

Seydelmann

In the hands of the best

Konti-Kutter

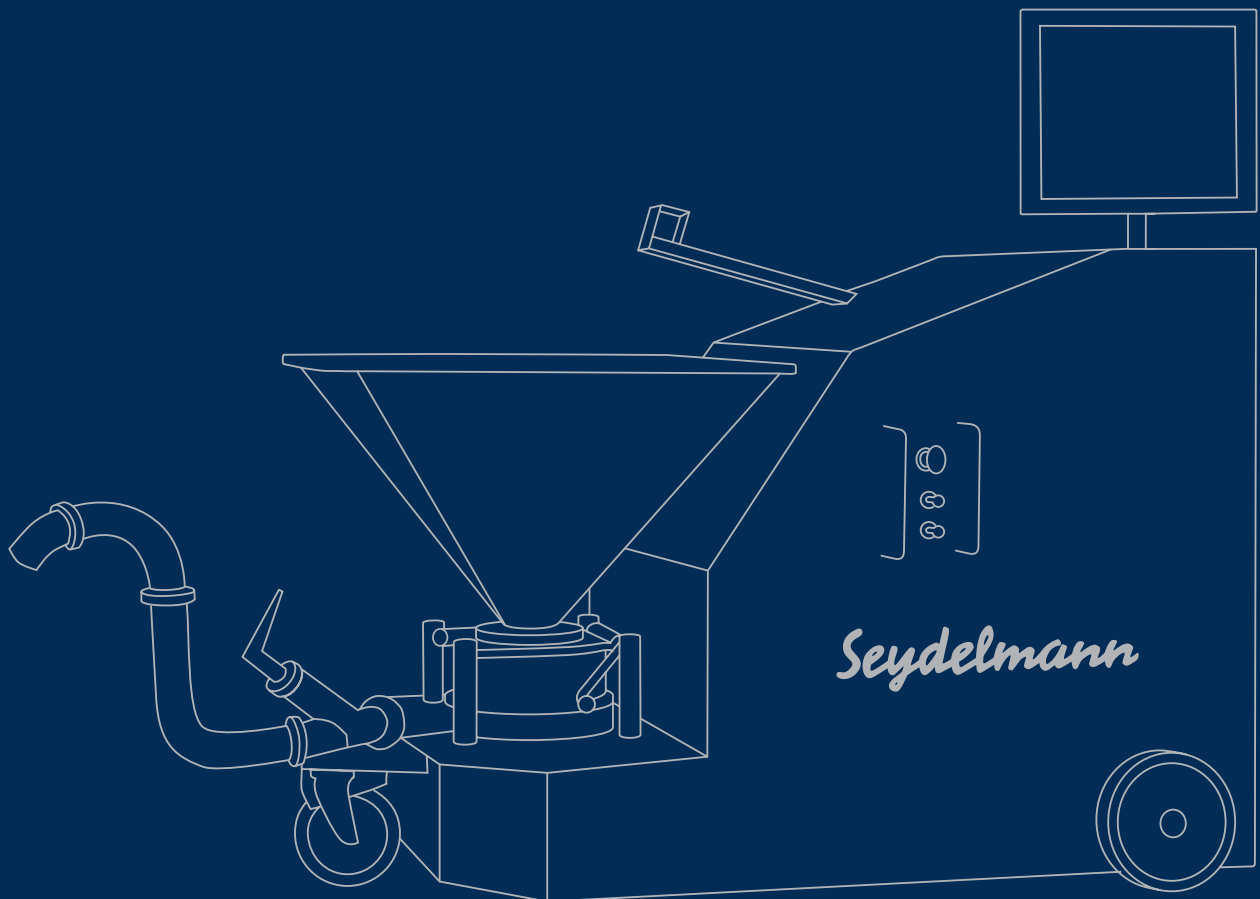




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Konti-Kutter KK 140 AC-6

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Unique method

The Seydelmann Konti-Kutter is an emulsifier with a size reduction method that is unique in the marketplace.

A rotating impeller pulls the premixed product through a specially developed system of hole- and cutting plates. Capacity is controlled by adjusting the speed of the impeller.

The process of emulsification is achieved with several vertically stacked cutting levels. The degree of fineness of the emulsion is determined by the number and the size of the holes in the hole- and cutting plates.

The hole- and cutting plates are located close together without any actual contact. This completely eliminates the possibility of contaminating the emulsion with metal particles.



Konti-Kutter KK 140 AC-6

Konti-Kutter KK 250 AC-6

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The AC-6 drive

The stepless AC-6 drive, working with a frequency converter, offers many advantages.

It is possible to preset 6 speeds for the rotating cutting plates in a continuously variable mode. First of all, there is the ideal speed available for any product and any granulation.

Furthermore this technique is almost maintenance-free and has no carbon brushes or air filters etc. reducing maintenance time and costs. A long life is guaranteed.

