

QUOTATION

SEYDELMANN DC - CUTTER K 206 DC-8



- 6 steplessly adjustable knife speeds
- 2 mixing speed
- 2 separate bowl speeds
- Completely made of special stainless steel

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

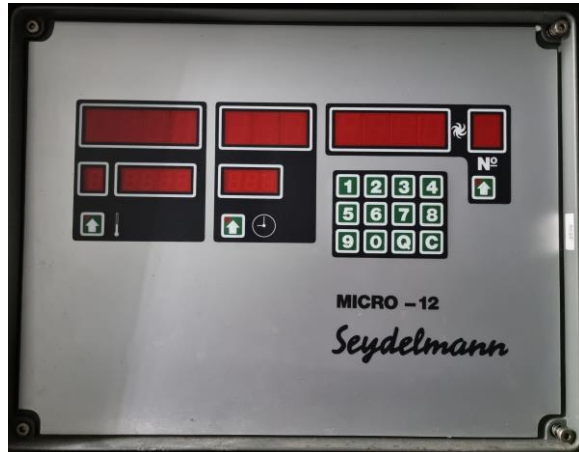
- 200 liters bowl volume made of stainless steel



- Separate Panel box of stainless steel with built-in main switch
- command cabel and cable for the motor between the machine and switching board
- 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 and product pusher
 Closed bottom side of the corpus with ventilation opening on back side

1 pce. „Micro 12“, microprocessor controlled figure indication in stainless steel box



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

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

Dimensions in cm:

Width: 300,0

Depth: 250,0:

Height: 200,0 (open cover)

6 pcs cutting knives

Total installed power 110 kW

Machine net weight 2 880 kg