

## One machine for all meat products – the AU 200 U Universal Mincer processes fresh and frozen meat

Seydelmann presents the next generation of the AU 200 U Universal Mincer. The mincer processes not only fresh meat, but also pre-cut frozen meat, and even blocks of frozen meat – as well as everything at the same time and without changing the auger or the cutting set.



The universal mincer is equipped with a closed machine base. Cables, hoses, motors and additional accessories are integrated in the machine. (Photo: © Seydelmann)

### Flexible in production

Producers in the meat industry must compete in a market that is both dynamic and highly competitive. A universal mincer offers butchers and industrial meat processors the advantage of being able to decide at short notice whether to process fresh or frozen meat, depending on current meat prices.

Seydelmann has developed the AU 200 U for this purpose. The system can be used independently of the initial temperature of the raw material. It cuts fresh meat, whole frozen meat blocks down to minus 25 degrees Celsius and other materials simultaneously or separately, regardless of consistency and temperature. The same working auger and cutting set can be used for each material. In addition: A machine that can process both materials is cheaper, takes up less space and requires less manpower and maintenance.



In the AU 200 U Universal Mincer, the feed auger is equipped with a removable bearing on the pressure side to facilitate cleaning. (Photo: © Seydelmann)

### Gentle processing guaranteed

Compared to its predecessors, the new generation of universal grinders has a higher hourly output with simplified operation via automatic control. They can be easily integrated into fully or partially automated production lines.

Another advantage: The speeds of the feeding auger and the working auger of the AU 200 U can be infinitely and independently adjusted. The optimum auger speed is automatically selected for each material and output temperature. The pressure in the cutting set is continually determined by the current consumption of the motor and the material feed is readjusted. In this way, cutting is always performed with constant pressure and gentle processing and a clear cutting pattern is achieved with the highest possible output. The frequency-controlled three-phase motor of the AU 200 U avoids switch-on and change-over current peaks and saves up to 25 percent electricity.

### Built according to highest hygienic standards

Like all machines from Seydelmann, the Universal Mincer is built to the highest hygienic and safety standards. It is safe and easy to clean. The machine base is made of thick-walled, solid stainless steel. All surfaces are sloped and polished with high precision so that water and cleaning agents run off easily and no build-up remains. The covers are recessed into the machine body, secured with captive hygienic closures and seal reliably. In addition, the AU 200 U is equipped with a removable bearing on the pressure side to facilitate cleaning.

## Additional information and contact

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