

Technical details

Modell- und Typenreihe	extruCut S 2000	extruCut S 5000	extruCut 5k
external dimension le./wi./hight*1	61,0" x 67,0" x 77,5"	175,4" x 67,0" x 92,9"	137,8" x 72,8" x 94,5"
weight (without lifting device**4) kg (≅US-t)	1.000 kg net. ≅1,102 US-t	2.000 kg net. ≅2,205 US-t	2.855 kg net. ≅3,147 US-t
hopper contence (net contence & type)	300 Liters square-size	500 Liters square-size	800 Liters stright, longside
product-infeed-transmissionscrew	2 screws, angled casing	2 screws, angled casing	2 screws-in line, direct inf.
touch-screen display (SIMatic IPC S7)	8" front-installation	17" at 180° on cantilever	17" at 180° on cantilever
extrusion-cutting-auger Ø inside	130 mm (5,118")	160 mm (6,3")	160 mm (6,3") (180 mm*5)
perforation cutting-cylinder Ø 3/5mm*2	other hole-sizes possible	other hole-sizes possible	other hole-sizes possible
production output p.h.*3 (in kg/h = x 2,2 = lb)	1.500 - 2.000 kg/h	3.500 - 4.500 kg/h	5.500 - 6.500 kg/h
compressed-air (connection 0,5")	≥ 6 - 8 atm dry air	permanent ≥ 8 atm dry air < 1,5 % rel. humidity	
electr. power-suppl. 400V 3 pH; 50 Hz	5 x 10 mm	5 x 35 mm	5 x 35 mm
electric power-consumption	24 kW	44 kW	55 kW
electric connection 380/400V*6, fuses	A3 + N + PE 65 A	A3 + N + PE 120 A	A3 + N + PE 120 A
main-gears / producer and type	2x electro-mechanical variable gears NORD.		1x servoelectric SEW 1x electro-mech. SEW
possibility to complete with lifting-systems	200/300 Ltr. joint lifter	200/300 Ltr. joint lifter or stand-alone for BIG-BOX	200/300 Ltr. joint lifter and/or stand-alone for BIG-BOX
stand-alone lifting-device; all sizes Big-Box *4	not available		

*1 = upper end of hopper; (infeed) to add 12" (300 mm) for mirror and warning-lights

*2 = different perforation (depending type of product) on request

*3 = medium output per hour (1 hour production = 55 min. continuous production)

*4 = provisions to connect any type of lifting-systems are installed in IPC and its touch-screen

*5 = measures diameter cutting-cylinder in mm only; on request 180 mm (= 7,085") in refer to particular products

*6 = other electric-power installation is possible on demand

Lifting-devices to feed extruCut hoppers and possible connection to blending- or mixingplants:

We suppose to install stand-alone lifting devices or other installation to feed hoppers of extruCut-mincing-plants. Ask for offers, let us have site-information because to know measures in time to respect building-particularities. We deliver constructions of feeding tapes, lifting-devices from 200 ltr. carriages to all sizes of BigBox-containers WLAN or net-connections are preinstalled to connect each type of extruCut-machine's electronics to other net-systems or line-installation, so as automatic fat- or protein-contents-analysers to control production-quality of meat. Photoptic controlling of hopper is possible; photopic control-installations of waste-outfeed to control extracted plastics or strange materials are possible, when ordered in advance.

"von-der-Weiden"- refrigerated mixing-blenders with different lifting-installations or feeding-tapes, in combination with extruCut grounding-machines can be used as a complete production-line.



„packaging- & cuttingsystems
von-der-Weiden GmbH.“

Energie-Allee 1; JUWI-Gewerbepark
D-55286 WÖRRSTADT

Tel.: +49 (0) 6732 277 90 40

www.packaging-cuttingsystems.com

office@packaging-cuttingsystems.com



extrusion- cutting and grounding-systems alternative to classic meat mincing-machines

type „extruCut S 2000“ - „extruCut S 5000“ - „extruCut 5-k“
- no classic meat grounding-, no meat-separation-machines ! -

**first-class mincemeat, made of poorly deboned bigger peace of fresh meats,
need extrusion cutting to extract undesired flexibles and solid parts**

No high-pressure or heating-up,
but automatic extraction of undesired ingredients, so as:

