

QUOTATION

Seydelmann vacuum cutter K 754 ULTRA VAC



4 knives speeds
2 bowl speeds
2 mixing 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.
3 big easy accessible opening for cleaning

- 750 liters bowl volume made of stainless steel
- Separate Panel box of stainless steel with built-in main switch
- command cabel and cable for the motor between the machine and switching board
- 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

Vacuum system:

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

400 Volt, 3 phases, 50 Hz

1 pce 3-phase main motor, IP 23, 93 / 160 kW power

1 pce Electrical pusher of the product , hydraulic



1 pce 2 speeds-motor of the bowl

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

6 pcs cutting knives

Dimensions in cm:

Width: 400,0

Depth: 350,0:

Height: 360,0 (open cover)

Total installed power 180,0 kW

Voltage: 380 V, 50 Hz

Machine net weight 6 700 kg