

Seydelmann

In the hands of the best

**Machines and systems for the food, pet food,
pharmaceutical, and cosmetics industry**

Cutters

Mixers

Grinders

Emulsifiers

Production Lines

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pharmaceutical, and cosmetics industry**

**Cutters
Mixers
Grinders
Emulsifiers
Production Lines**



Choose the best technology German engineering has to offer.

For over 175 years now, Maschinenfabrik Seydelmann KG has been at the forefront of the development, production and distribution of premium quality food processing machines. Manufactured exclusively in Southern Germany, Seydelmann Bowl Cutters, Mixers, Grinders, Emulsifiers and Production Lines are employed on all five continents in over 130 countries worldwide. Seydelmann machines are durable and efficiently produce highest quality, thus ensuring competitive advantages for their users.

During the process of planning, development and construction, the experienced and highly motivated personnel in the factory in Aalen places highest demands on material and technology. Therefore, Seydelmann Cutters guarantee best possible emulsification and fineness, while Seydelmann Grinders are known for their constantly clear cut. Regardless of whether deploying the vacuum or the cooling function, Seydelmann Mixers ensure a gentle and homogeneous mixing, whereas Seydelmann Emulsifiers reliably achieve high hourly outputs in a continuous operation. Constant research and development ensure an extraordinary performance, highest safety as well as easiest handling and cleaning of the machines.

With Seydelmann, artisan and industrial meat processors of all enterprise sizes will find the fitting machines. Every Seydelmann machine is produced on order. Accordingly, specific customer needs and requests can always be taken into account. Therefore, the Seydelmann machinery program, including over 80 basic models, exhibits an unmatched manufacturing width.

With Seydelmann you are "In the hands of the best".





Ground meat



Boiled and cooked sausages



Sliceable dry sausages



Ground meat products



Pâté



Boiled sausages with coarser chunks



Fast food/Convenience food



Fish products



Doner kebab



Pasta fillings



Ready-made dishes



Convenience food



Fruits and yoghurt



Vegetables



Spinach



Fruits



Pesto



Mayonnaise



Confectionary and nut based products



Cheese products



Marzipan



Snacks



Bread spread



Salads



Surimi



Bread-rework



Spices



Cosmetics



Pharmaceutical products



Pet food

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Vacuum-Cutter K 324 AC-8



High Efficiency Cutter K 90 AC-8

Cutters

Seydelmann Bowl Cutters produce supreme quality meat products because their extremely fast knives extract a very high amount of protein and produce finest emulsions. Seydelmann Cutters are no less convincing when processing materials other than meat, in both the food and pharmaceutical industries.

Apart from chopping, emulsifying, and blending, the state-of-the-art and versatile technology in Seydelmann Cutters offers numerous further processing options. In Seydelmann Cutters, cooling, cooking, melting, and thermization as well as vacuum drying, evacuating, and granulating are possible.

Chopping under vacuum offers additional advantages. The significantly extended shelf-life due to oxygen exclusion being among the most important ones. Due to an even greater protein extraction under vacuum, the binding of the sausage emulsion improves further, allowing an even greater addition of water and ice. Also, under vacuum more taste carrying substances are extracted so that less spices are needed. The increased binding and higher extraction of substances strongly improve the taste, the looks and the firm bite of the end product.

The cooking function in Seydelmann Cutters unites the working steps of cooking and cutting avoiding energy- and time-consuming separate cooking. Furthermore, taste, aroma and protein, lost in the cooking water are preserved in Seydelmann Cooking-Cutters. The addition of spices can be reduced and taste authenticity considerably improved.

High-Efficiency Cutters
20–1200 l bowl content

with cooking function
60–1000 l bowl content

with vacuum function
60–1000 l bowl content

with cooking and vacuum function
60–1000 l bowl content



Vacuum-Mixer VMR 600



Mixer MR 1800



Universal Grinder AU 200 U



Automatic Grinder AE 130

Mixers

Mixers are ideal for mixing and standardizing source materials with spices and other additives. Seydelmann Mixers are used when producing different kinds of meat, fish, cheese, and fruit products, as well as confectionary, fillings, fast and convenience food.

As a standard they are equipped with two strong mixing shafts, which can be switched independently forward and backward, at fast and slow speed. In connection with the innovative shape of the mixing paddles every material is being optimally mixed at low temperature. The hydraulic discharge flaps of the mixers guarantee a very fast and easy emptying.

The optionally available cooling function secures optimal processing temperatures for every product, replaces cooling room capacity and increases the profitability of production. The material is cooled to the desired temperature via nozzels in the hopper bottom through which carbon dioxide (CO₂) and/or liquid nitrogen (LN₂) are injected. Another cooling possibility is adding CO₂-snow via snow horns in the machine lid.



