SEYMAG

MEAT MACHINERY



PRODUCT CATALOGUE

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SEYMAG
MEAT MACHINERY
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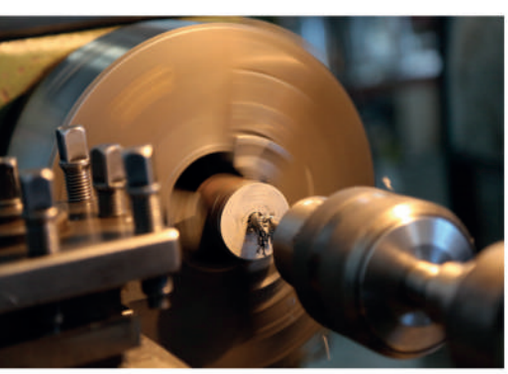
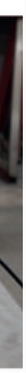
SEYMAG




VERTEX







SEYMAG
MEAT MACHINERY

Seymag meat processing machines, which aim to be a leader in own sector by combining willingness and dynamism, are active in Istanbul with a years of experience.

We are committed to offering products and services to people's interest in the quality that is sought after with continuous innovations by using advance technologies in the world.

Our Mission:

Opening new employment areas by creating a permanent and respectable image in the world.

To contribute to the national economy with using advanced technology and competent human resources.

To create an open corporate culture that is fed from past however is changing in line with its vision.


SEYMAG
MEAT MACHINERY
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SEYMAG
MEAT MACHINERY

Our Vision:

To be a company that attaches importance to using contemporary information & technology, and regards qualified work force

To be a company where employees, customers and consumers are satisfied.

To be a company that raises its systematically established structure with experienced, professional and dynamic staff and to international quality standards.

To be a brand that is sought abroad with new investments as well as at domestic areas

Our Values:

We have deep respect and understanding to humanity

We attach great importance and responsibility to environment and society

We believe in the necessity and rightness of quality concept

We consider the importance of objectivity, development and rationality.

We combine values of social morality with our corporate identity

FAIR and CERTIFICATE

Certificates


T.C.
TÜRK PATENT ENSTİTÜSÜ

MARKA TESCİL BELGESİ

Marka No : 2013 20589 - Tiearet - Hizmet

SEYMAG

Marka Sahibi : SEYMAG MAKİNE PAZARLAMA SANAYİ VE DIŞ TİC. LTD. ŞTİ. YENİ MAH. 542 SOK. NO:9 KÜÇÜKKÖY GAZİOSMANPAŞA / İSTANBUL / TÜRKİYE

Emtiası : 07 , 35 , 37 Bünletedir.

Markaların Korunması Hakkında 556 Sayılı Kanun Hükmünde Kararnameye göre 06/03/2013 tarihinden itibaren ON YIL müddetle 20/12/2013 tarihinde tescil edilmiştir.

Atıf B. AKIN
Emekli Başkan a.
Marka'lar Dairesi Başkanı

TÜRK PATENT ENSTİTÜSÜ


CERTIFICATE NETSERT

SEYMAG MAKİNE PAZARLAMA SANAYİ VE DIŞ TİC. LTD. ŞTİ.

YENİ MAH. 542 SOK. NO:9 KÜÇÜKKÖY
GAZİOSMANPAŞA/İSTANBUL/TÜRKİYE

OHSAS 18001:2007
İŞ SAĞLIĞI VE GÜVENLİĞİ YÖNETİM SİSTEMİ
Occupational Health and Safety Management System

"ET İŞLEME MAKİNALARININ İMALATI VE SATIŞ SONRASI SERVİS HİZMETLERİ"
Kapsamında uygunluğunu onaylar.


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GAZİOSMANPAŞA/İSTANBUL/TÜRKİYE

ISO 9001:2008
KALİTE YÖNETİM SİSTEMİ
Quality Management System

"ET İŞLEME MAKİNALARININ İMALATI VE SATIŞ SONRASI SERVİS HİZMETLERİ"
Kapsamında uygunluğunu onaylar.


SERTİFİKA
MAKİNA EMNİYETİ VE ALÇAK GERİLİM YÖNETMELİĞİ TASDİK BELGESİ


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SERTİFİKA
MAKİNA EMNİYETİ VE ALÇAK GERİLİM YÖNETMELİĞİ TASDİK BELGESİ

Our Fairs


SMG 100
SEYMAG


SEYMAG
SMG 600
SEYMAG


SEYMAG
SMG 100
SEYMAG


SEYMAG
SEYMAG

MANUFACTURE

- GRINDERS
- MIXERS
- Z ARM MIXERS
- GRINDING MIXERS
- HYDRAULIC FILLERS
- AUTOMATIC FILLERS
- DONER KEBAB LINE
- SMOKEHOUSES
- FROZEN MEAT CHOPPERS
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- MEAT FORM MACHINES
- LIFTERS
- TRANSPORTATION CART





GRINDERS

SMG 130 - SMG 130H - SMG 130H2
SMG 160 - SMG 160H2 - SMG 200
SMG 200H2 - SMG 300 - SMG 300H2

Fast grinding system has been designed for cutting meat in size of punch of the frozen blocks up to -20oC and fresh meats. It provides economic and practical use. The best results are guaranteed during grinding process.
It guarantees the excellent quality of the final product. Fresh or frozen meat is fed to its hopper and there are two specially designed spiral options here. Material is moved towards the grinding set with grinding worm. Desired structure is obtained depending on the composition of the selected worm. It is easy to disassemble, assemble, and clean. It is suitable with the European standards food codex. It has been completely manufactured from AISI 304 quality stainless steel in compliance with hygiene rules

.

Options

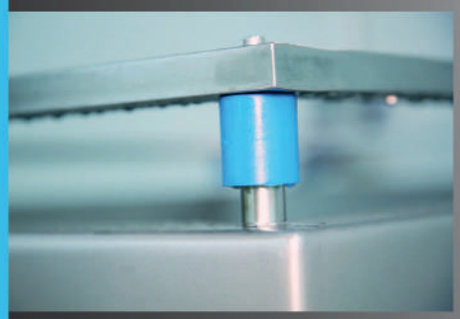
Sinew separation apparatus
Hole plates
Worms for fresh and frozen meat
Feeding / mixing paddles
SMG Y100 lifting device

SMG 130

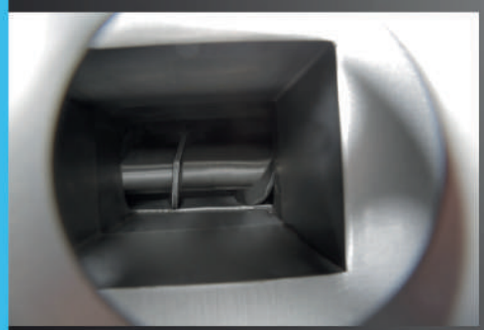


SMG 160 Detail





SMG 130 Detail





SMG 160



	Power	Voltage	Capacity	Max Width	Max Lenght	Max Height	Weight
SMG 130	7,5 Kw	380 V	1000 Kg/hour	59,5 Cm	123,5 Cm	135 Cm	330 Kg
SMG 130H	7,5 Kw	380 V	1500 Kg/hour	59,5 Cm	123,5 Cm	135 Cm	420 Kg
SMG 130H2	12,5 Kw	380 V	2500 Kg/hour	80 Cm	123,5 Cm	135 Cm	550 Kg
SMG 160	30,75 Kw	380 V	3000 Kg/hour	190 Cm	120 Cm	165 Cm	900 Kg
SMG 160H2	38 Kw	380 V	4000 Kg/hour	200 Cm	175 Cm	175 Cm	1600 Kg
SMG 200	38 Kw	380 V	4500 Kg/hour	190 Cm	115 Cm	165 Cm	1100 Kg
SMG 200H2	48 Kw	380 V	5000 Kg/hour	200 Cm	175 Cm	175 Cm	1600 Kg
SMG 300	55 Kw	380 V	2500 Kg/hour	190 Cm	135 Cm	180 Cm	1800 Kg
SMG 300H2	132 Kw	380 V	6000 Kg/hour	225 Cm	255 Cm	210 Cm	4300 Kg

