189 lbs |
| 550 Liters hopper content: | 1650/1950 kg 3638/4299 lbs |
| 900 Liters hopper content: | 1900/2200 kg 4189/4850 lbs |

Machine design

The machine frame of the Konti Kutter KK 250 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 Wieners, 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 250.

Advantages

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



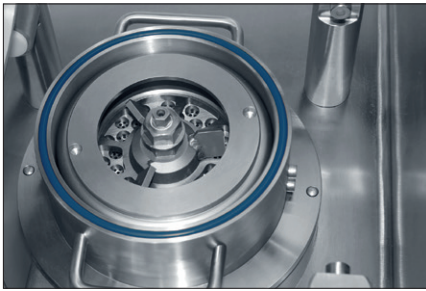
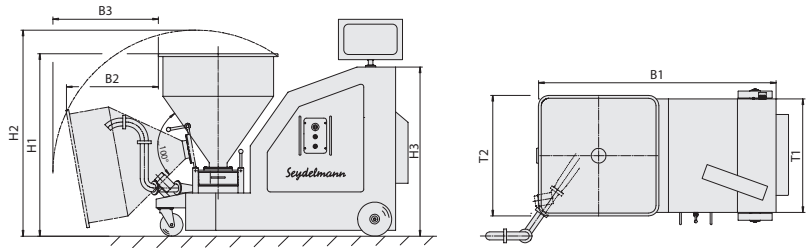
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Cutters · Mixers · Grinders
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Measurements

| | 220 I | 550 I | 900 I |
|------|-------------------|-------------------|-------------------|
| H1 = | 1260 mm / 49.6 in | 1606 mm / 63.2 in | 1750 mm / 68.9 in |
| H2 = | 1575 mm / 62.0 in | 1815 mm / 71.5 in | 2050 mm / 80.7 in |
| H3 = | 1490 mm / 58.7 in | 1490 mm / 58.7 in | 1490 mm / 58.7 in |
| T1 = | 1000 mm / 39.4 in | 1000 mm / 39.4 in | 1000 mm / 39.4 in |
| T2 = | 1060 mm / 41.7 in | 1060 mm / 41.7 in | 1250 mm / 49.2 in |
| B1 = | 2203 mm / 86.7 in | 2203 mm / 86.7 in | 2291 mm / 90.2 in |
| B2 = | 530 mm / 20.9 in | 810 mm / 31.9 in | 900 mm / 35.4 in |
| B3 = | 675 mm / 26.6 in | 930 mm / 36.6 in | 1030 mm / 40.6 in |



Top view on cutting plate system



Reduction valve



Sensor for product level (optional)

Standard equipment

- 3, 5 or 7 piece cutting set
- Frequency controlled, stepless AC-6 drive
- 6 steplessly pre-programmable speeds
- 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

Additional equipment

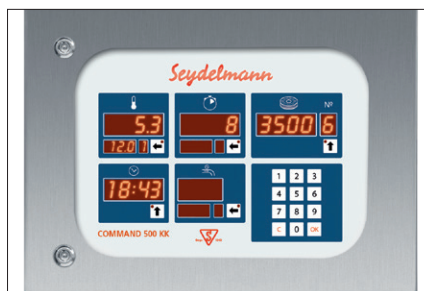
- Sensor for product level
- Temperature sensor
- Product feeding via tube connection with swivelling plate
- Nitrogen / air supply via valve
- Variable hopper content (550 I / 900 I)
- Accessories trolley

System

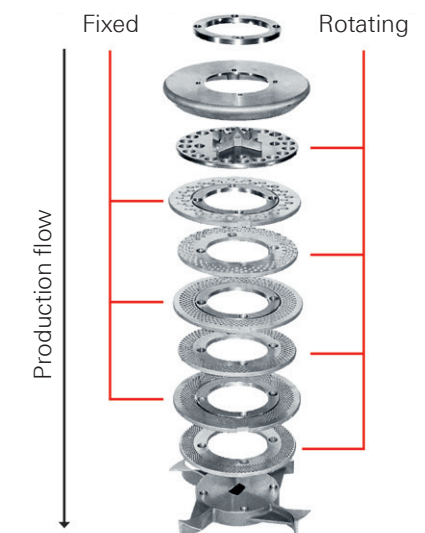
The premixed product is sucked through a specifically developed system of vertically arranged hole- and cutting plates. Therefore the chopping process takes place on several cutting levels. At minimal distance from one another yet without any actual contact, the plates do not rub against each other. 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

- 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



Contactless cutting plate system for finest emulsion

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