

SEPA[®]grind

Our new extrusion cutting systems
make classic separators expendable





SEPAgrind extrusion cutting systems

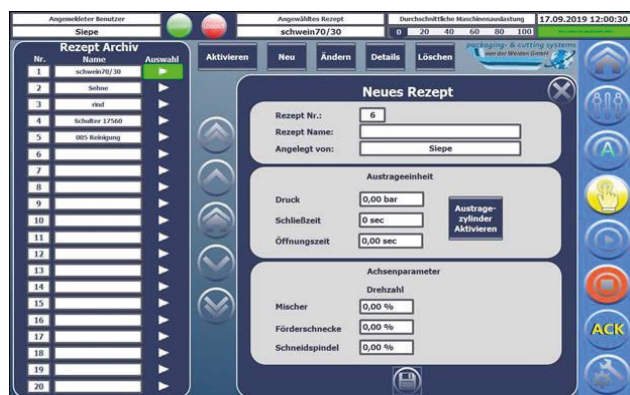
Model	extruCut 1k	extruCut 2k	extruCut 3k	extruCut 6k	extruCut 9k
output*3	0.5 - 0,7 t/h	2 - 2,5 t/h	3 - 3,6 t/h	5,5 - 6,5 t/h	6,5 - 8,3 t/h

patented cutting system

- without pre-cutter, knife and perforated disks
- Minimal heating (1° to 3°),
no loss of tissue fluid
- Smooth shear cut of the cutting spindle
in the cylinder
- conically perforated, patented cutting cylinder
- Discharge of uncommented cartilage, bone
remnants, splinters
- Discharge of uncommented tendons,
lichen, rinds
- Discharge of flexible and solid plastics u. a.



SEPAgrind®



Bedienteil SIEMENS - SIMATIK S 7 with 4" to 12"

- Touch-Screen on the rotating arm or built-in,
self-explanatory image display;
- 99 programs and 1,000 memory locations freely
programmable
- Separate speed control of the feed screw and
the cutting spindle optimizes the meat quality
according to the raw material
- Permanent recording of power consumption,
operating errors, faults; Identity recognition of
authorized users. WLAN data transfer.

Fresh meat as raw material (supply between -2° C / + 3° C) is cut smoothly in the cutting module at low pressure, without leaking meat juice containing protein. The fiber structures of the cells, including the fat in the bacon, are preserved.

Waste discharge takes place without shredding between the cutting spindle and the cutting cylinder along the cutting edges. Remnants of skin and connective tissue are separated from the muscle meat, Cartilage and bone fragments remain intact, tendons, lichen and foreign matter are only captured in the discharge module and safely discharged

The minced meat discharge remains unencumbered by undesirable

System advantages over conventional meat grinders:

The patented **SEPAgrind** extrusion cutting system was been developed since 2011.

The experience gained with the use of the cutting system has been continuously developed with the help of our customers in order to produce high-quality end products in accordance with the artisanal standard for a satisfied consumer as gently as possible from the expensive resources "meat".

High quality protein is not squeezed out of the meat fibers.

Bone splinters, plastic from packaging and other foreign objects lead to expensive product recalls.

With the help of our extrusion separation systems, these are safely removed from the raw material "fresh meat" without the use of knives and perforated disks and do not get into the end product. A comminution of such foreign bodies, as in classic meat grinders, does not occur with our systems!

SEPAgrind ExtruCut cutting systems of the new generation rarely need to be reworked. As a rule, a cutting set can hold up to 10,000 tons of production before it is reworked.

These Advantages pay off:

Ask our staff; we calculate costs and benefits together with your QA officer on site using your raw material as an example!

Loading devices:

Depending on the requirements of your company, we can supply suitable loading and conveying devices, conveyor belts or one- and two-mast lifting devices for the BIG-BOX containers used in your company. Our cutting devices can be connected to conveyor belts, analysis systems and loading devices.

Our knowledgeable employees are available to you without obligation before and after an offer.

Upon request, we can arrange a trial installation to convince you of our competence.



Final end product

free of any foreign bodies
with minimal heating of the
meat

(max. 1° C to 3° C)

**The result: First-class minced meat,
free of foreign bodies, ready for packing.**

Technical specifications

Model and type series	SEPAgrind extruCut 1k	SEPAgrind extruCut 2k	SEPAgrind extruCut 3k	SEPAgrind extruCut 6k	SEPAgrind extruCut 9k
External dimensions length / width / height* ¹	1,419 x 1.363 x 1.814 mm	2.100 x 1.333 x 2.000 mm	2.100 x 1.333 x 2.000 mm	3.500 x 1.850 x 2.400 mm	3.500 x 1.850 x 2.400 mm
Weight (without lifting equipment)	500 kg unloaded	1.800 kg unloaded	1.900 kg unloaded	2.900 kg unloaded	2.900 kg unloaded
Output container (net content)	70/120 l	400 l	400 l	800 l	800 l
Indoor product feed	1 Snail, in line	3 Snails, in line	3 Snails, in line	3 Snails, in line	3 Snails, in line
Control screen (SIEMENS S7)	4" installed on the side	8" installed on the front	8" installed on the front	12" installed on the front	12" installed on the front
Cutting cylinder Ø inside dimensions	130 mm	130 mm	160 mm	170 mm	190 mm
Perforation	Standard perforation Ø 3/5 mm* ² (special perforation possible)				
Hours of output* ³	500 - 700 kg/h	2.000 - 2.500 kg/h	3.000 - 3.600 kg/h	5.500 - 6.500 kg/h	6.500 - 8.300 kg/h
Electrical connection 400 V 3 pH; 50 Hz	5 x 5 mm	5 x 25 mm	5 x 25 mm	5 x 35 mm	5 x 35 mm
Compressed air connection	6 - 8 bar dry compressed air	8 bar dry compressed air < 1,5 % relative humidity			
Power consumption	9 KW	35 kW	35 kW	55 kW	55 kW
supply line fuse 380 / 400 V	A3 + N + PE 32 A	A3 + N + PE 80 A	A3 + N + PE 80 A	A3 + N + PE 120 A	A3 + N + PE 120 A
Main drives / Manufacturer / Type	1x NORDGETRIE-BE	1x SEW SERVO TRANSMISSION			
Addon loading facilities	30kg E2 cratelading	200 / 300 l standard and line loading possible		200 / 300 l standard-, BIG-BOX and line loading possible	BIG-BOX and line loading possible
free-standing lifting and tilting fixtures* ⁴		optional			

*1 upper edge of filling funnel (loading) plus 300 mm viewing mirror

*2 other perforations (product-related) on request

*3 average hourly output in continuous operation 55 min.

*4 already taken into account in the control, to be determined according to location and customer requirements

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Food Processing Machines

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