MIXERS

KR 130 - KR 250 - KR 500
KR 750 - KR 1000 - KR 1500
KR 2000 - KR 2500 - KR 3000

HL 160 - HL 250 - HL 500
HL 750 - HL 1000

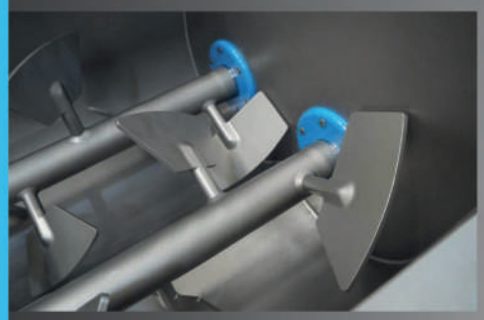
SEYMAG mixers have been designed for fast mixing of every kind of product and food industry processes. Notwithstanding to the product structure, it provides equal and kind mixing.
The special design of our mixer provides best mixing periods. The product is mixed with nearly square-shaped and paddles overlapping in a hopper with two levels. Overlapping paddles move the product lightly to provide final form desired. Space between paddles and hopper is less and thus the product is not squeezed and it is not crushed. It makes the fast discharge the best way possible due to two-level hopper, minimizes the remains of final product, thus significantly decreases the operation period between the groups, and may remove cross transmission.

Options

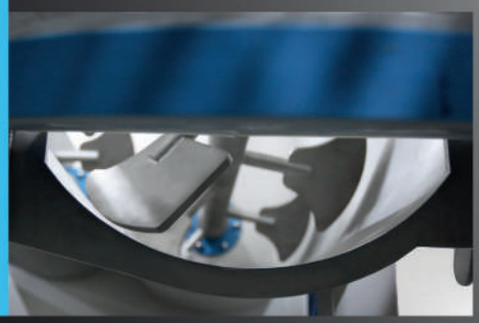
Vacuum system
Retentive dust cover
Grilled cover
Weighing system
Temperature sensor
Cooling system
Heating system
Steam spray system
Water system
Insulation
Mirror-effect polished inner body and paddles



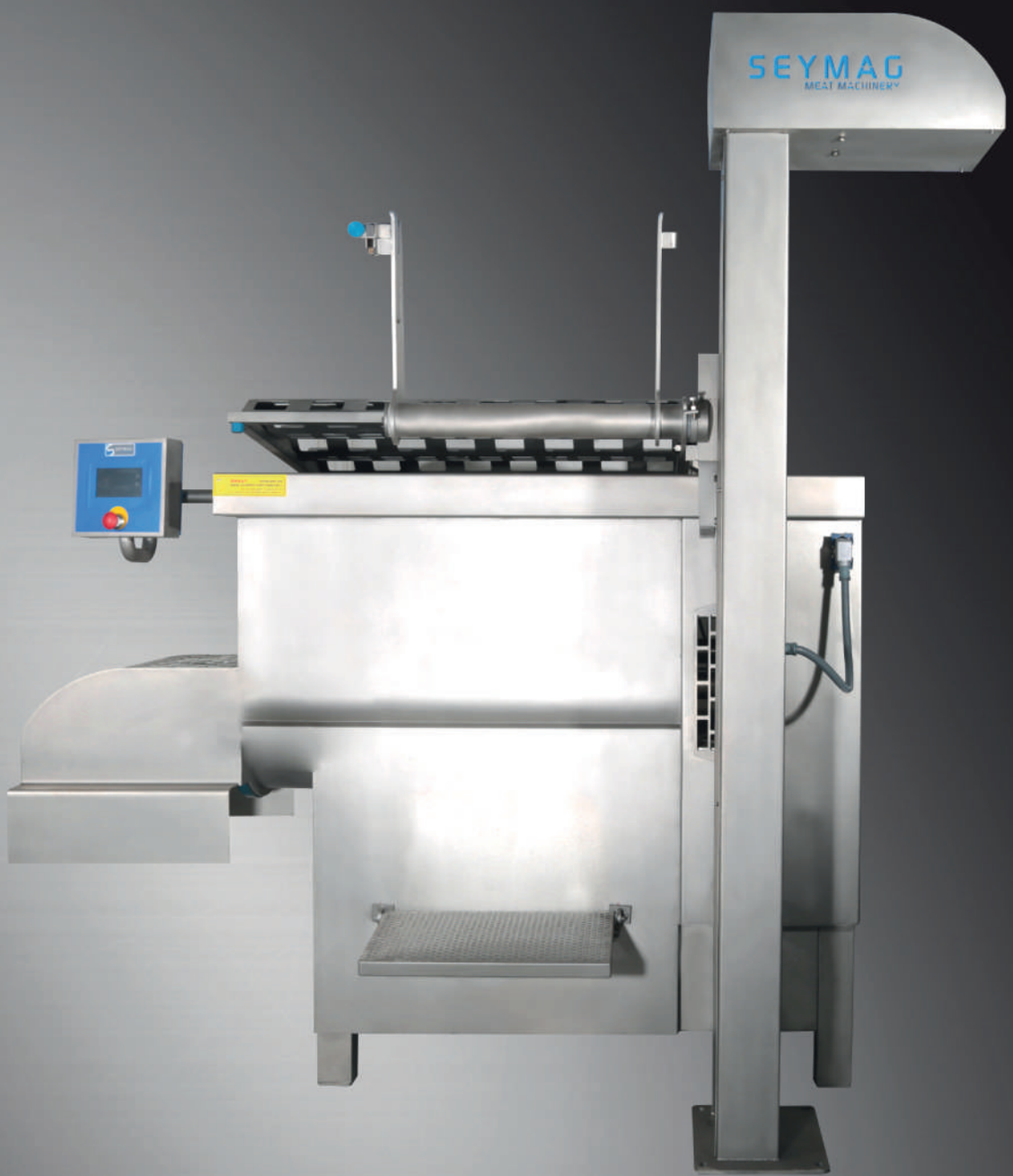
SMG KR500 Detail







SMG KR500



	Power	Total Capacity	Max Meat Mixing Capacity	Mil Rotating Speed	Weight	Vacuum Pump
KR 130	4 Kw	130 Lt.	110 Lt.	48 Rpm	320 Kg	X
KR 250	5,5 Kw	250 Lt.	200 Lt.	48 Rpm	420 Kg	X
KR 500	7,5 Kw	500 Lt.	400 Lt.	36 Rpm	580 Kg	X
KR 750	11 Kw	750 Lt.	550 Lt.	36 Rpm	950 Kg	X
KR 1000	11 Kw	1000 Lt.	750 Lt.	32 Rpm	1150 Kg	X
KR 1500	18 Kw	1500 Lt.	1200 Lt.	28 Rpm	2400 Kg	X
KR 2000	22 Kw	2000 Lt.	1600 Lt.	25 Rpm	3000 Kg	X
KR 2500	22 Kw	2500 Lt.	2000 Lt.	25 Rpm	3500 Kg	X
KR 3000	37 Kw	3000 Lt.	2500 Lt.	20 Rpm	4600 Kg	X
HL 160	2,2 Kw	160 Lt.	120 Lt.	37 Rpm	330 Kg	X
HL 250	3 Kw	250 Lt.	200 Lt.	37 Rpm	360 Kg	X
HL 500	5,5 Kw	500 Lt.	400 Lt.	42 Rpm	530 Kg	X
HL 750	7,5 Kw	750 Lt.	550 Lt.	28 Rpm	830 Kg	X
HL 1000	11 Kw	1000 Lt.	800 Lt.	24 Rpm	1330 Kg	X

