

QUOTATION

Seydelmann DC vacuum cutter K 204 DC 8



6 steplessly adjustable knife speeds

2 separate bowl speeds

Completely made of special stainless steel

The weighty solid corpus made of stainless steel completely muffles the noise.

A solid barrier made of stainless steel between the bowl space and the motor zone.

2 big easy accessible opening for cleaning

- 200 liters bowl volume made of stainless steel
- Thermal oversight overheating
- Separate Panel box of stainless steel with built-in main switch
- command cable and cable for the motor between the machine and switching board
- preliminary adjustable revolutions of the knives are set by the machine through contact-breaker

- Hydraulic system:

motor 1,5 kW, pump, valves and one cylinders for each lifting and falling down of the cover, silencer cover and product pusher

Closed bottom side of the corpus with ventilation opening on back side

Vacuum system:

- Main cover made of stainless steel,
- See-through vacuum noise-killing cover made of special plastic, hydraulic
- Vacuum pump with electric motor
- The quite small vacuum space requires less time for deaeration.

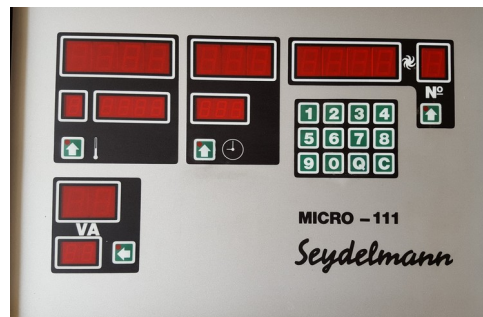
1 pce Manual

400 Volt, 3 phases, 50 Hz

1 pce 3-phase main motor, IP 23, 100 kW power, built-in fan

For set and actual value of the revolution of the knife shaft, speeds, working time, temperature, vacuum, with buttons for adjustment

1 pce. „Micro 111“, microprocessor controlled figure indication in stainless steel box (hung on wall) with connecting cable to the machine



1 pce Electrical pusher of the product 2,6 kW, hydraulic



1 pce 2 speeds-motor of the bowl approx. 4,8 kW

1 pce hydraulic loading device for standard meat bins BW 200, DIN 9797-200, without bin



Dimensions in cm:

Width: 330,0

Depth: 250,0:

Height: 290,0 (open cover)

6 pcs cutting knives

Total installed power 110 kW , 250A

Machine net weight 3 750 kg