Mixing paddles and mixing ribbons Mixing ribbons

- Mixers
- 600–4700 l hopper capacity
- with cooking function
- 600–4700 l hopper capacity
- with vacuum function
- 600–4700 l hopper capacity
- with cooling function
- 600–4700 l hopper capacity

Grinders

Seydelmann Grinders are suitable for a fast and efficient cutting of fresh, cooked and frozen materials. Apart from a strong working worm, Automatic Grinders have a conical feeding worm. Mixing-Grinders additionally have an integrated mixing unit for premixing the material before it is ground. In Frozen Meat Grinders the worm pre-reduces the frozen blocks before transporting them to the cutting set with an extra strong drive for robust materials.

The innovative Universal Grinders reduce fresh meat, frozen meat blocks down to -25°C (-13°F), cheese, cocoa beans, vegetables, and more with the same working worm and cutting set. The stepless six speeds of the working worm and the four stepless speeds of the feeding worm guarantee the best cut for every material. This versatility allows an unmatched flexibility with regards to fluctuating costs of fresh and frozen goods.

Cheese Grinders have a special hopper and a conical feeding worm with crushing teeth. Furthermore, a hydraulic pressing device is available that gently but effectively pushes the cheese blocks to the working worm for a constant throughput.

- Standard Grinders
- 114 mm hole plate diameter
- Automatic Grinders
- 114–300 mm hole plate diameter
- Mixing Grinders
- 114–200 mm hole plate diameter
- Automatic Mixing Grinders
- 130–250 mm hole plate diameter
- Universal Grinders
- 200/250 and 300 mm hole plate diameter
- Frozen Meat Grinders
- 300 and 400 mm hole plate diameter



Automatic Mixer-Grinder AMR 2500/250 with cooling function, hydraulic lid and snow horns



Mixer-Grinder MRU 1300



Vacuum-Konti-Kutter KK 254 AC-6



Konti-Kutter KK 140 AC-6

Mixer-Grinders

Mixer-Grinders are Mixers with a grinding function, allowing a fast and efficient processing: Premixing, standardization and grinding are executed in one machine and working step. Mixer-Grinders are equipped with two mixing shafts, each driven by a separate drive and independently switchable forward and reverse at high and low speed.

Mixer-Grinders for mid-range throughputs have a hopper capacity of 1300 or 1800 l and a grinding hole-plate diameter of either 160 or 200 mm. As a standard, the mixing shafts are equipped with paddles and ribbons in the discharge direction. If desired, the material can be mixed without using the grinding function. In this case, the mixing good is emptied out via the hydraulic discharge flaps rather than via the Grinder housing.

Automatic Mixer-Grinders with a 1800 or 2500 l hopper and hole-plate diameters of 200, 250 or 300 mm are designed for mid-range and very high throughputs. Fast emptying of the machine through the grinder outlet is guaranteed by the innovative long feeding worm, positioned at the hopper bottom parallel to and above the working worm. The feeding worm has a frequency-controlled

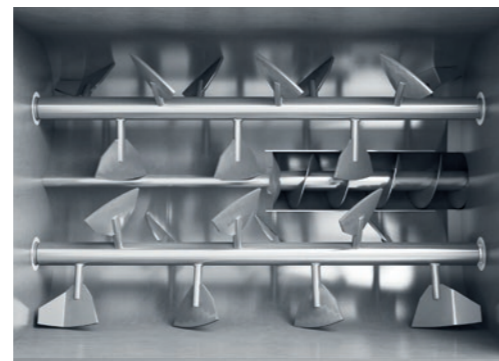
stepless drive along with a short-term reverse gear. Together, these features guarantee an absolutely homogeneous mixture and clear cut for any material. As a standard, the mixing shafts are equipped with paddles.

Mixer-Grinders

1300, 1800 and 2500 l hopper capacity
160, 200, 250 and 300 mm hole plate diameter