Z ARM MIXERS

Z 130 - Z 250 - Z 500
Z 750 - Z 1000 - Z 1500

SEYMAG mixers have been designed for fast mixing of every kind of product and food industry processes. Notwithstanding to the product structure, it provides equal and kind mixing.
The special design of our mixer provides best mixing periods. The product is mixed with nearly square-shaped and paddles overlapping in a hopper with two levels. Overlapping paddles move the product lightly to provide final form desired. Space between paddles and hopper is less and thus the product is not squeezed and it is not crushed. It makes the fast discharge the best way possible due to two-level hopper, minimizes the remains of final product, thus significantly decreases the operation period between the groups, and may remove cross transmission.

Options

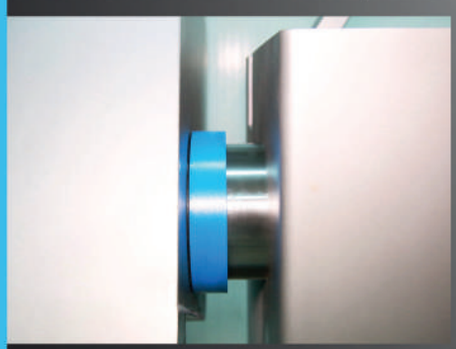
Vacuum system
Retentive dust cover
Grilled cover
Weighing system
Temperature sensor
Cooling system
Heating system
Steam spray system
Water system
Insulation
Mirror-effect polished inner body and paddles



Z ARM 500 Detail







Z ARM MIXERS



	Power	Total Capacity	Max Meat Mixing Capacity	Mil Rotating Speed	Weight	Vacuum Pump
Z 130	4 Kw	130 Lt.	110 Lt.	48 Rpm	600 Kg	X
Z 250	5,5 Kw	250 Lt.	200 Lt.	35 Rpm	1200 Kg	X
Z 500	7,5 Kw	500 Lt.	400 Lt.	35 Rpm	1500 Kg	X
Z 750	11 Kw	750 Lt.	550 Lt.	30 Rpm	1950 Kg	X
Z 1000	11 Kw	1000 Lt.	750 Lt.	30 Rpm	2600 Kg	X
Z 1500	15 Kw	1500 Lt.	1200 Lt.	28 Rpm	300 0 Kg	X

GRINDING MIXERS

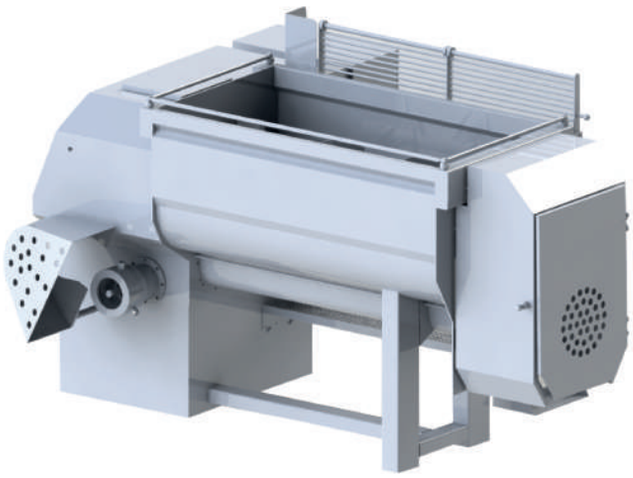
MG 380 - 130 - MG 800 - 160
MG 800 - 200 - MG 1200 - 200
MG 2000 - 200

SEYMAG mixer meat grinders have been designed fast mixing and grinding processes of every kind of product. It provides kind and quality mixing in mixing stage and excellent product quality from coarse grinding to fine grinding.
The special design of our mixer meat grinder provides best mixing and grinding periods. Over-lapping paddles lightly move the product to give it in the direction which you desire. Grinding worm area is in the bottom section of the two-level hopper and here, worm`s hopper is moved to the grinding group efficiently.
Desired structure is obtained according to the selection of grinding set. It is given with frequency inverters in mixing and grinding sections providing excellent product structure and speed regulation.

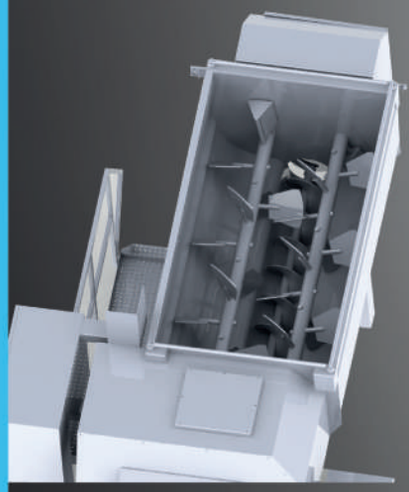
Options

Retentive dust cover
Grill cover
Options
Retentive dust cover
Grilled cover
Weighing system
Temperature sensor
Cooling System
Water system
Insulation
Mirror-effect polished inner body and paddles