There are no more current peaks when starting or changing speeds. No back-up fuses or big cable cross-sections are needed to absorb start-up peaks.

The running costs can thus be reduced to a minimum.



Konti-Kutter KK 250 AC-6

Mixer and Konti-Kutter

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Mixer P 1500 and Konti-Kutter KK 140 AC-6

High throughput capacity

The KK 250 AC-6 processes, depending on the raw material and running time speed, between 5 and 15 tons per hour, the KK 140 AC-6 processes between 2 and 9 tons per hour.

High economy of operation

Another big advantage of the Seydelmann Konti-Kutter is the great durability of the cutting set.

Depending on the raw materials used, the edge life of the cutting set of the KK 250 AC-6, until regrinding is necessary, is approximately 200-1.500 tons. The total edge life of the cutting set is approximately 4.000-30.000 tons. The edge life of the cutting set of the KK 140 AC-6 is approximately 100-750 tons. The total edge life of the cutting set is approximately 2.000-15.000 tons.

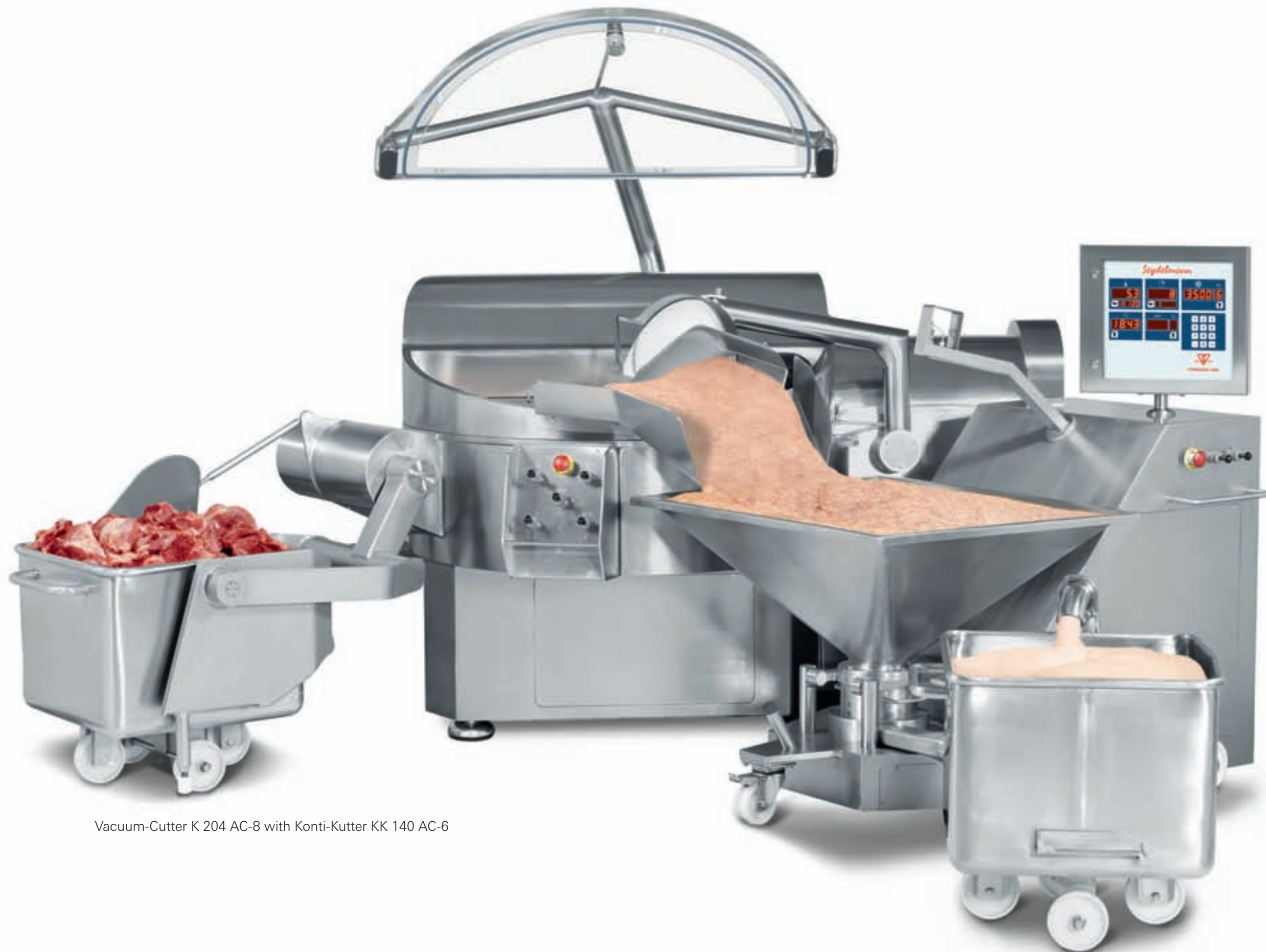
The regrinding itself occurs, like with grinder hole plates, very fast, convenient and cheap, resulting in enormous possible savings over conventional systems.

