

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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