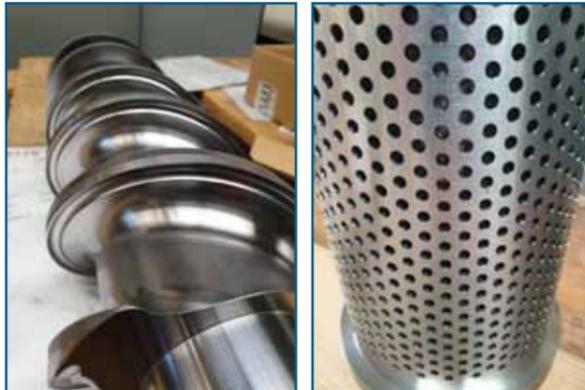
**flexible small bones, quills, bone-fragments, cartilages, tendons, sinews,
rinds, skin and similar; plastics as films or broken solids, metals etc.**





extrusion-cutting-system, patent „von der Weiden®“

Our tapes	extruCut S 2000	extruCut S 5000	extruCut 5k
Production /h: *3 ≤ in US-short tons per h	1.500 - 2.000 kg/h 1,65 to 2,25	3.500 - 4.500 kg/h 3,86 to 4,96	5.500 - 6.500 kg/h 5.50 to 7,16 per hour



extrusion-cutting-system, patent „von-der-Weiden®“

- no counter-disc, no counter-blade, no rotating blades, no perforated discs
- no heating-up, no loss of protein-liquids or lymph by pressure-increase
- smooth grinding by shearing-auger in a cutting cylinder-system
- automatic extraction of non-chopped and unbroken bone fragments, cartilage,
- automatic extraction of non-cutup sinews, tendons, rinds, skin and similar,
- automatic extraction of other flexibles or solids, so as plastics, small metals a.o.

SIEMENS-SIMATIK IPC with 8" or 15" touch-screen

- revolving touch-screen 15", cantilever-installed, or (S 2000) 8" frontside-installed
- self-understandable, pictorial description of operation; individual speed-regulation of product-infeed-screw and cutting-device, depending on product-necessity
- free pre-programmable installation up to 99 programs of operation,
- continual and repeatable recording of production, defaults and errors in real-time
- identity-control of operator or persons regarding person's particular authorisation
- transmission of stored recordings by WLAN to centralized installations or systems.

Fresh-meat infeed: (infeed in between -2°C and + 3°C)

- is being cut by extrusion-cutting-device, at max. pressure 6 at without any loss of its natural fibre-structure or contented protein liquids. Cylindric structure of fibres remain natural because of soft low-pressure sharing-cut by extrusion-spindle.
- temperature-increase by cutting less 3°C; this means no modification of proteins.



„extrusion-cutting“ – an advantageous system to ground fresh meat and to extract automatically flexibles, small solids and other not granted ingredients.

Meat-grinding by extrusion, developed and patented by „von der Weiden“ since 2011, modified in cooperation with our many customers by experience to substitute classic meat grinding system's deficits: it does not use rotating knives in front of perforated discs.

„von der Weiden“ extrusion-cutting-systems use a patented cutting-auger in its particularly perforated cylinder. By soft rotation, variable in speed, fresh meat is cut without damage of its natural fibres, proteical content or pressure, cause of coagulation by temperature-increase.

„von der Weiden“ extrusion-cutting-systems automatically extracts flexibles or smaller solids.

Meat-grinding by extrusion only take out all flexibles, so as sinews, tendons, skin or rinds; to takes out cartilages, small solids, so as bone-fragments or flexible breast-bones of poultry; takes out plastic-films or tissues, small solids of metal, plastic or other strange ingredients.

„extrusion-cutting“ does not debone meat. It is no mechanic system to debone fresh-meat by mechanic detraction of meat-fibres from bones.

„von der Weiden“ extrusion-cutting-systems is no meat "Separation-System" because does not work by high pressure or heat. It is studied by meat-experts, it is made to produce high-quality sinew-free chunky ground-meat. Free of non-desired flexibles or solids or other strange parts.

Automatic rejection of waste by particular construction of an extraction-screw at low pressure (max.8 bar) behind exit of minced meat in a particular construction. All meat-fibres remain in their natural structure, does not change colour or natural appearance, important for packed fresh-meats or burgers.

It is made to comply and to meet consumer's expectation of high-quality minced meat as well as meat-producers expectation to avoid recalls caused by suspect ingredients.

Let results speak:

Ask our staff and sales-representatives; by experience they are trained to calculate QS-quality, costs, product-advantages, regarding actual prime-materials, expenses and production-costs.

Pictures taken in production:



Starting-material, fresh meat (containing blue plastic film)



residuary product and waste (containing blue plastic film)



left: waste of residuals and solid plastic right below: extruded fresh mince-meat



Hopper-infeed, fresh meat, ground-meat



extracted waste (cartilage, sinewc)



sinew-free chunky

waste-extraction

does not chop, but extract: ejection of bone-fragments, cartilage, sinews, tendons, rinds, skin, natural flexibles or other strange ingredients, so as: broken plastics and films or tissues; small metal-lics ecc.



final product:

free of any natural or strange materials produced without temperature-increase (less than 1-3°C from hopper to outfeed)

Chunky high quality ground-meat without any waste or strange materials, ready to be used or packed