MG 1200 - 200

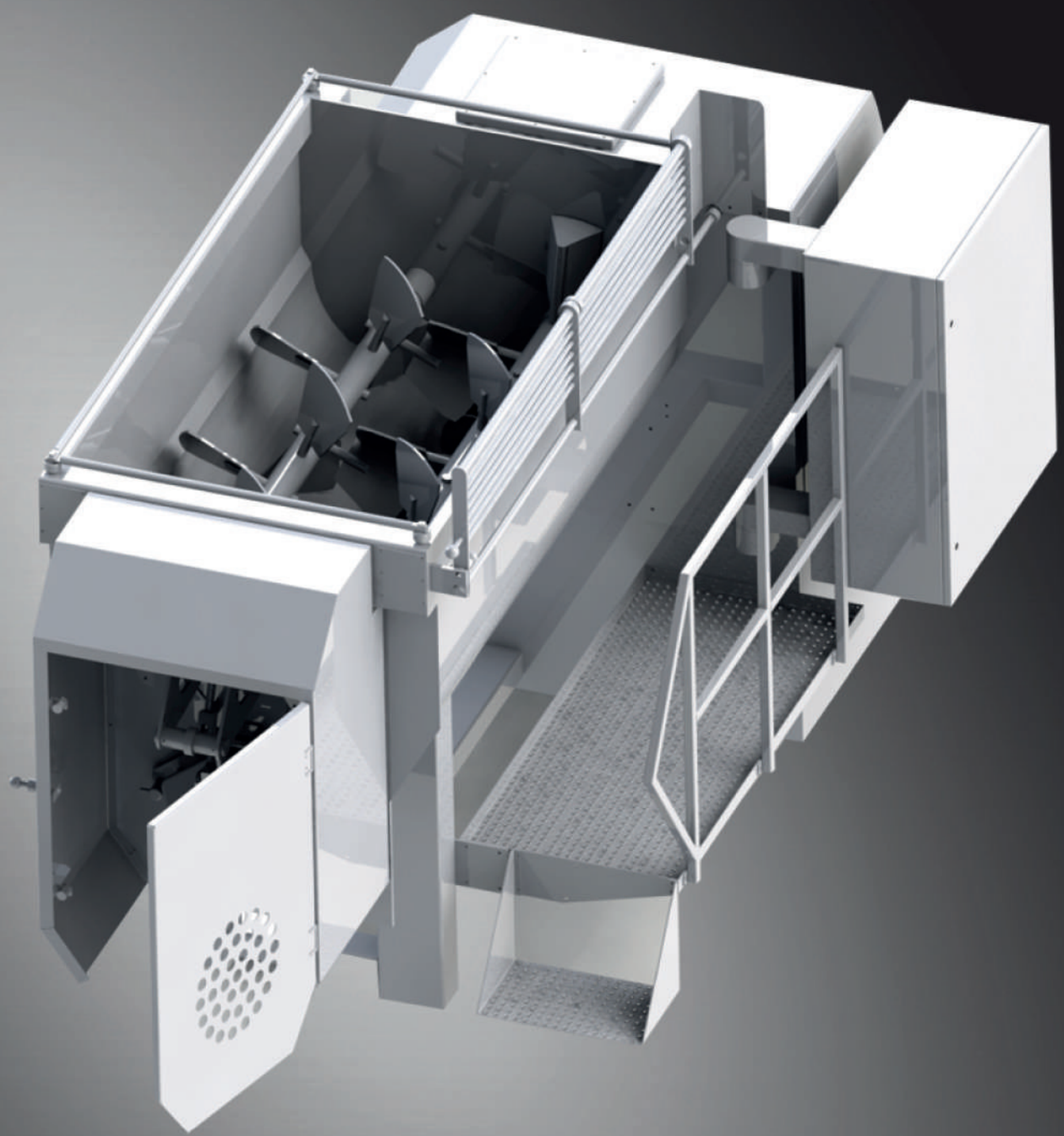


MG 1200 - 200





MG500-160



	Power	Meat Grinding Power	Capacity	Max Meat Mixing Capacity	Mil Rotating Speed	Capacity (A) Fine Grinding	Capacity (B) Coarse Grinding	Weight
MG 380 - 130	16 Kw	11-15 Kw	380 Lt.	220 Kg	36 Rpm	2000 Kg	4000 Kg/h	1300 Kg
MG 800 - 160	42 Kw	22-30 Kw	800 Lt.	450 Kg	30 Rpm	3000 Kg	6000 Kg/h	2500 Kg
MG 800 - 200	48 Kw	30-37 Kw	800 Lt.	450 Kg	30 Rpm	4000 Kg	8000 Kg/h	2800 Kg
MG 1200 - 200	55 Kw	30-37 Kw	1200 Lt.	600 Kg	30 Rpm	4000 Kg	8000 Kg/h	3100 Kg
MG 2000 - 200	59 Kw	30-37 Kw	2000 Lt.	1000 Kg	30 Rpm	5000 Kg	10000 Kg/h	3450 Kg

HYDRAULIC FILLERS

SMG 30HD - SMG 40HD
SMG 60HD

Using flexibility provides quality filling opportunity and prevents breaking of natural bowels.
Automatic independent oil tank,
Adjustable speed and pressure; operation system is hydraulic.
It provides comfortable and healthy filling and it protects the color of the product during filling,
Automatic knee-controlled mechanism protects the air pressure when it is released.
Easily-cleanable piston may be removed very easily.
Machine is completely from AISI 304 quality stainless steel.



SMG 40HD Detail









SMG 40HD





	Power	Capacity	Meat Capacity	Hydraulic Oil tank	Weight
SMG 30HD	1,5 Kw	30 liter	24 Kg	10 liter	140 Kg
SMG 40HD	1,5 Kw	40 liter	32 Kg	15 liter	200 Kg
SMG 60HD	2,2 Kw	60 liter	42 Kg	15 liter	250 Kg

AUTOMATIC FILLERS

F 95 - F 150
F 250 - F 450

SEYMAG vacuum filling machines is a multi-functional device designed for mid and big sized establishments in food industry. It provides excellent filling meat products and other food products. Machine guarantees efficient use and provides a continuous process for filling the processed products. Processed material is fed to the hopper and its flow is provided by feeding spiral, vacuum, and stripper. It ensures problem-free filling of product moving slowly to the filling hopper.
It may also be used together with additional apparatus providing filling the last product which is quality and products filled to the suitable cases. It has been equipped with a vacuum system preventing formation of possible air blister in the last product. Compact and air-free products are provided with raw materials at low temperature with vacuum pump and batter.
High production sensitivity of mechanical parts of high-strength pump set (with 8 or 12 flaps) guarantees excellent processing of the product sensitively and provides long-life use.
A standard asynchronous motor-controlled with inverter and very simple control panel programmable with touch-screen control provides very simple, reliable, and maintenance.
Highly safe mechanism by the highly safe electronic sensors.

F 250



F 250



F 350



	Power	Capacity	Hopper Capacity	Portioning Rate	Weight	Weight With Loader
F 95	4,2 Kw	3000 Kg/hour	95 Lt.	1-100000g	340 Kg	x
F 150	7,5 Kw	3600 Kg/hour	250 Lt.	1-100000g	460 Kg	580 Kg
F 250	12 Kw	5800 Kg/hour	250 Lt.	1-100000g	630 Kg	750 Kg
F 450	18 Kw	10000 Kg/hour	350 Lt.	1-100000g	740 Kg.	860 Kg

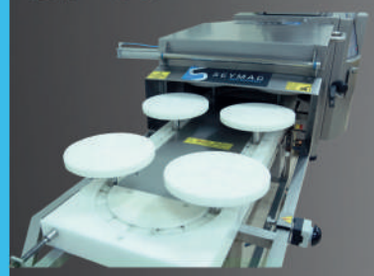
DONER KEBAB LINE

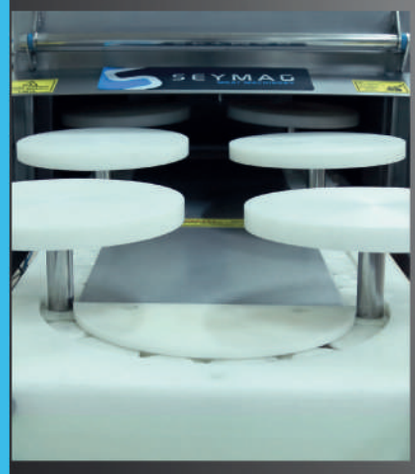
DP 18 - DP 20

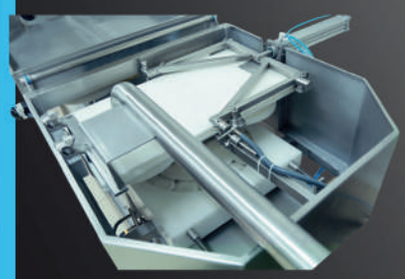
The SMG DP1 Rotary Kebab machine is designed to serve in the desired weight and in a smooth manner. The machine only offers you the desired doner kebab dilator in accordance with the programming of the dough where you fill the tank of your vacuum filler.

They can be placed immediately on the rotating kebab bar, with full weight and no further work. For hygienic reasons, the meat must be processed cold. This fact clearly leads to health problems. Kebab line makes it possible to make faster production, can protect the health of your employees.
The shape and size of your kebab bar can be specified separately for programming possibilities. With the DPG DP1, you can choose from one to four slices per working process, depending on the number of people working at the desk.

