

# SEPAmatic®



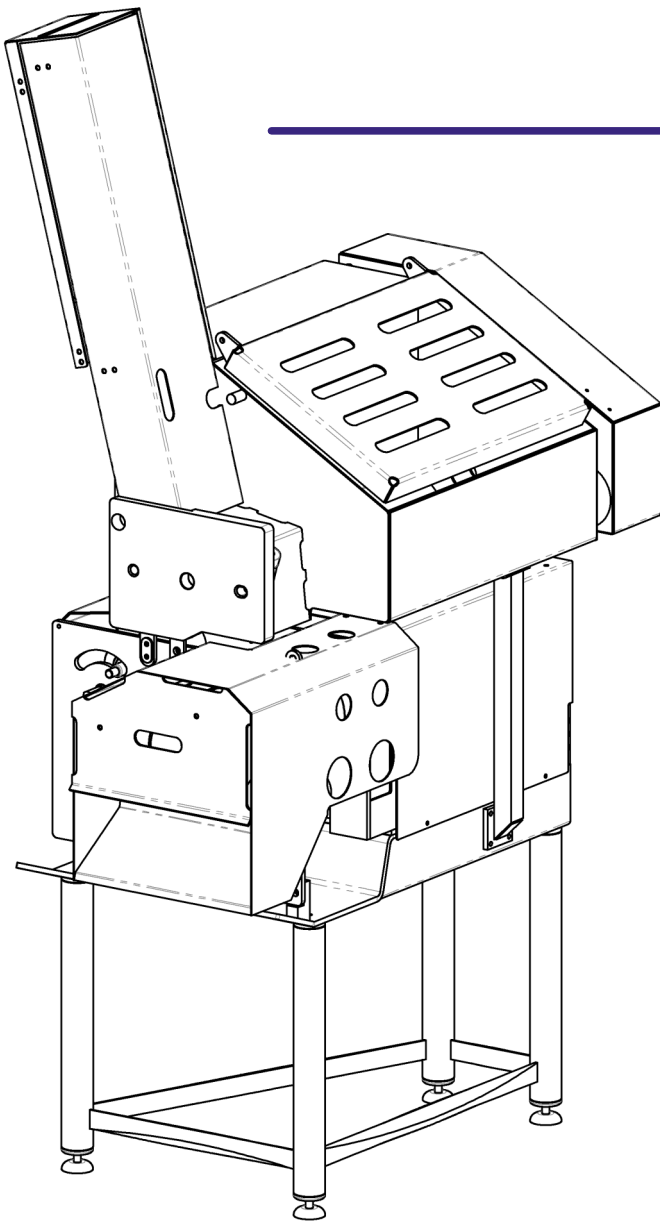
SEPAmatic 410 P ST

# SEPAmatic® 410

## TECHNICAL DATA:

<b>Input:</b>	max. 800 kg/h Depending on the perforated drum and product
<b>Drive power:</b>	3.0 kW
<b>H x W x D:</b>	approx. 2300 x 650 x 1200 mm
<b>Weight:</b>	approx. 300 kg

With its straightforward design, stainless steel, high-quality thermoplastic and other materials approved for use with foodstuffs, the **SEPAmatic 410** can be cleaned quickly and easily. Perforated drums with different perforations guarantee optimum results in line with the requirements to be met and can be changed in a matter of seconds.



The optional stuffing device allows the processing of large tube goods.

## Principle of operation

The unprocessed meat is conveyed to the perforated drum by a flexible and highly wear-resistant polyurethane crusher belt, the uniformly increasing pressure forcing the soft meat through the perforations into the drum while the larger and firmer parts (sinews, cartilage, etc.) are held back on the outside of the drum and removed by scrapers. The meat's natural fibre structure is retained, since the meat is merely briefly strained but not grated, ground or heated in any way.



*SEPAmatic 410 H*

The basic version of the **SEPAmatic 410** is fed manually, but can be expanded to form a fully automatic system as the volume of meat to be processed increases.

Illustrations and technical data are only approximate and non-binding. We reserve the right to make design changes at any time in the interest of technical progress. Illustrations are with optional equipment.