Automatic Mixer-Grinders

1800, 2500 and 3500 l hopper capacity
200, 250 and 300 mm hole plate diameter



Hopper AMR 2500

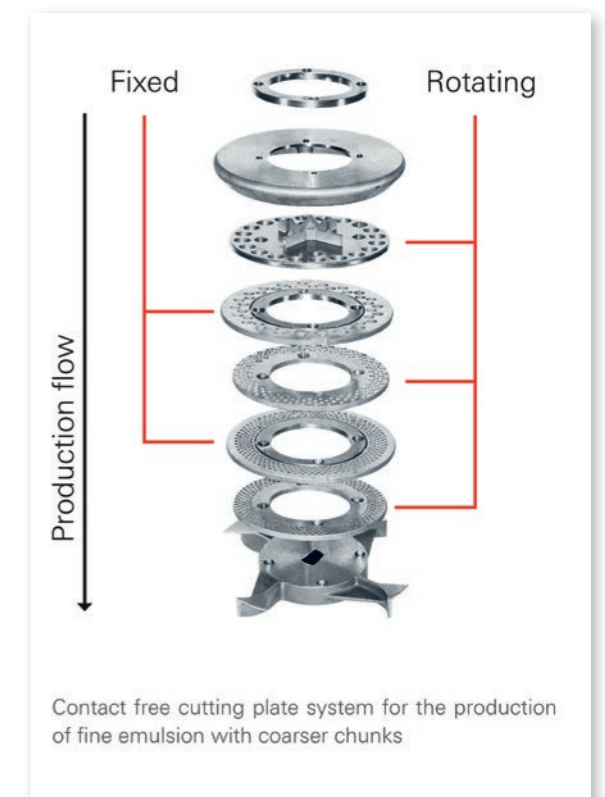
Emulsifiers

The unique cutting technology of Seydelmann Emulsifiers, the Konti-Kutters, reduces source materials to any desired size and produces high quality emulsions. With the Konti-Kutter, premium products including sausages, sauces, spices and pharmaceutical goods are manufactured.

The premixed product is reduced and emulsified by being sucked through a specially developed system of vertically arranged hole-plates. At minimal distance yet without any actual contact, the plates do not rub against each other. Thus, any contamination of the material through metal particles is completely avoided and a wear-off of the plates significantly reduced.

In order to achieve the desired fineness of the emulsion, the cutting set can be equipped with up to seven plates of various hole sizes. The more plates are used and/or the smaller the holes are, the finer the cut. The vertical adjustment allows an easy adding and removal of the single plates. The adjustment of the reduction valve at the discharge side of the pipe is another way of controlling the cutting performance as well as the temperature of the emulsion.

Konti-Kutters
140 and 250 mm hole plate diameter





Fully automated production line for boiled sausages and other emulsions

Production Lines

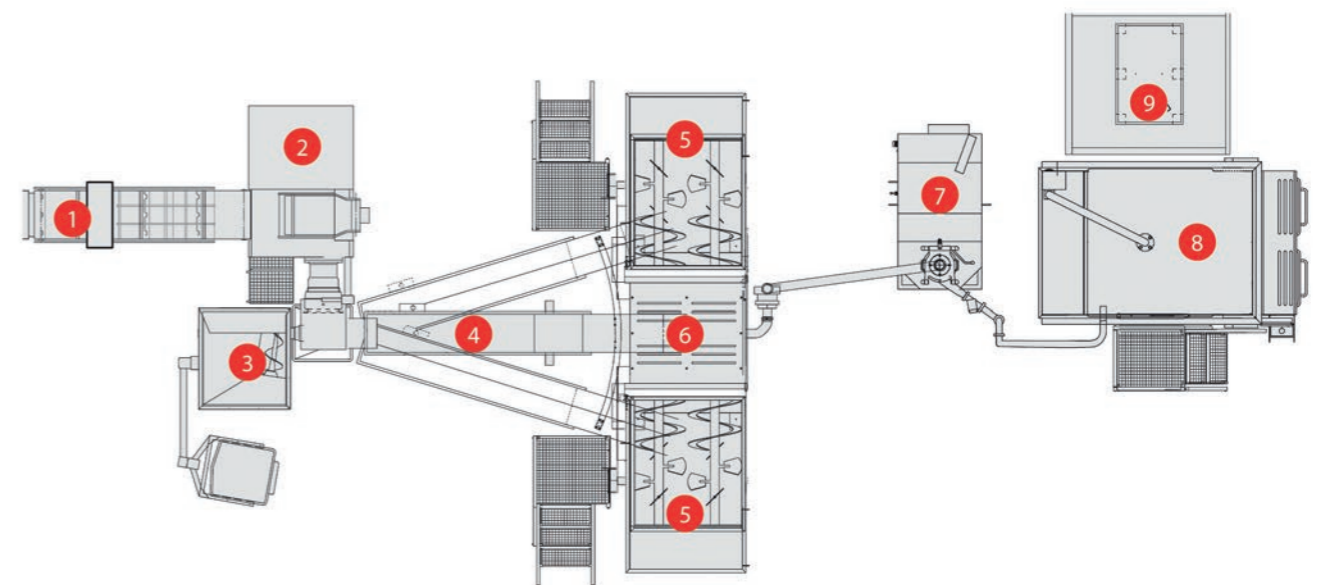
All Seydelmann machines can be integrated into production lines. Fully and partly automated production lines are planned, designed and manufactured as complete solutions for processing a wide variety of food as well as products for other industries. The project planning is individually tailored to the needs and expectations of each customer.

The level of automation and points of intersection can be determined individually. The individual machines are connected through conveying systems with each other, can be operated manually and individually or the entire production line can be controlled easily by one person from a central operating terminal.

