



Cutting, Mixing, Roasting & Cooling.

Mixing Refiners

The modern and versatile technology in Seydelmann Mixing Refiners offers the choice between refining, homogenization and mixing as well as many additional processing possibilities:

- Crushing, breaking, grinding, pre-milling
- Fine grinding
- Mixing
- Homogenizing
- Heating, roasting, warming
- Cooling
- Melting and liquefying
- Dehumidifying, drying and cooling by vacuum
- Granulating, chopping, pulverizing, making pastes and masses
- Removal of oxygen by vacuum
- Change of plasticity
- Oxygen and gas bashing (fluffy and airy)
- Intermixing by food colors and flavors
- Diverse processing steps can be effected simultaneously or gradually

Applications

- Marzipan production
- Cocoa nibs refining to cocoa liquor
- Nuts, almond refining to granulated nuts or nut meal
- Nuts, almond refining to pure pastes / liquid masses
- Peanut masses and butter production
- Dates to pure pastes or spreads
- Liquefying fat blocks
- Spreads, nougat mass production
- Rework processing of broken goods, first slides, overproduction
- Fruits and vegetables to porridge, mush, puree, pesto
- Baby food
- Fruits with sugar to cream, syrup, sorbet



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**Mixing Refiners · Mixers · Grinders
Emulsifiers · Production lines**



Continuous Crushing and Removal of Hard Particles.

Grinders

Seydelmann Grinders quickly and efficiently reduce fresh, tempered and frozen material.

- Fast and efficient crushing
- Even mixing of products before reducing
- Gentle pre-crushing and transportation by the feeding worm
- Production of smoother grain size with defined length
- Removal of hard particles (e.g. stems, shells and pits)

Applications

- Product blocks
- Nuts
- Cocoa nibs
- Vegetables
- Fruits fresh/dry/frozen
- Aromatic and medicinal plants
- Frozen block material
- IQF (Individually quick frozen)
- Cocoa butter and fat blocks
- Rework

Further Seydelmann Machines

Mixers

Seydelmann Mixers are ideally suited for mixing and homogenizing dry and liquid components, as well as rework material. Optionally available with a vacuum-, heating-/roasting- and cooling function.

Emulsifiers

The unique cutting technology of Seydelmann Emulsifiers, the Konti-Kutters, reduces pre-milling and pumpable products to an extreme and uniform fineness at a very high throughput performance by a continuous process.



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