

# Vacuum-Cooking-Cutter K 324



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The Seydelmann Vacuum-/Cooking-Cutter K 324 offers maximum ease of operation developed according to ergonomical requirements including an extensive equipment. The components of all Seydelmann Machines comply with the up-to-date technical development and contribute to an increase in product quality.

### Facts

Bowl content:	325 Liters
Weight:	5100 kg / 11244 lbs
Loading options:	BW 200, BW 300
Power of motor:	
rasant, ultra:	105 kW / 141 HP
rasant v, ultra v:	125 kW / 168 HP
rasant vs, ultra vs:	140 kW / 188 HP
AC-8:	140 kW / 188 HP

## Machine design

The machine frame of the K 324 is almost entirely made of solid stainless steel. All edges are rounded and all surfaces are polished very precisely and designed with a slope enabling cleaning water to drain completely from all surfaces. The embedded covers and the closed bottom with ventilation prevent pollution and water from entering the machine. The knife hood is flow dynamically shaped. Hardly any unchopped product residue is left in the cover. The gap between the knives and the cover or the bowl is very small.

## Applications

Besides the production of boiled-, dry- and cooked sausage, the universally applicable machine is suitable in particular for the chopping, mixing and emulsification of fresh meat, pre-cut frozen meat, cooked meat, fish, vegetables, meat substitute products made from plant-based proteins, fruits, confectionary goods and other edibles at temperatures from -12 °C (10 °F) up to 85 °C (185 °F).

## Vacuum-Function

Cutting under vacuum, a firm emulsion free of air with a volume reduction of 5-7% is produced. Therefore, an even better fineness of the product is achieved. Thanks to the exclusion of air, the final product gains a significantly longer shelf life. A better protein extraction increases the moisture and fat absorption of the product improving the development of the flavour of spices next to the better binding and stability of the final product.

## Cooking-Function

The bowl is heated up by hot steam from a nozzle system installed below the bowl. Enormous time savings can be achieved thanks to cooking and cutting in one step. The production time can be further reduced using an additional heating for the knife hood. An increase of approximately 10% in the volume of the material as well as the complete preservation of taste, aroma and protein is possible. Cooling is optionally available via a nozzle system.



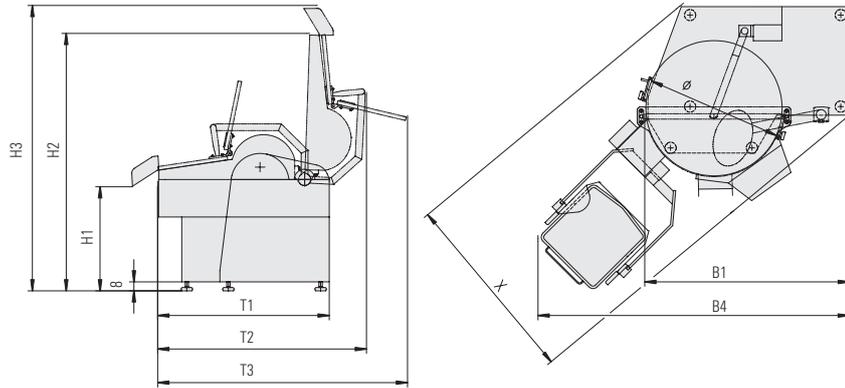
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Cutters · Mixers · Grinders  
Emulsifiers · Production Lines

### Measurements

- H1 = 930 mm / 36.6 in
- H2 = 2810 mm / 110.6 in
- H3 = 3000 mm / 118.1 in
- T1 = 1930 mm / 76.0 in
- T2 = 2420 mm / 95.3 in
- T3 = 2290 mm / 90.2 in
- B1 = 3440 mm / 135.4 in
- X = 1940 mm / 76.4 in



Knife head



Temperature sensor



Fast clamping nut (optional)

### Standard equipment

- Vacuum- and/or Cooking-Function
- Operation via cross lever switches
- Changeable and balanceable knife head
- Hydraulic main cover, absorbing cover and ejector
- See-through noise absorbing cover made of special plastic
- Separate electrical cabinet made of stainless steel with integrated main switch
- Pneumatic locking of knife shaft arm
- Switch-off for temperature and operating time
- Temperature sensor
- Noise insulation
- Greasing point

### Additional equipment

- Hydraulic loading device
- Loading device for loading trolleys BW 300
- Control of unbalanced state
- Various knife systems
- Automatic knife shaft balancing system
- Frequency controlled stepless bowl
- Up to 9 switch-offs for temperature and operating time
- Variable adjustment of knife speed (only with AC-motor)
- Water nozzles with water meter
- Liquids dosing system with nozzle
- Direct steam
- Nitrogen input for gas flushing
- Liquid Nitrogen (LN<sub>2</sub>) or carbon dioxide (CO<sub>2</sub>) input for cooling
- Cover heating / -cooling
- Fast clamping nut for knives
- Ejector with variable speeds
- Lock of noise absorbing cover
- Cover damping for noise absorbing cover
- Noise insulation version

### Control: Command 1500

- Digital display for gear, knife speed, running time, temperature, bowl speed, time
- Stepless pre-programming of knife speeds (only with AC-Motor)
- Switch-off automatic system for temperature and running time
- Service and maintenance indication
- Individual user administration
- Waterproof stainless steel box

### Optional Auto-Command 2000, 3000, 4000

- Data recording
- Service module
- Recipe calculator
- Production plan
- User friendly and logical Design
- Second workstation away from the production possible
- Indication of all technical parameters
- Waterproof stainless steel box

### Motor types

#### AC-8

- 6 steplessly programmable knife speeds
- 2 reverse mixing speeds
- 2 separate bowl speeds
- Frequency-controlled 3-phase motor

#### Ultra

- 2 knife speeds
- 2 forward mixing speeds
- On request: 2 reverse mixing speeds
- 2 separate bowl speeds
- All drive systems with 3-phase motors

#### Rasant

- 2 knife speeds
- 2 bowl speeds
- All drive systems with 3-phase motors