DP 18









DP 20



DP 20



	Power	Voltage	Total Connected Load	Working Pressure	Air Consumption	Connection Hose	Weight
DP 18	4 Kw	380 V	6-7 Bar	5600 ls	5600 ls	D8 mm	320 Kg.
DP 20	0,1 Kw	230 V	6-7 Bar	5600 ls	5600 ls	D8 mm	180 Kg

SMOKEHOUSES

SMG SF100 - SMG SF200
SMG SF400 - SMG SF600
SMG SF800

It is used in manufacture of hotdog, salami, and sausage.
It is used in cooking, drying, boiling, frying, and fuming processes.
Heating system may be manufactured with steam or electric-operated.
It is fully automated, may be easily used by electronic panel, and programming may be made.
Operated by touch screen with memory up to 99 programs.
It is fully manufactured from 304-quality stainless steel.
It is hygienic.

SMG SF400



SMG SF800 Detail





SMG SF800



	Power	Capacity	Max Width	Max Lenght	Max Height	Net Weight
SMG SF100	3 Kw	100 Kg	113,5 cm	110 cm	220 cm	X
SMG SF200	4,5 Kw	200 Kg	155 cm	140 cm	275 cm	X
SMG SF400	9 Kw	400 Kg	155 cm	230 cm	255,5 cm	800 Kg
SMG SF600	14 Kw	600 Kg	155 cm	320 cm	275 cm	1100 Kg
SMG SF800	18 Kw	800 Kg	155 cm	460 cm	255,5 cm	1700 Kg

FROZEN MEAT CHOPPERS

SMG DG - SMG DF1 - SMG DF2

SEYMAG frozen meat chopping machine has been designed for food industry processes for fast cutting of completely frozen meat blocks and food materials at the other temperatures up to -30oC.

It provides kind and clean product cutting in small, mid, and big-sized. Frozen meat blocks and other food materials are placed in hopper and when providing most suitable block position for clean and quality product cutting, (600x400x200 mm) blocks can be processed . High performance is obtained with cutting design processing blocks up to standard size. It has high safety sensor for safety.



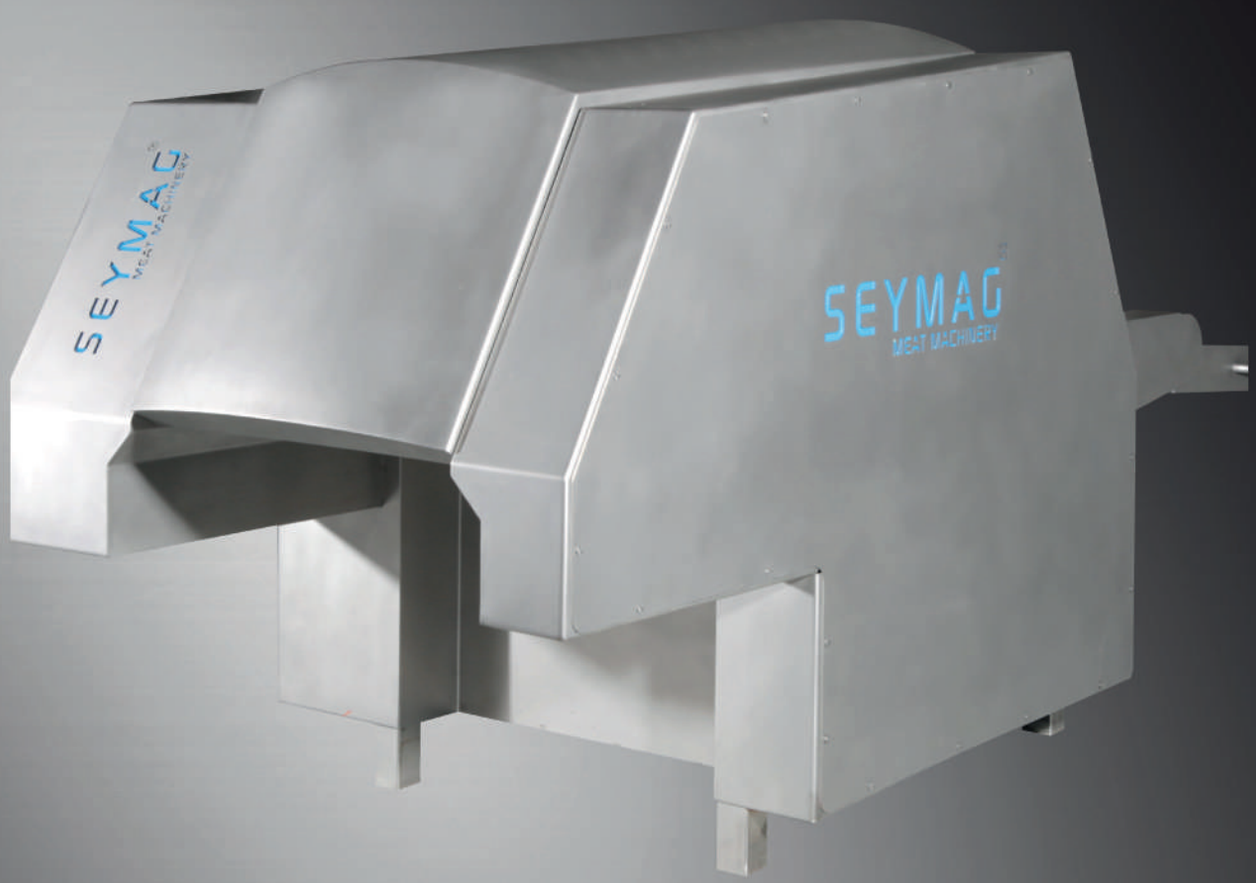
SMG DF2 Detail







SMG DF2



	Power	Operating Voltage	Capacity	Processed Meat Size	Width	Lenght	Height	Weight
SMG DG	2,2 Kw	380V-50Hz	1500 kg/hour	600x400x200mm	96,6 cm	142 cm	163,5/170 cm	300 Kg
SMG DF1	4,0 Kw	380V-50Hz	1500 kg/hour	600x400x200mm	98 cm	140 cm	147 cm	490 Kg
SMG DF2	11 Kw	380V-50Hz	6000 kg/hour	650x420x250mm	117 cm	226 cm	146 cm	1400 Kg

SKINNERS

SMG MS 434 - SMG MS 555
SMG MS 630

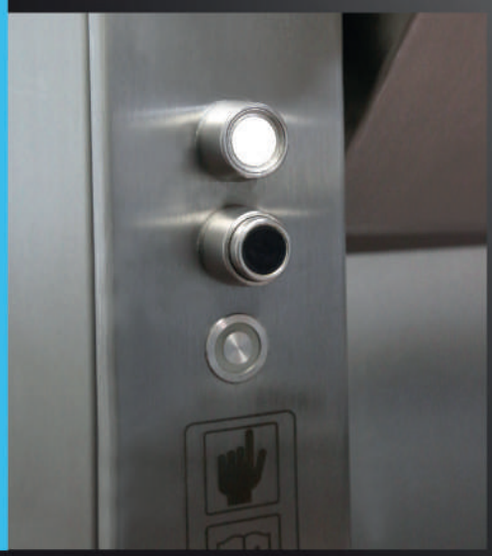
SEYMAG skinner machines are an excellent solution for small and big productions. It has been produced in different sizes for different needs of companies.
Ergonomic and compact design has been manufactured from AISI 304 quality stainless steel.
It eases your work for maintenance that all equipment is replaceable. By that, it provides easy cleaning and protection in very short time.
Sensitive and easy adjustment of height of cutting edge allows for very various cuttings. Height of cutter holder may be adjusted.