Mixer and Konti-Kutter with emulsion pump

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Mixer P 1500, Konti-Kutter KK 250 AC-6 with emulsion pump



Vacuum-Cutter K 204 AC-8 with Konti-Kutter KK 140 AC-6

Vacuum-continuous pass Mixer and Konti-Kutter

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Vacuum-continuous pass Mixer KVM 210

The premixed product is sucked through the vacuum into the mixing area. In case of considerable distances or continuous transportation into other production areas a pump is necessary as filling device. It is possible to fill smaller batches into the machine via a loading station, however, the cover has to be opened.

In the mixing area a mixing screw is working. Air spaces which arose during the pre-shredding and pre-mixing between the meat and pieces of fat break up. The remaining air pockets come to the surface by the mixing paddles pitch and their rotation in order to create a complete vacuum thanks to the preset vacuum. The conveyor screw which is located in the hopper bottom is operating as conveying system. So that the material is directly passed on into the housing of the cutting set of the emulsifier. Should the Mixer be situated in considerable distance of the Konti-Kutter a tube connection possibly via a pump is necessary. Thus the Konti-Kutter is filled with raw material which is mixed, vacuumized and roughly pre-crushed. The Vacuum-continuous pass Mixer evacuates the air out of the premixed mass. Thanks to the advantages of vacuum an absolute homogenous and compact emulsion of very high quality is produced. This mode of production is extremely efficient. No operator errors are possible.

