



Automatic Mixer-Grinder AMR 1800

The new Seydelmann Automatic Mixer-Grinder AMR 1800 is designed for high throughputs. It is equipped with a long feeding worm in the middle of the mixing shafts, which is positioned in the bottom of the hopper parallel above the working worm. Therefore, fast emptying through the grinder outlet is guaranteed.

Facts

Hopper content: 1800 Liter
 Mixing capacity: 400- 1100 kg
 882- 2425 lbs
 Weight: 4100 kg / 9039 lbs

Power mixing shafts motor:
 6.5 or 8 kW / 8.72 HP or 10.73 HP
 Power feeding worm motor:
 4.7 or 5.9 kW / 6.30 HP or 7.9 HP

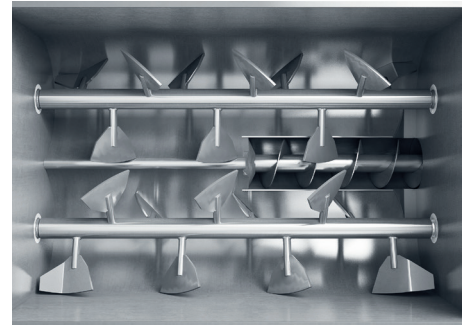
Grinder outlet:	Ø 200 mm 7.87 in	Ø 250 mm 9.84 in
	Power grinder motor: 34 / 52 kW 45 / 70 HP	38 / 75 kW 51 / 100 HP

Applications

For high throughputs of ground meat, hamburger, breakfast and dry sausage production as well as production of vegetables / spinach, fillings, etc.

Machine frame

The machine frame is made of stainless steel and completely closed so that all pipes, cylinders, valves, cooling and other parts are integrated into the machine. However, quick release covers enable fast and easy access for maintenance and cleaning. All edges are rounded and all surfaces on the machine are polished very precisely and designed with a slope so that cleaning water will drain completely from all surfaces. All covers are completely embedded in the machine frame preventing water from entering the machine.



Mixing shafts

The two mixing shafts are each driven by a two speed three-phase gear motor, independently switchable forward and reverse, at high and low speed. As standard the mixing shafts are equipped with paddles.



Maschinenfabrik Seydelmann KG

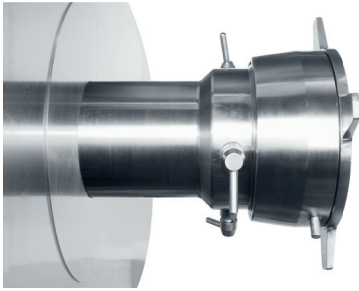
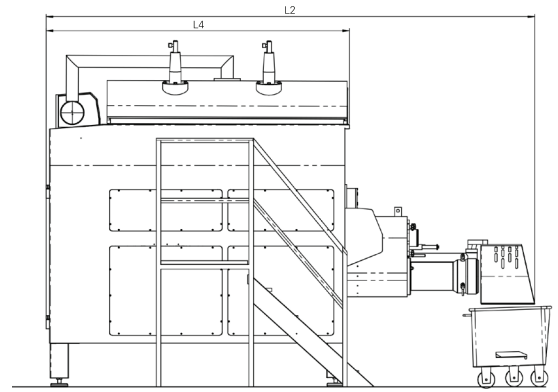
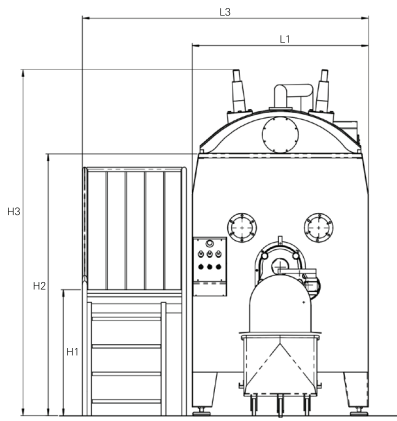
info@seydelmann.com Tel. +49 711 / 49 00 90-0
 www.seydelmann.com Fax +49 711 / 49 00 90-90

Hoelderlinstrasse 9 | 70174 Stuttgart | Germany

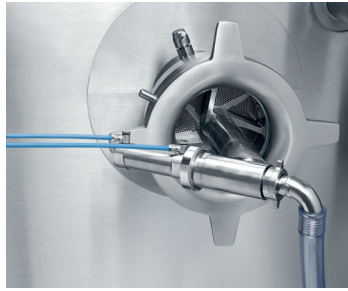
**Cutters
 Mixers
 Grinders
 Emulsifiers
 Production Lines**

Measurements

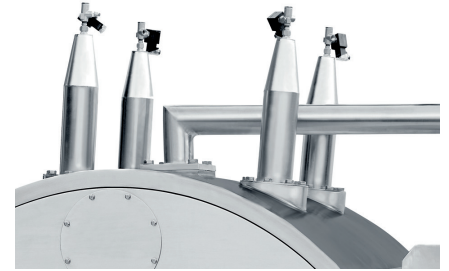
- H1 = 1200 mm / 47.24 in
- H2 = 2286 mm / 90.00 in
- H3 = 3022 mm / 118.98 in
- L1 = 1550 mm / 61.02 in
- L2 = 3580 mm / 140.94 in (AMR 1800/200)
- L2 = 3730 mm / 146.85 in (AMR 1800/250)
- L3 = 2500 mm / 98.43 in
- L4 = 2104 mm / 82.83 in



Holding device



Pneumatic separating device



Cooling function: Hydraulic lid with snow horns
Alternatively: CO₂ / LN₂-nozzles for bottom injection

Standard equipment

- Frequency controlled feeding worm with two-speed drive, removable for cleaning
- Short worm housing for 2-pieces Enterprice cutting set or standard worm housing for cutting set 5-pieces
- Bayonet locking
- Extensive safety devices such as hopper safety frame or outlet protection device
- Separate electrical cabinet, stainless steel
- Working platform

Additional equipment

- Frequency controlled stepless drive for working worm
- Frequency controlled stepless drive for mixing shafts
- Frequency controlled stepless drive for feeding worm (recommended)
- Current consumption of mixing shafts
- Cooling system integrated as bottom injection or via snow horns on the lid of the machine
- Holding device
- Load cells
- Water meter / addition of liquids
- Temperature sensor
- Loading possibilities via one or two vertical loading devices, mounted on the machine or floor-mounted, also available with scales
- Separating set or pneumatic separating set

Controls

Command 1600 (standard)
Auto-Command 2000, 3000, 4000

Details

- Data recording
- Service
- Recipe programming
- Automated control over production
- User friendly and logical design
- User administration
- Remote control
- Indication of all technical parameters
- Stainless steel box



Command 1600



Auto-Command 4000

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