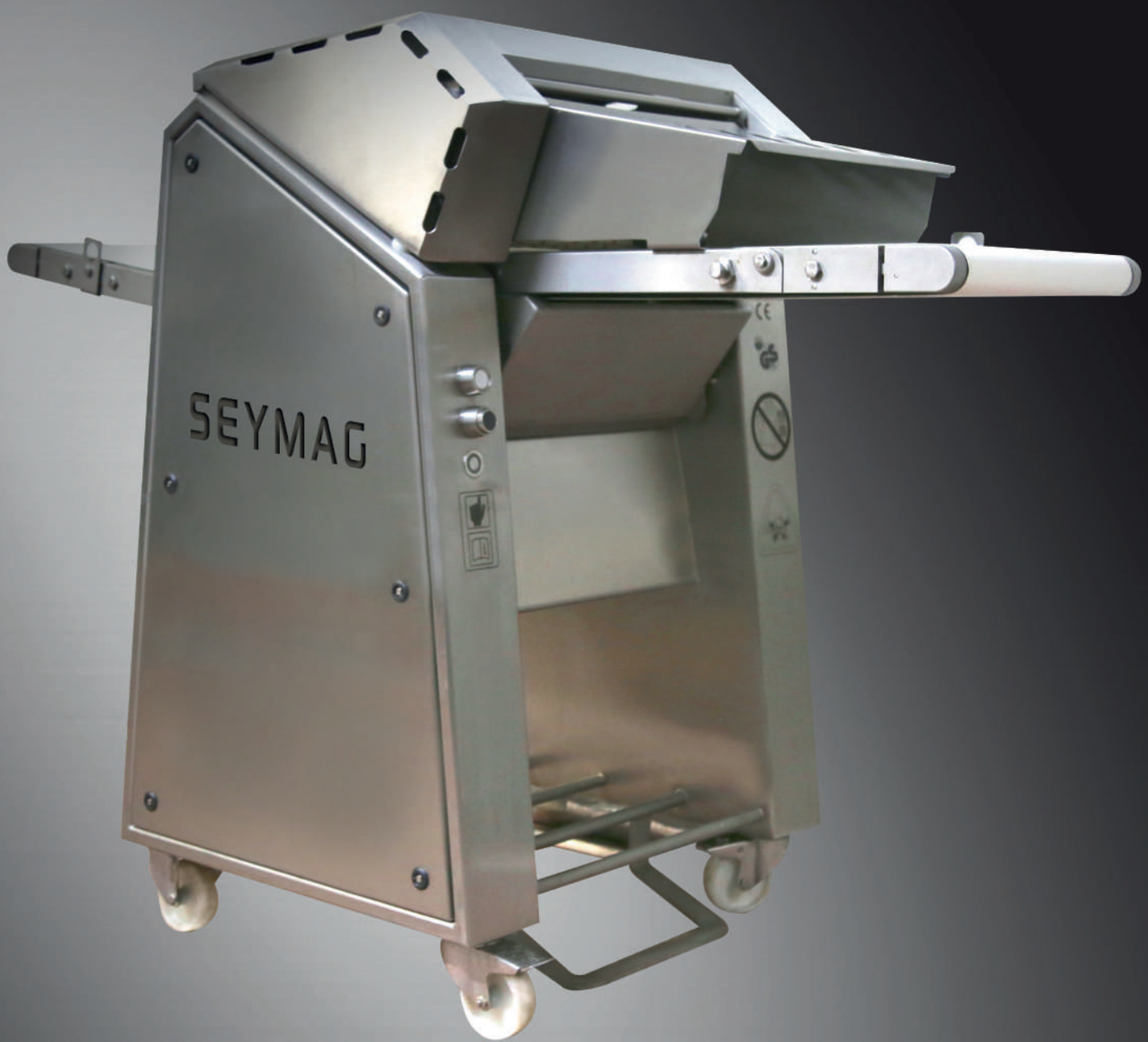
SMG MS 555 Detail







SMG MS555



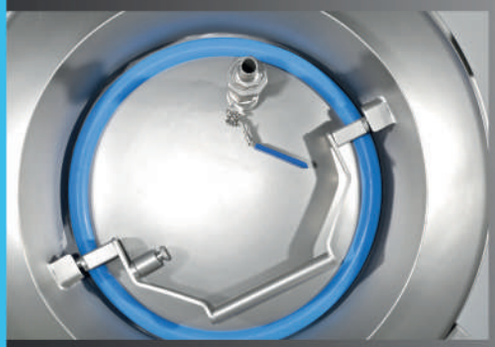
	Power	Product Passing Space	Maximum Passing Height	Upper Rollers	Band Width	Band Height	Width	Length	Height	Weight
SMG MS 434	0,75 Kw	43 cm	9 cm	8 Pieces	400 cm	91 cm	75 cm	178 cm	116 cm	200 Kg
SMG MS 555	0,75 Kw	55 cm	9 cm	12 Pieces	54 cm	91 cm	85 cm	178 cm	116 cm	230 Kg
SMG MS 630	1,1 Kw	61,9 cm	12 cm	12 Pieces	55 cm	91 cm	96 cm	224 cm	116 cm	270 Kg

TUMBLERS

SMG T200V - SMG T200VC
SMG T500V - SMG T500VC
SMG T1000V - SMG T1000VC
SMG T1500V - SMG T1500VC
SMG T2000V - SMG T2000VC

SEYMAG tumblers with cooler and vacuum have been designed for food industry procedures. Its main function is fast and quality tumbling. It ensures mixing and salting of processed materials by vacuum.
It ensures good mixing of raw materials by using vacuum and release of natural adhesives and improvement of bond in the product to provide integrity during cutting the product.
It significantly contributes the production of high quality products with perfect taste and good structure. Product prepared for the process is loaded to tumbler characterized with the high diameter. Specially-designed tumbler with different speeds provides quality product tumbling and guarantees obtaining perfect results. It is characterized with fast and excellent discharge and no product remains are seen in the device when it is discharged after the process. Cooling unit is provided by using glycol circuit. Optionally, it is possible to use an external cooling unit.

SMG T500V Detay





SMG T1500V



SMG T500V



	Power	Maximum Meat capacity	Hopper Capacity	Speed	Vacuum Pump	Width	Length	Height	Weight
SMG T200V	1,1 Kw	120 Kg	200 Liter	2-10 d/d	21m3/hours	118 cm	170 cm	154 cm	370 Kg
SMG T200VC	1,1 Kw	120 Kg	200 Liter	2-10 d/d	21 m3/hours	118 cm	170 cm	154 cm	435 Kg
SMG T500V	1,5 Kw	250 Kg	500 Liter	2-10 d/d	21m3/hours	118 cm	206 cm	158 cm	450 Kg
SMG T500VC	1,5 Kw	250 Kg	500 Liter	2-10 d/d	21m3/hours	125 cm	205 cm	158 cm	625 Kg
SMG T1000V	3 Kw	500 Kg	1000 Liter	2-10 d/d	63m3/hours	126 cm	258 cm	157 cm	640 Kg
SMG T1000VC	3 Kw	500 Kg	1000 Liter	2-10 d/d	63m3/hours	128 cm	250 cm	160 cm	770 Kg
SMG T1500V	4 Kw	750 Kg	1500 Liter	2-10 d/d	100m3/hours	134 cm	275 cm	172 cm	1050 Kg
SMG T1500VC	4 Kw	750 Kg	1500 Liter	2-10 d/d	100m3/hours	140 cm	275 cm	175 cm	1350 Kg
SMG T2000V	5 Kw	1000 Kg	2000 Liter	2-10 d/d	160m3/hours	134 cm	315 cm	172 cm	1100 Kg
SMG T2000VC	5 Kw	1000 Kg	2000 Liter	2-10 d/d	160m3/hours	134 cm	315 cm	172 cm	1400 Kg

BASTIRMA PRESS

SMG P150 - SMG P300
SMG P600 - SMG P1000

Bastirma press is used for pressing and removing the humidity of meat in production of bastirma and other meat materials. All unit and inside reservoir have been manufactured from AISI 304 stainless steel. Since it is a work requiring weight, it is a powerful machine.
Two hydraulic piston moves the platform into the machine. Pressure may be changed between 0 and 150 bars based on the demand of the user.
Machine has a braking system commanded in a way which it can be stopped at any point.
Jointed pressure plate is completely closed.