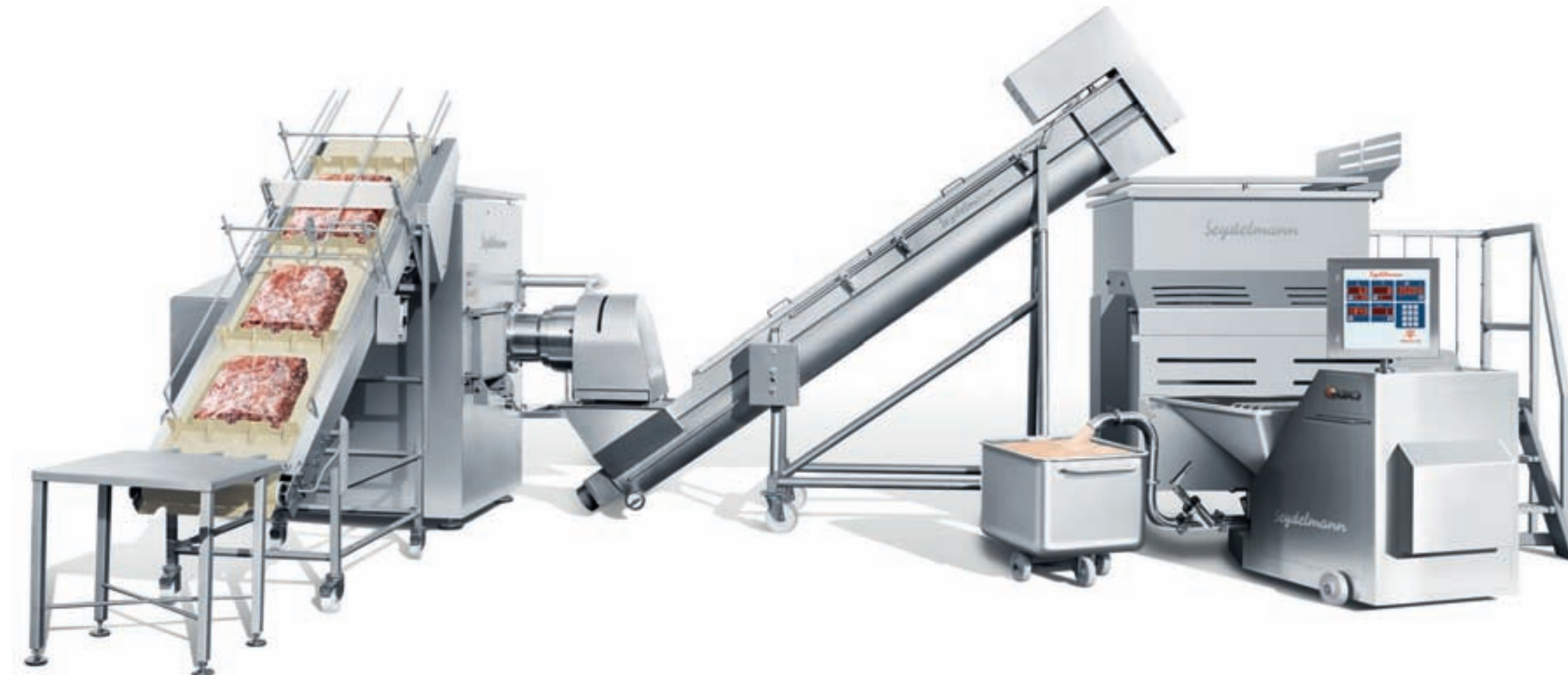


Konti-Kutter KK 250 AC-6 with
Vacuum-continuous pass Mixer KVM 210

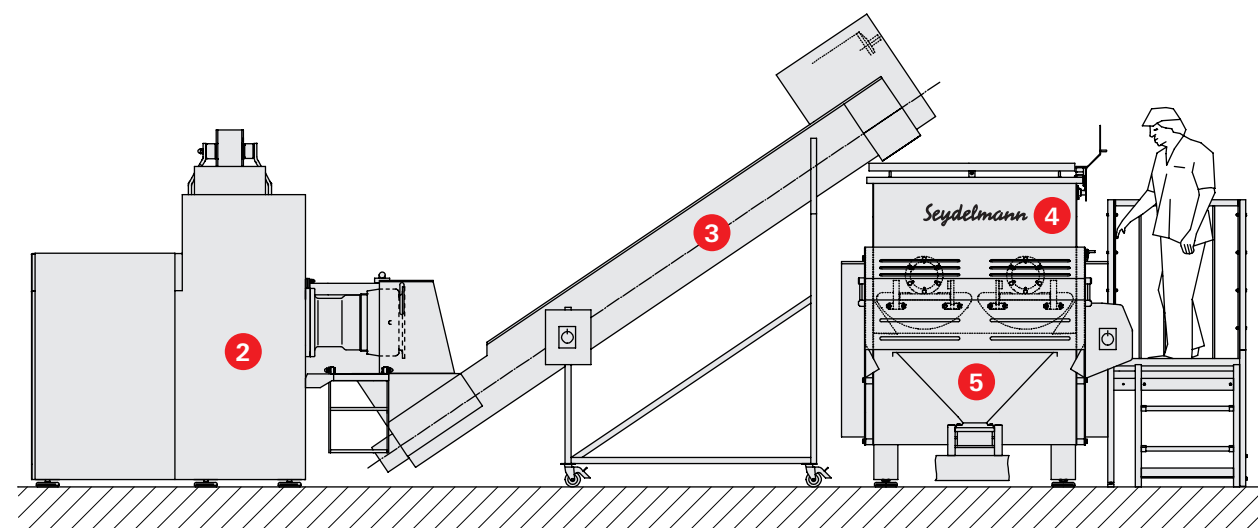
Production lines

Machines from Seydelmann can be integrated into production lines and connected via conveyors. Thus nearly all products that are manufactured in the food industry can be produced almost completely automatically.

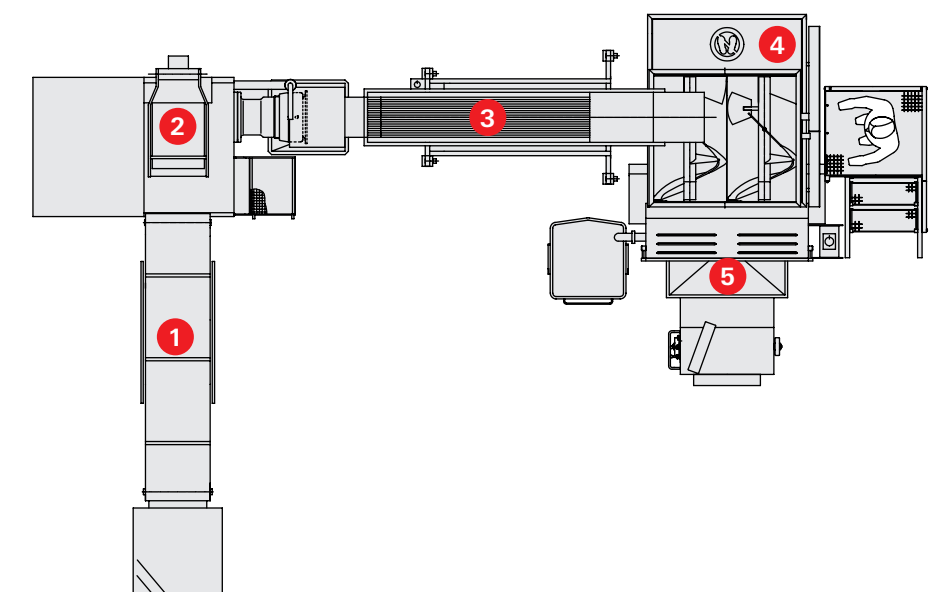
These production lines are used e.g. for the manufacturing of meat-, fish-, cheese-, vegetable- and fruit products, soups, sauces, marzipan, nougat cream, chocolate, confectionary etc.



