

BOWL CUTTER K120

SEE IT, TRY IT, BUY IT



EXHIBITED AT ALLPACK 2025 – READY FOR TRIALS AT YOUR FACTORY, READY FOR IMMEDIATE PURCHASE.
CONTACT OUR TEAM TODAY TO BOOK YOUR TRIAL SESSION WITH THE SEYDELMANN BOWL CUTTER DIRECTLY AT YOUR FACTORY.

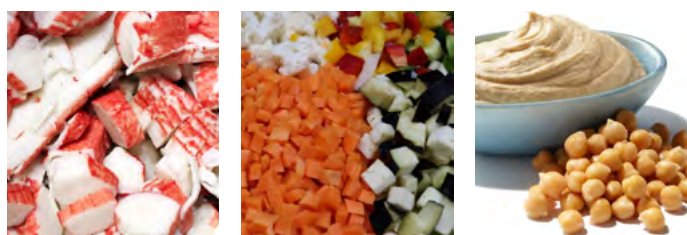
HIGH-EFFICIENCY CUTTER K120

The Seydelmann High Efficiency Cutter guarantees a fast and smooth reduction and emulsification of the product thanks to the knife head with 6 knives and the flow dynamically shaped lid.

The components of all Seydelmann Machines comply with the up-to-date technical development and contribute to an increase in product quality. It can process materials at temperatures from -12 °C up to 185 °C.

Applications

- Boiled-, dry-, & cooked sausage
- Chopping, mixing, & emulsification of fresh meat
- Pre-cut frozen meat, cooked meat, fish, vegetables
- Meat substitute products made from plant-based proteins
- Fruits
- Confectionary goods
- And other edibles



Machine design

The machine frame of the K120 is almost entirely made of solid stainless steel. All edges are rounded and all surfaces are polished very precisely and designed with a slope enabling cleaning water to drain completely from all surfaces. The embedded covers and the closed bottom with ventilation prevent pollution and water from entering the machine.



- Are you developing new products?
- Improving existing recipes and textures?
- Looking for ways to reuse production waste?

But do you also need a safe sandbox experience before making your investment decision?



Here we have something unique to offer you!

We offer you the chance to test a super versatile Seydelmann bowl cutter – directly in your own environment, with your products, and with your staff!



How it works

1. Book your slot.
2. Prepare space, utilities, and ingredients.
3. Our specialist will arrive, connect the machine, run tests with your product, and demonstrate all the advantages of our solution.



And the best part

If you're convinced, you can purchase the machine right away – with special pricing and exclusive payment conditions!

ENGINEERING | MACHINERY | SERVICES

360° customized industrial solutions

For all addresses and contact information of our local offices please visit our website: www.rieckermann.com.
We will be pleased to be of assistance.

CONTACT US TO LEARN MORE

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