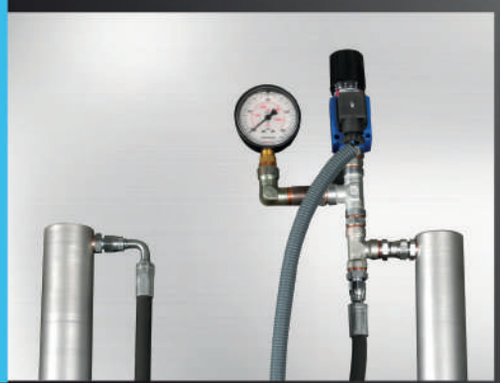


SMG P600

SMG P300 Detail







SMG P300



	Power	Automatic Pressure Sensor	Capacity
SMG P150	0,75 Kw	+	150 Kg
SMG P300	1,1 Kw	+	300 Kg
SMG P600	1,1 Kw	+	600 Kg
SMG P1000	2,2 Kw	+	1000 Kg

MEAT FORM MACHINES

SMG KF100 - SMG OKF400

Our SEYMAG meat forming machines operated without noise without needing pneumatic and hydraulic reinforcement system such as our other machines. Since there is no need for compressor, electric energy and oil consumption which shall be used by compressor are removed. The most important characteristics of the system is to operate without noise. Also, another characteristic of the system is that since all movements are distributed in synchronized manner from the same motor, the possibility of breaking the wire is ensured. Body of our machine, hopper section, mixers, and converter has been produced from AISI 304 quality stainless steel. Conveyor band has been produced from anti-bacterial polyethylene, its molds have been produced from polyethylene and delrin, and its upper table has been produced from 5084-series eloxal-aluminum materials. Every kind of meatball may be easily and simply obtained in single mold which can be adjusted for basis weight by speed-adjustment control in a single machine.

KF100 Detail







KF400



KF100



	Power	Voltage	Tank Capacity	Pulse	Band Width	Efficiency	Weight Mistake	General Dimension
KF 100	0,55 Kw	380 V	30 Lt	35 m	130 mm	2100 Units/h	%1	860x600x1400
KF 400	0,7 Kw	230 V	X	80 m	420 mm	4800 Units/h	%1	1600x420x1200
KF 406B	1,5 Kw	230 V	X	80 m	150 mm	4800 Units/h	%1	1450x715x1550

LIFTERS

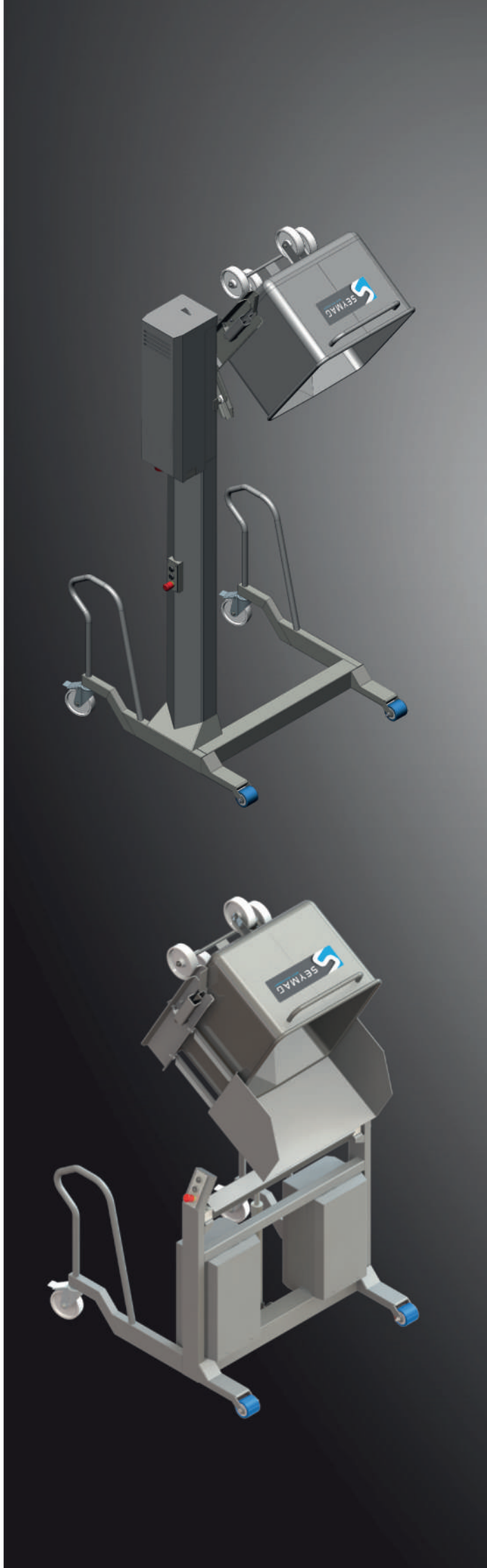
LOADING DEVICES

SEYMAG loading devices have been designed to lift the carts and plastic big-boxes for processes of food industry.
These devices significantly ease transportation of processes or non-processed products conveyed one-by-one to the machines and devices by them for further processing. Carts or plastic boxes filled with materials are pushed to bending roof conveying them to a machine in which they are further processed in a fast and easy way. It is manufactured according to the need or needs of customer as right and left design.

LIFTING DEVICES

SEYMAG lifting device has been designed for food industry processes and it is used for lifting and bending of manipulation carts. Device has been designed for customer requirements and loading process for highly processed and unprocessed products. Part of a cart filled with material is taken into bending fork which is a groove. Its advantage is that it is adjustable and it may be produced based on customer needs. Fork provides easy and fast bending the material to the machine in which it is processed. Use and commissioning represents the important additional equipment causing acceleration of all production process and significant simplification.