Automatic production line with Konti-Kutter KK 140 AC-6



- 1 Conveyor belt with flights
- 2 Frozen Meat Grinder
- 3 Screw conveyor
- 4 Mixer
- 5 Konti-Kutter



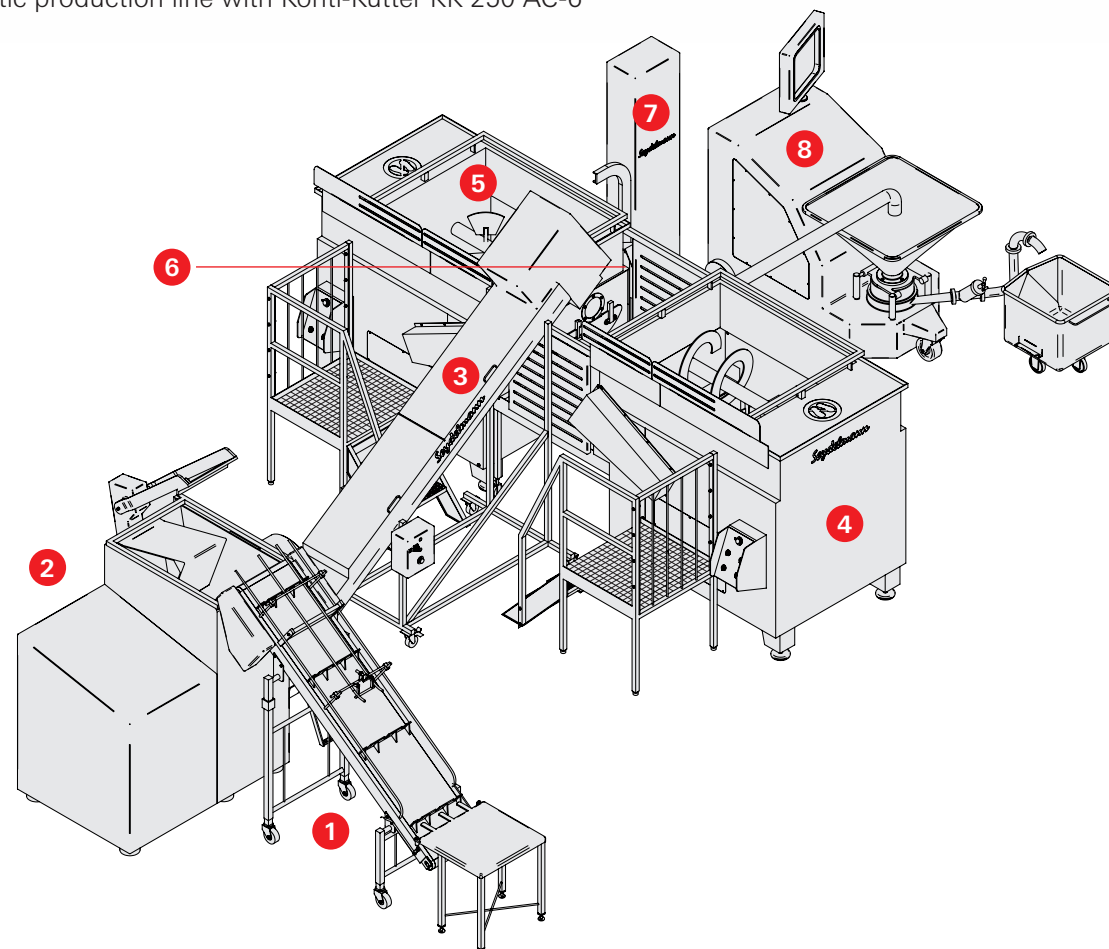
Planning

Due to the immense expertise and longtime experience in the field of food processing Seydelmann supports and consults extensively the planning of entire production lines as well as the integration of individual components into existing production flows.

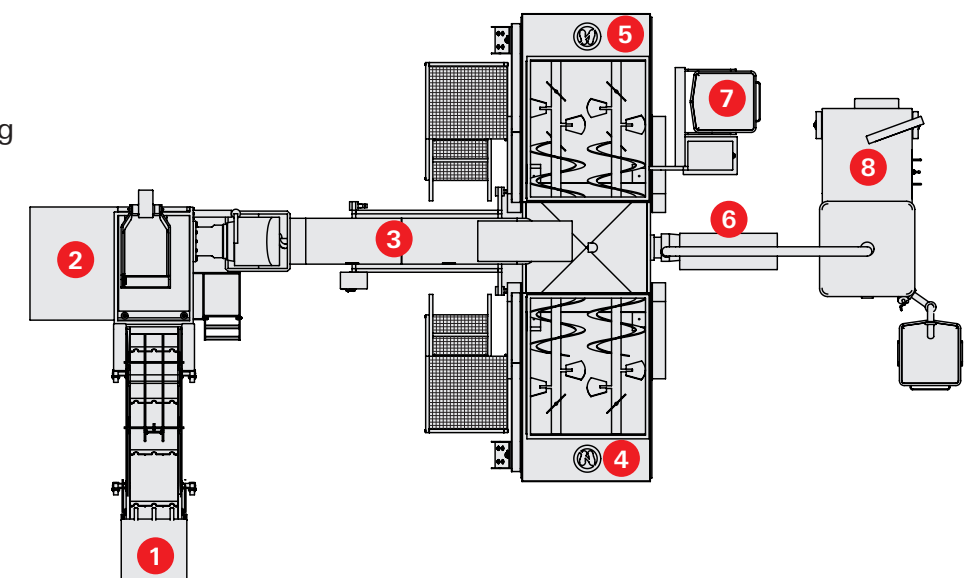
Thus, individual production steps like pre-cutting, mixing, standardization, further cutting, thermal editing and much more requirements in all areas of the food processing can be planned, developed and integrated.

