

SEPAmatic[®] 410



SEPAmatic 410 with ST37

Fit for purpose as a result of German engineering blended with decades of industry and application know how.

modernpack

SEPAmatic®

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 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.

The naturally varying quality of the meat makes an efficient desinewing machine essential for both production reasons and economic reasons in order to ensure precise quality control of the industrial sausage-making process.

Mechanical desinewing of the meat guarantees a consistent quality of raw material for sausage production, as well as compliance with the German and international food laws.

The processed meat obtained with the *SEPAmatic* has a granular consistency reminiscent of coarse mince making it eminently suitable for the production of high-quality sausage products. Even the high standards imposed for raw sausage production are met in full.



SEPAmatic 410 with hand feed tray

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.

TECHNICAL DATA 410

Output:	max. 800 kg/h Depending on the perforated drum and product
Power consumption:	3.0 kW
Depth:	approx. 1200 mm
Width:	approx. 800 mm
Height:	approx. 1800 mm
Weight:	approx. 300 kg

Illustrations and approximate data shown above are not binding. We reserve the right to make technical design improvements at any time. Machine can be shown without protection covers and with extra equipment.

Manufacturing firm:

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セパマチック 410 型

用途

スジ、骨、軟骨その他筋肉組織以外の硬い組織を分離する。

構造

連続する回転運動の中で穴あきの SUS 製ドラムにベルトで原料を押付ける(絞る)ことによって柔らかい組織はドラムの内側へ移動し、硬い組織は外側に残る。

内側の軟組織(肉)は手前方向へ搬出される。外側の硬い組織(スジ)はスクレーパーで剥離され横手方向へ投出される。

設計

堅牢性、衛生重視。

洗浄簡単。

食品適合の材料使用。

各種ドラムは簡単に交換可能。

手動投入式、自動投入式。

処理能力

原料 max,800kg/h

※ 2mmドラムの場合 150kg/h

分離肉

すりつぶしや練りの工程がない。

温度上昇が少ない。

ソーセージ原料などに使用。

応用例

ウイナー用の原料から軟骨などを除去。

マトンシャンクや豚シャンクなどスジや骨の残りやすい原料を荒挽き原料へグレードアップ。

各種のトリミングを荒挽き原料へグレードアップ。

圧縮型骨肉分離機からの原料を精密処理。

充填時に破裂したソーセージの肉をリカバリー。

人工ケーシングと中身の分離。

包装材料と中身の分離。

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