

Vacuum-Konti-Kutter KK 254 C



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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.

The Vacuum-Konti-Kutter KK 254 C can be operated with or without vacuum. In vacuum mode, vacuum is drawn in the cutting set. This means that air is continuously removed from the product during the cutting and emulsification process. The vacuum values can be adjusted individually via the control system.

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
integrated vacuum pump	



Machine design

The machine frame of the Vacuum-Konti-Kutter KK 254 C 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.

Advantages of vacuum system

Higher protein extraction
Better flavor development
Longer shelf life
Improved color stability
Higher and constant dimensional weight: casing savings
Firm, stiff sausage meat is more easily drawn into the cutting set
Higher emulsification
No air bubbles in the product



Application

Especially suitable for the final emulsification of pre-ground 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 Vacuum-Konti-Kutter KK 254 C.

Advantages cutting system

Contactless System
No meat abrasion in the product
No frictional heat: less temperature increase of the product
Long durability, low costs
Finest emulsification
Highest possible protein extraction
Production of coarse products is possible too



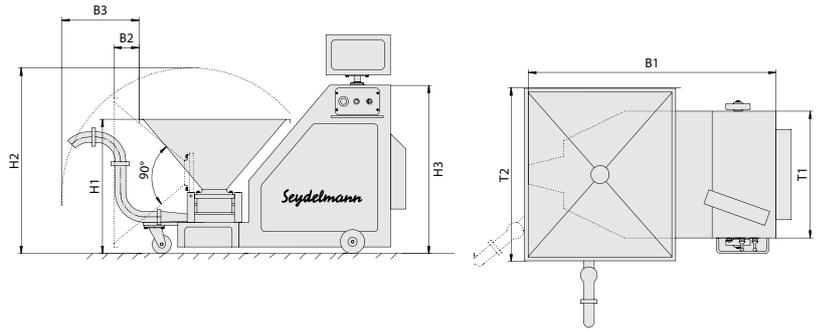
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Cutters · Mixers · Grinders
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Measurements

	220 l	550 l	900 l
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



Cutting plate system



Reduction valve



Sensor for product level (optional)

Standard equipment

- Cutting set with 3, 5 or 7 pieces
- Thermal overload control
- PT 100 temperature control unit
- Reduction valve for temperature control
- Robust and ergonomic cross switches
- Movable, on rolls
- Embedded covers
- Reduction valve for setting the cutting capacity

Additional equipment

- Level sensor: laser in the hopper, for continuous product filling
- Variable hopper size (550 l / 900 l)
- Accessories trolley
- Feeding of material via tube connection with swivel plate, instead of hopper
- Vertical loading device, movable, for loading with BW 200 or BW 300
- Switch-off for temperature
- Valve for nitrogen injection
- Remote maintenance with remote control
- Automatic central lubrication system

System

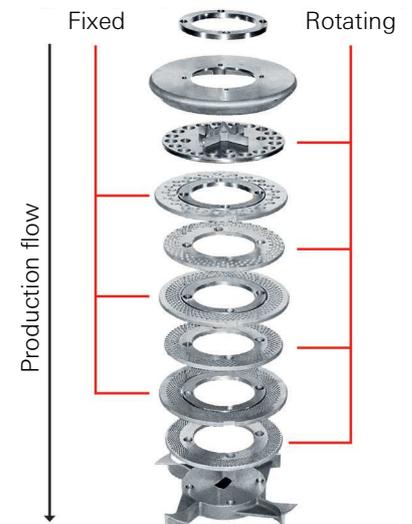
The premixed product is sucked through a specifically developed system of vertically arranged hole- and cutting plates. Therefore the cutting process takes place on several cutting levels. At minimal distance from one another yet without any actual contact, the plates do not rub against each other. Thus, 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: Auto-Command 2000

- User-friendly and logical design
- Digital display for number of cutting plate rotations, initial temperature, time
- Display of vacuum value
- Display of recipes
- Display of the cutting and hole plates that are to be installed, based on the recipe
- Display of the product temperature
- Display of product level (optionally)
- Data recording
- Switch-off for temperature
- Display of maintenance and customer service intervals
- Error messages
- Housing made of stainless steel
- Computer-based Windows control
- 17,3" touch display



Auto-Command 2000



Contactless cutting plate system for finest emulsion

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