



NESTO KG
Gabrovski-Str.81B
Zapadna promichlena zona
5000 V.Tarnovo, Bulgarien
Tel. 00359/ 62/ 623536
00359/ 62/ 601372
office@nesto.bg

QUOTATION

SEYDELMANN AUTOMATED PRODUCTION LINE



The line include:

SEYDELMANN AUTOMATIC GRINDER AU 200 AC



Completely made of special stainless steel

Speeds: 6 of the working worm and 4 of the feeding worm - independent

- Holeplate diameter: 200 mm
- 400 V, 3-phases, 50 Hz
- Command voltage 230 V
- 3-phases motor IP 23, approx. 80 kW
- Integrated control board
- Hopper capacity approx. 800 liters
- Coned feeding worm made of special stainless steel, perpendicular to the working worm



- feeding motor, separate turning on
- worm corpuses made of stainless steel
- fixing of the kidney plate

The stepless, frequency controlled main drive AC-6 offers six freely selectable speeds. This allows the optimum cutting conditions for each product, with minimal power consumption. The Micro 113 control unit selects the optimum speeds and machine settings based on recipes.

- Cutting set consisting of: 2 knives, 1 kidney plate, plates with hole diameters 8 and 16 mm
- step and legs for increasing of height for moving under the exhausting opening of the bins

Machine dimensions in cm:

Width:	170,0
Depth:	190,0
Height:	250,0
Installed power:	85 kW, 151 A
Voltage:	400 V, 50 Hz

SWIVELING SCREW CONVEYOR

The minced product is transported via a swiveling screw conveyor into the mixer P 2000.



SEYDELMANN MIXER P 2000



Hopper volume : 2 500 liters
Mixing capacity: approx. 1400 kg
2 separate reduction gears with electrical motors
two mixing shafts with paddles, parallel
2 exhaust openings of the funnel



Machine dimensions in cm:

Width:	185,0
Depth:	275,0
Height:	240,0

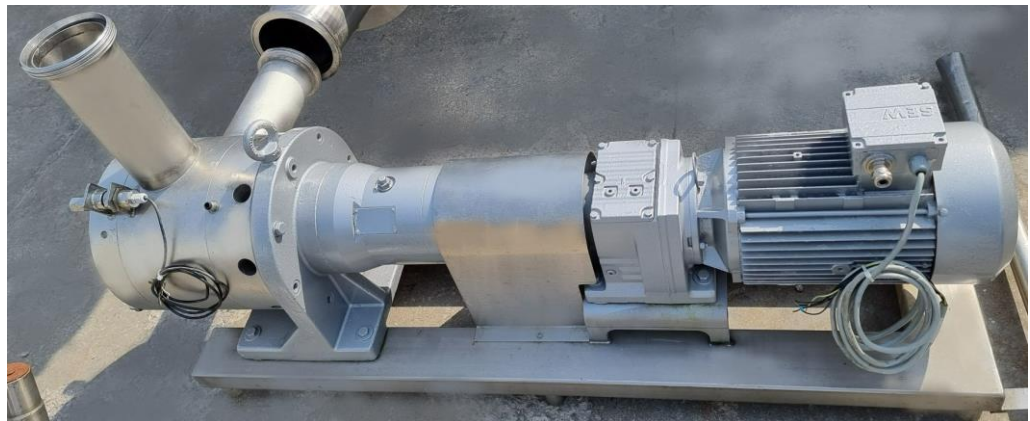
Installed power:	10,0 kW
Voltage:	400 V, 50Hz

FEEDING STORAGE WITH SCREW AND PUMP

- Hopper capacity approx. 1000 liters



Pump MASO
Typ: SPS - 4



SEYDELMANN KK 250



6 stepless preliminarily adjustable cutting speeds
Made of special stainless steel for the most part

For manufacturing of different types boiled sausages (very fine)

-Main motor IP 23 with separately operated cooling, 140 kW power, build in closed machine corpus with ventilation opening, equal to IP 53

-Frequency converter with microprocessor control of the output electricity without electric shocks

loading up to 1,8 times

for adjustable regulation of 6 speeds

with electrical brake

- Overheating control
- build-in ventilator
- heating of the electrical motor winding during outage
- 400 Volt, 3-phases, 50 Hz
- Command voltage 230 Volt

- control board made of stainless steel with build-in main circuit breaker

Cables for the control and for the machine, between control board and the machine
Preliminarily adjustable cutting speeds could be started through machine lever switcher



- "Micro 114", microprocessor digital indication in stainless-steel box for set and actual values of speed, number of moves, temperature of output product, with sensor keyboard for programming



- Indication for broke thermosensor
 - unloading with mobile pipe DN65
 - PT 100 measuring system for temperature
 - 7 parts cutting set
 - On wheels
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