Thereby Seydelmann offers complete solutions and integrates the needed conveyor components in the production lines. Drawings and CAD layouts provided by Seydelmann are tailored to the individual customers needs.

Automatic production line with Konti-Kutter KK 250 AC-6



- 1 Conveyor belt with flights
- 2 Frozen Meat Grinder
- 3 Screw conveyor, swivelling
- 4 Mixer
- 5 Mixer
- 6 Emulsion pump
- 7 Loading Mixer
- 8 Konti-Kutter



Hole- and cutting plate system

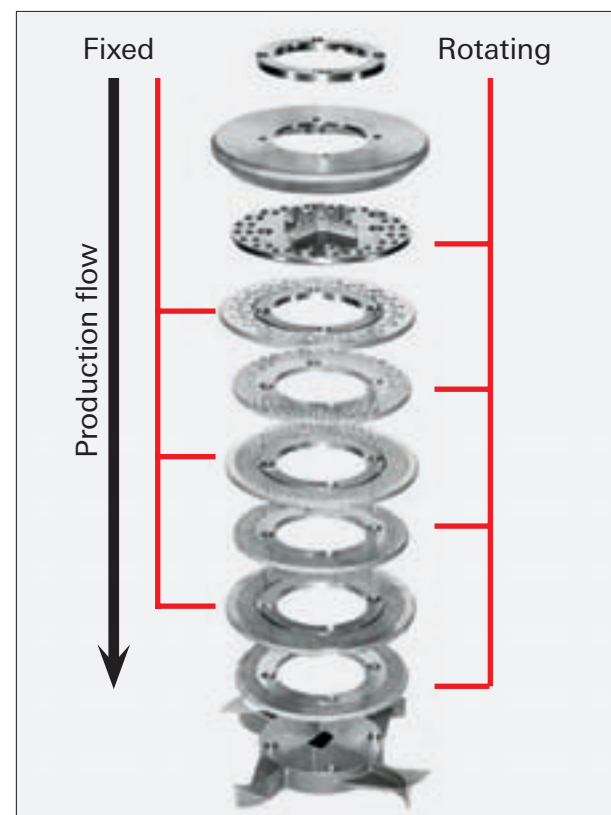
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Plate system

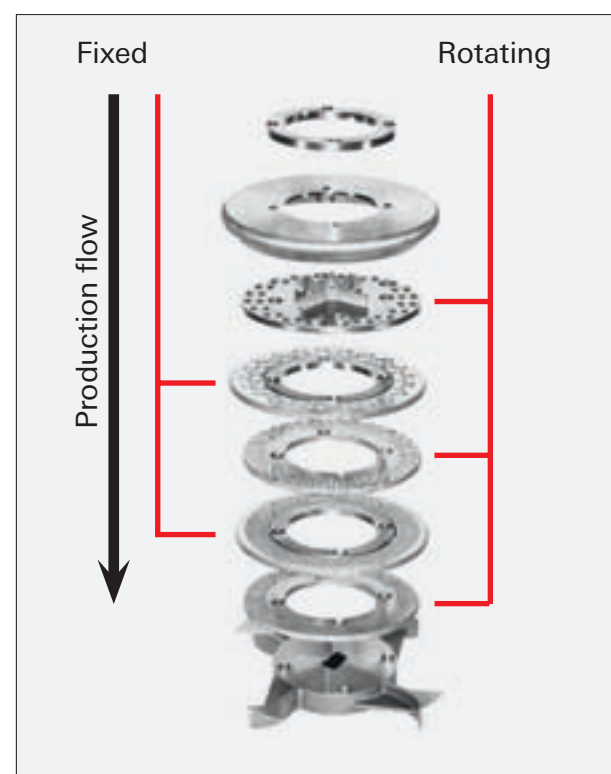
The degree of fineness of the emulsion is increased as more hole plates and cutting plates are used. A total of up to seven plates can be used, for example, four cutting plates and three hole plates. The number and the size of the holes in the hole – and cutting plates is the decisive factor for the fineness of the emulsion produced in addition to the number of hole – and cutting plates. A cutting capacity of up to 350.000 cuts per second can be reached by the KK 140 AC-6 through the number of holes and at a high speed. The cutting capacity of the KK 250 AC-6 comes up to even 700.000 cuts per second. This determines extreme fineness and perfect emulsification. Coarser types of sausage are produced by using fewer plates but with larger holes. Depending on the kind of product desired, in the Konti-Kutter there is continuously variable adjustment of the rotating speed of the cutting plates in an optimum way.