All steps of the automated process are carried out ensuring highest quality and efficiency of production, including pre-cutting, cutting, fine cutting, emulsifying and mixing under vacuum, standardizing, heating of the material, the analysis by near infra-red or x-ray measurement, and gas-flushing and cooling with carbon dioxide (CO₂) and/or liquid nitrogen (LN₂).

The conveyor systems replace the labor and time consuming transport of material in trolleys while storage containers offer a space-saving and efficient alternative to temporary storage of the material in trolleys.

Decades-long experience with the planning and assembly of production lines at Seydelmann guarantees the optimal solution for the processing of any product.



- | | | |
|--|--|--|
| 1 Conveyor belt with cross flights and metal detector | 4 Screw conveyor, moveable | 7 Konti-Kutter KK 250 AC-6 |
| 2 Frozen Meat Grinder GW 300 | 5 Mixers MR 1800 with working platform | 8 Vacuum-Mixer VMR 3500 with working platform |
| 3 Automatic Grinder AG 160 with integrated hydraulic loading device | 6 1200 l hopper with emulsion pump and pipework | 9 Loading device for large containers |



Command 1500



Auto-Command 4000

Controls/Automation

Seydelmann offers the ideal control solution for each machine and machine type.

The Command is a digital display that allows the stepless pre-programming of the speeds of the drives. The current speeds are always visible on its extra-large display. The display can be mounted, at the user's convenience, either on the machine or on the wall.

The Auto-Command is a Windows-based recipe-control and the ideal operating device for Seydelmann Cutters, Mixers and Mixer-Grinders. Available in different versions, the Auto-Command allows a fully automated operation ensuring constant standardization and quality control. Even highly complicated recipes can be reliably re-produced because each batch is put together according to stored recipes and preset fixed values. The production plan stores a variety of recipes and processes them in a desired sequence. Furthermore, the production plan is equipped with a built-in recipe calculator that automatically adjusts the quantities of individual raw materials if necessary.

All operation steps are recorded and, if required, the production process can be traced back at any time. The data recording also creates a long-term documentation of the production, e.g. necessary for quality certifications. Each user can be assigned individual access permission, depending on the user's function. Thanks to the possibility of connecting the Auto-Command with two separate working desks, all machine functions can be operated outside the production room, e.g. from the management office.

In production lines the employed machines can be operated individually or comfortably and safely from one control desk, the central operating terminal. The personnel costs are thus reduced to a minimum. All functions of each machine are actuated automatically guaranteeing standardization and quality assurance.



Central Control Desk with Auto-Command 4000 for an efficient and reliable operation of entire production lines

Hygienic Design

All Seydelmann machines are built according to highest hygienic and security standards. They are safe and easy to clean. The machine frame is made of thick-walled, massive, stainless steel. All surfaces are rounded, polished with high precision and designed with a slope, so that water and detergents can drain easily. All covers are embedded in the machine frame so that water or detergents cannot enter the machine. Therefore cleaning with high pressure steam is possible. The construction makes the machines extremely robust and long-lived.

Tradition and Know-How

Since the founding of the company in 1843 Maschinenfabrik Seydelmann KG has led the field in the development of machines for the food industry. In doing so the company uses the most up to date and innovative technologies. The company with the longest experience in manufacturing food processing machinery is currently led by the fifth and sixth generation of the family, by which it was founded over 175 years ago. The large number of long-serving and highly qualified employees ensures Seydelmann's wide ranging know-how. All machines are exclusively made in Germany, in Seydelmann's factory in Aalen.

Service

- Global service
- Qualified service technicians
- Extensive spare parts supply warranted for many years
- Emergency service 24/7
- Loan machine service

Safety

All machines and interlinkages fulfil the current accident prevention regulations and are CE marked.

Sustainability

Responsible behavior is a regular and permanent feature of Maschinenfabrik Seydelmann KG's corporate identity. Our production processes are constantly being evaluated to meet the most modern sustainability demands. When developing our machines, from the start, we take their entire life cycle into account including the recyclability of the single machine components. Accordingly, we equip our machines with energy-efficient drives and use harmless fats and oils authorized for consumption. That way, together with our customers, we never lose sight of the wellbeing of the environment.

Advanced Quality

Think innovatively, work efficiently, produce quality. Seydelmann has implemented a quality management system covering the whole production and organization. Certified by the much sought-after ISO 9001 the highest demands in the future can be reliably met.



Innovation Standards

When developing the machines, Seydelmann engineers are focused on making them ever more effective, long-lasting and easy to use and maintain. Constantly investing into technological research, Maschinenfabrik Seydelmann KG combines the most innovative findings with traditional German product quality. The result is the guarantee that when using Seydelmann machines, always the very maximum can be gained from the processed materials. The success of our efforts is most clearly reflected in our permanently satisfied customers worldwide.

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