	Input	Device weight	Main dimensions	Capacity	Voltage grid	Standard AC voltage	Control voltage
Lifting Devices	0,75 kw	350kg	1308x1039mm x (min2158-max6038mm)	350kg	3 / PE / N 50Hz 230 /400V TN-CS	230/400 V ±% 10	230/24 V AC
Loading Devices	1,1 kw	260kg	1300x900x2300mm	X	3 / PE / N 50Hz 230 /400V TN-CS	230/400 V ±% 10	230/24 V AC

TRANSPORTATION CART

MEAT CARTS
SMG 200L

- Fully 304 quality stainless steel
- It has capacity of 200 lt,
- It has 4 polyethylene wheels

CARCAAS MEAT CARTS
SMG 201

- Fully 304 quality stainless steel
- DIMENSIONS: 150x50x180 cm
- It has 4 polyethylene wheels
- It has 1 or 2 floors

SMOKEHOUSE CARTS
SMG 202

- Fully 304 quality stainless steel
- It has 6 floors / 5 floors / 4 floors
- It has 6 polyethylene wheels

SMOKEHOUSE CARTS
SMG 202



MEAT CARTS
SMG 200L





CARCAAS MEAT CARTS
SMG 201



BASTIRMA HANGING CARTS

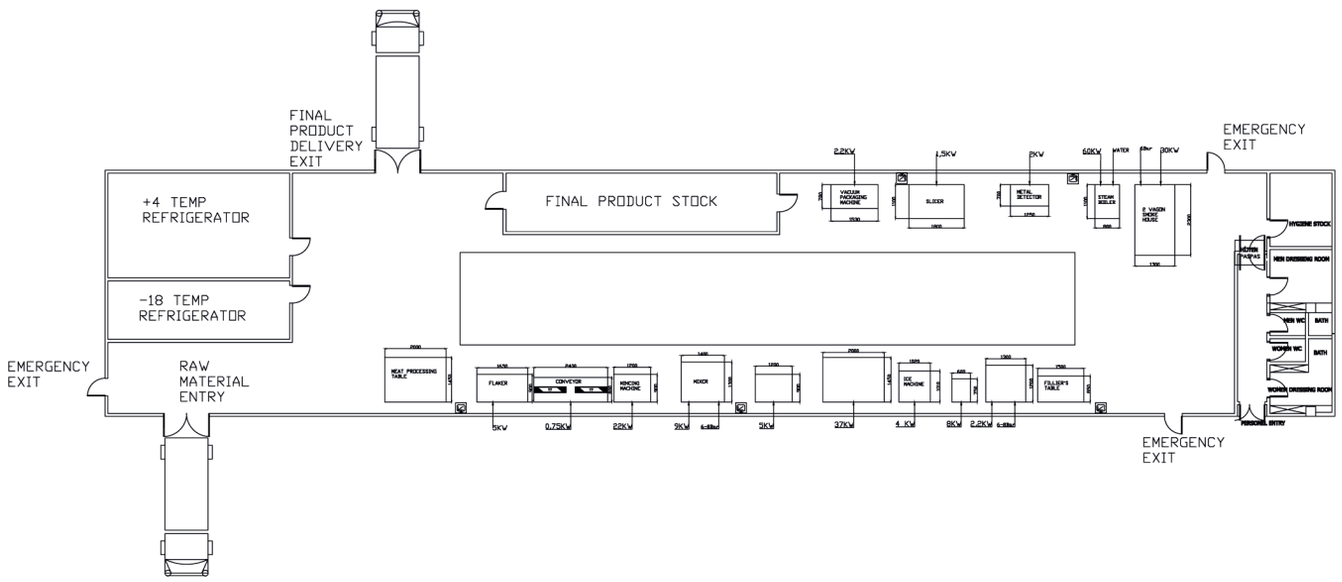


BASTIRMA SALTING CARTS

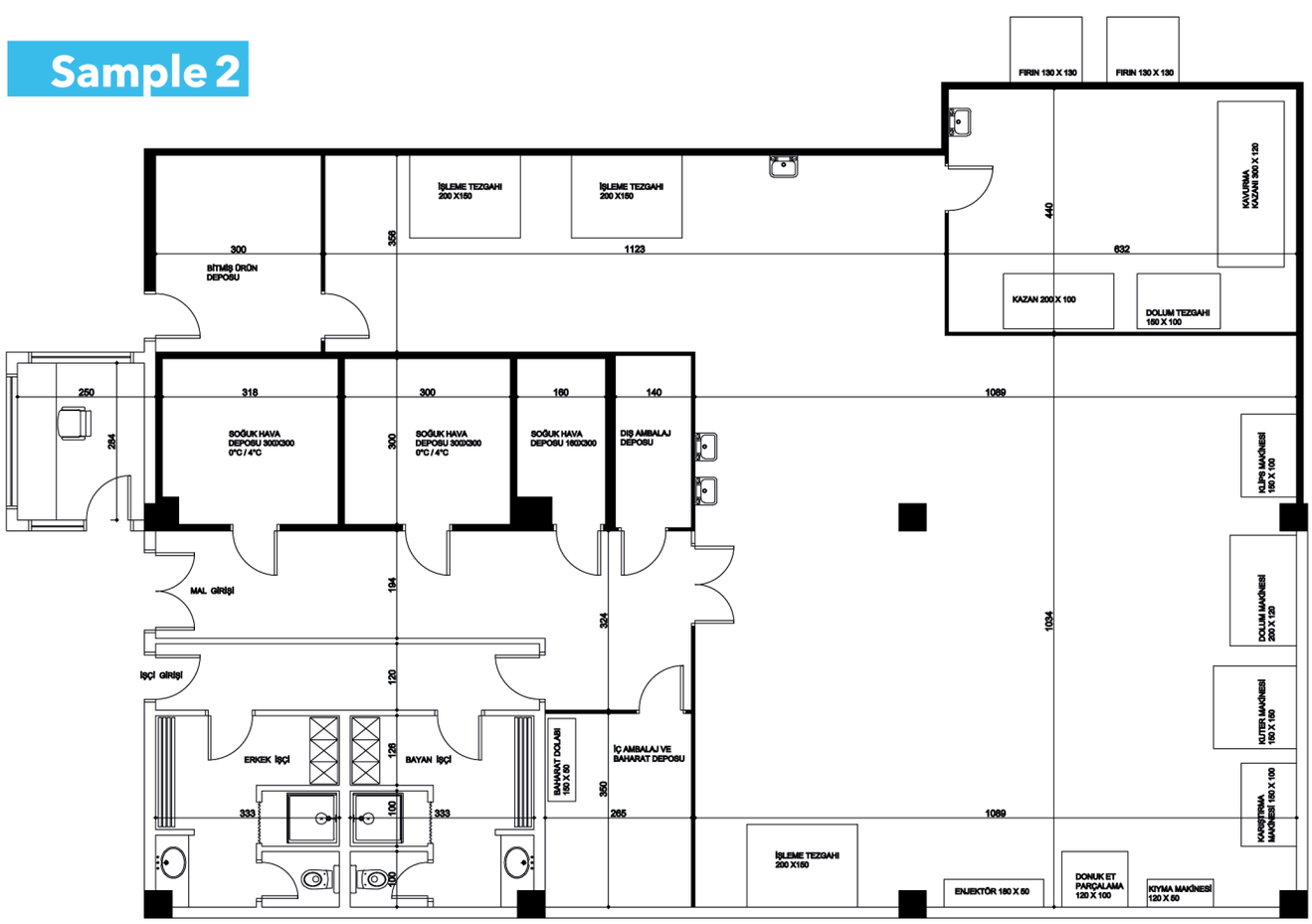


FACILITIES INSTALLATION

Sample 1

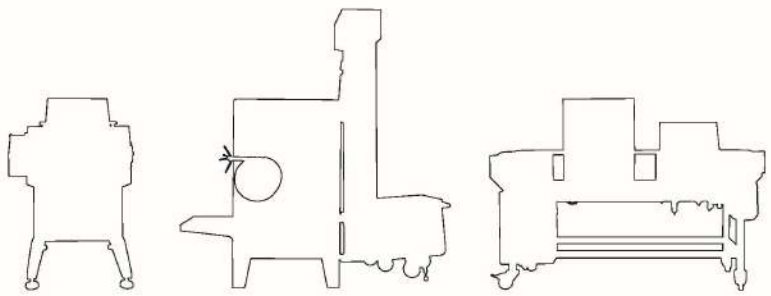


Sample 2



CE

SEYMAG ET İŞLEME MAKİNALARI
SEYMAG MEAT MACHINERY





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