

Automatic Mixing Grinder AE 130-3 M



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The Seydelmann automatic mixing grinder is a powerful, robust machine that meets the highest requirements for final-product quality under optimum hygienic conditions.

Facts

Hole plate diameter:	130 mm
Hourly output:	3500 kg/h
Motor power:	14/18 kW
AC-6 motor power:	30 kW
Hopper capacity:	350 litres
Mixing capacity:	130 kg
Weight:	1200 kg
Weight with loader:	1400 kg

Machine design

The closed machine frame houses all technical components. The motors are fully enclosed and insulated against moisture. The waterproof electrical cabinet is built into the machine. All surfaces are rounded, precisely polished and sloped for easy drainage. Flush covers in the stainless steel frame and the closed underside prevent water ingress and dirt accumulation at openings. The worm housing, worm, union nut and bayonet lock are also stainless steel. The worm housing has a trapezoidal thread designed to withstand prolonged heavy use.

Applications

Especially suitable for reducing fresh, partially frozen and cooked meat, liver, spinach and other food products from -18 °C to 85 °C.

System

The two-speed working worm and wide conical feeding worm of the AE 130-3 M process fresh and partially frozen meat, pre-reduced frozen meat, cooked products, liver, spinach and other foods. The feeding worm takes large pieces and conveys them reliably to the working worm without bridging. Mixing paddles or an optional mixing ribbon blend the material evenly before grinding. A safety grille with a shut-off contact prevents access to the running mixing unit. Fast, powerful reduction produces a clear cut and high hourly output with every hole plate size and material. A separating set can be fitted to improve final-product quality.



Maschinenfabrik Seydelmann KG

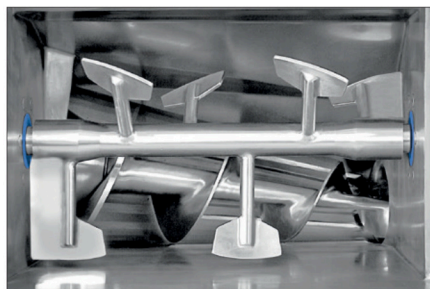
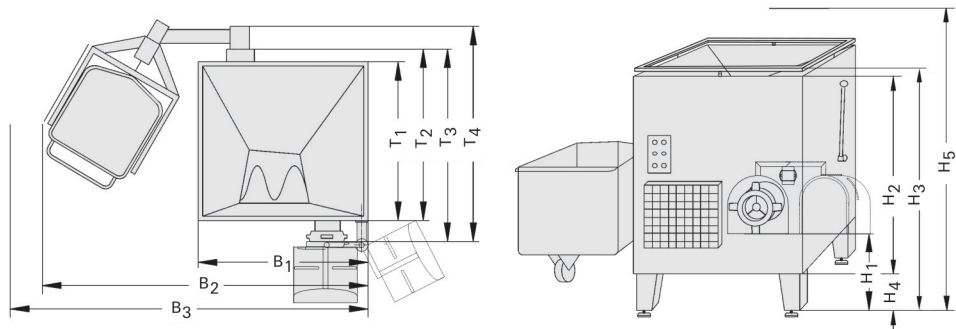
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Cutters · Mixers · Grinders
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Dimensions

H1 =	750 mm
H2 =	1710 mm
H3 =	2100 mm
H4 =	350 mm
H5 =	3300 mm
T1 =	1100 mm
T2 =	1200 mm
T3 =	1340 mm
T4 =	1500 mm
B1 =	1200 mm
B2 =	2410 mm
B3 =	2910 mm



Top view: hopper



Controls



Outlet hand guard

Standard equipment

- Two-speed working worm, two-speed feeding worm
- Conical feeding worm
- Mixing unit with paddles or mixing ribbon
- Reverse-running feeding worm
- Bayonet lock
- Worm ejector
- Standard cutting set
- Outlet hand guard
- Rocker switch
- Control panel with pushbuttons and rotary switches
- Flush covers
- Thermal overload protection

Additional equipment

- Six-speed frequency-controlled working worm, four-speed frequency-controlled feeding worm
- Integrated hydraulic loader or vertical loader
- Variable-speed AC main drive & Command 700 W
- Two-hand operation
- Holding device
- Outside knife
- Separating cutting set
- Pneumatic separating device
- Outlet tube
- Anti-block unit
- Raised feet for BW 200 clearance
- Worm trolley
- Cutting drum



Bayonet lock



Outside knife (optional)



Separating set (optional)