Contact-free arrangement

The fixed hole plates are placed at the minimum distance possible from the rotating cutting plates. There is no contact wear of the plates from metal rubbing against metal. This eliminates contamination. Further this ensures the long life of the fixed hole plates and the rotating cutting plates. No unnecessary frictional heat arises. Furthermore an early coagulation of the protein is excluded thus it remains completely preserved in the emulsion for perfect binding and taste.



Hole plate/cutting plate system for finest emulsion



Hole plate/cutting plate system for the production of fine emulsion with coarser chunks



Unique product quality

This process guarantees extremely fine emulsions and the highest possible protein pulping, resulting in improved firmness and bite of the sausages. This results in tougher emulsions. Cold cuts, fine sausages, and fine emulsions with coarse chunks have a markedly better look and appetizing first cut as the process results in a completely homogeneous and structure-free emulsion without any air pockets. Taste influencing substances like enzymes, ferments etc. are better and further released and the taste of the sausage is thus more aromatic.



Top view on cutting plate system

Ergonomic manipulation

The changing of the cutting set is very easy. The hole- and cutting plates have to be assembled as with a grinder. The adjustment of the cutting set pressure is not necessary. This avoids damages of the cutting set by false manipulations. There is no later adjustment of the cutting set. The quality of the emulsion is, from the beginning until the first regrinding, absolutely equal and homogeneous.

Details Konti-Kutter

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Command 1000

Digital display for speed, cutting plate revolutions, running time, temperature and time. All speeds are steplessly pre-programmable and subsequently retrieved via the practical customer-orientated cross operation. Switch-off for temperature.



Control Panel

All control elements are clearly installed at the operator's position. The control panel of the machine is laid-out in an ergonomic way. Clear symbols for the functions of the machine guarantee an ease of operation and avoid errors. The cleaning of the control elements can be done easily by pressure washers as well as all cleaning agents.



Hopper capacity

The Konti-Kutter KK 140 AC-6 is equipped as standard with a hopper with a capacity of 185 litres and the KK 250 AC-6 with a hopper with a capacity of 220 litres. A hopper with a capacity of 550 litres is available on request for both machine types. Special sizes are also possible.



Level measurement

The level measurement with switch-off avoids running with no product through continuous level measurement of product in the hopper. If the hopper is empty, the machine either switches-off automatically or activates the feeding systems for further loading of product.



Reduction valve

A reduction valve is located on the discharge side of the pipe. By adjusting the reduction valve the according cutting performance (number of cuts per second) as well as the temperature of the emulsion can be defined.



Tube connection with swivelling plate

The product can be fed into the cutting plate system through a tube instead of a hopper. Consequently a constant material flow with minimum floor space requirements is possible. The tube connection can easily be dismantled and mounted in order to be cleaned.

Enormous variety of products

The Konti-Kutter KK 140 as well as the KK 250 are the ideal machines for the production of perfect finely emulsified sausages, such as Lyoners and Wieners as well as fine-cut cooked sausage. Even raw rind and sinews can be emulsified structure-free by the Konti-Kutter.



It is also possible to produce high quality emulsions with coarser chunks from one type of raw material in one working process for sausage types such as Jagdwurst, Krakauer, Bierwurst and coarser cooked sausage.



Types of sausage that are exclusively produced from a coarser material, such as Bauernbratwurst and coarse liver sausage, and which are normally produced in a grinder or a cutter only, are made using a cutting set with fewer plates and larger holes. In this case the Konti-Kutter is operating with a lower, preset speed.



Loading possibilities

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Konti-Kutter KK 250 AC-6 with vertical loading device

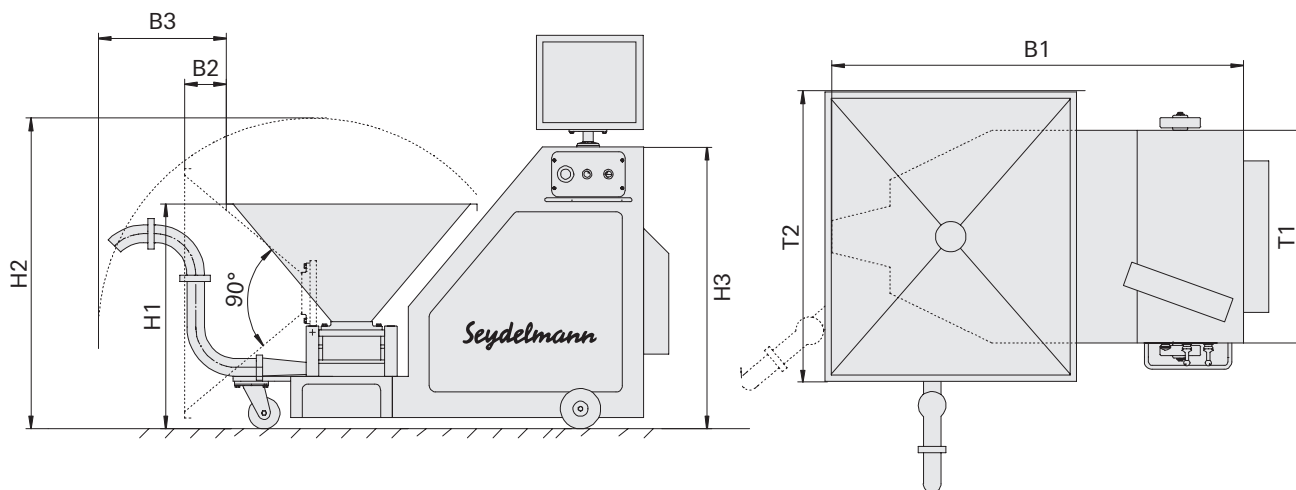


Konti-Kutter KK 250 AC-6
with inclined conveyor belt



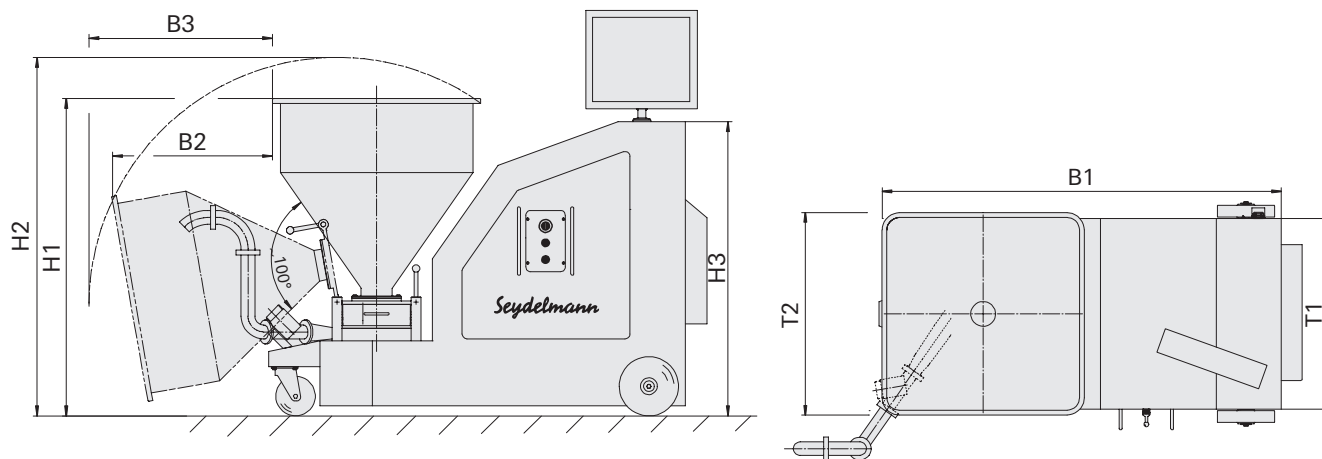
Technical Data

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Type	hole plate diamter Ø	hopper capacity	power of motors	dimensions in mm								weight
	in mm			B ₁	B ₂	B ₃	T ₁	T ₂	H ₁	H ₂	H ₃	
KK 140 AC 6	140	185	90	1756	169	507	840	1145	892	1233	1119	1200
KK 140 AC 6	140	550	90	1686	650	860	840	1060	1408	1620	1119	1250

Dimensions/data not binding. Alterations reserved.



Type	hole plate diamter Ø	hopper capacity	power of motors	dimensions in mm								weight
	in mm			B ₁	B ₂	B ₃	T ₁	T ₂	H ₁	H ₂	H ₃	
KK 250 AC 6	250	220	140	2203	530	675	1000	1060	1260	1575	1490	1600
KK 250 AC 6	250	550	140	2203	810	930	1000	1060	1606	1815	1490	1650
KK 250 AC 6 V	250	220	200	2203	530	675	1000	1060	1260	1575	1490	1900
KK 250 AC 6 V	250	550	200	2203	810	930	1000	1060	1606	1815	1490	1950

KVM 210				technical data on demand								
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hopper				technical data on demand								
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Dimensions/data not binding. Alterations reserved.

Safety

Seydelmann machines are manufactured in accordance to legal safety regulations and have the CE-Declaration of Conformity.

Advanced quality

Innovating thinking, economic acting, quality production. Certified by the sought-after certificate to ISO 9001 we will continue to safely meet the highest demands in the future.

Service

- Global service
- Qualified service technicians
- Extensive spare parts supply warranted for many years
- Emergency service 7 days/week
- Loan machine service

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Konti-Kutter



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