

HIGH PERFORMANCE BOWL CUTTERS FOR INDUSTRIAL APPLICATIONS



Cutmix 200, 360, 550 L
Vacuum Cutmix 200 L

CLASSIC LINE



**HYGIENIC SECURE
VCM 360 AND 550L**
can be found in a separate brochure

K+G WETTER

K+G WETTER

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CUT WITH EASE

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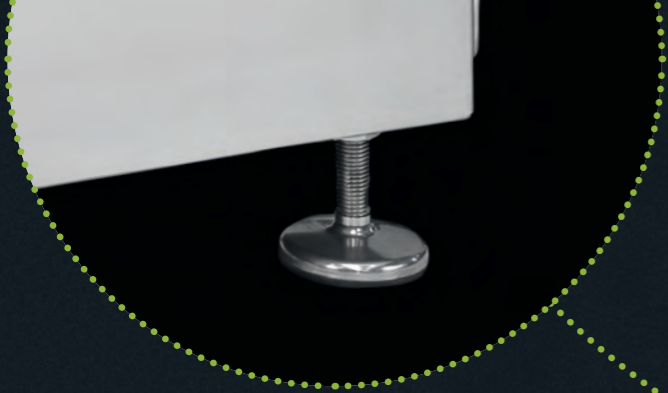
ACHIEVE THE PERFECT CUT WITH EASE

Bowl cutters and vacuum bowl cutters from K+G Wetter

Good taste can't be compromised – especially in food processing. We have therefore integrated our cumulative experience into our bowl cutters and vacuum bowl cutters to guarantee the highest levels of quality and hygiene for you. Right from the start.

ENGINEERING SKILL FOR THE PERFECT END PRODUCT

As a world-famous brand for high-grade meat processing machines we understand what really counts. Our roots lie in the butcher trade and we are an established partner in the industry. Discover the difference. And all of the smaller details we harness to make your work easier. You benefit from added security and smooth processes that pay off immediately. For you. And your customers.



High-grade stainless steel machine feet

ensure that machines run smoothly and with low levels of vibration – and aid optimum height and inclination adjustment of the machines

Robust machine stands made of grey cast iron

absorb vibrations, thereby ensuring low-vibration levels and smooth running. The knife shaft is stably located within the robust knife shaft arm, which is cast together with the stand in a single piece. This ensures that the knives run with the lowest possible clearance to the cutter bowl and knife cover – to deliver the shortest process times.

Inclined stainless steel surfaces

allow cleaning water to run off reliably



CLEAR ARGUMENTS FOR YOUR SUCCESS

What our solutions offer – and their benefits to you.

THE THOROUGHLY STABLE BASE

The way our machines are manufactured has impressed for years, with a concept that is both simple and unbeatable: substantial mass designed to deliver many years of quality. This already starts with the base. The machine stands are made of robust, single-piece cast housings that are clad with stainless steel – even underneath!

Thanks to their design, the massive cast stands result in unbeatable stability and smooth running components such as the vacuum pump or switch cabinet are incorporated into the machine. This achieves added hygienic safety because connections that are prone to contamination and difficult to clean do not need to be fitted in the first place. Moreover, no time-consuming installation work is required when setting the machine up. It is only necessary to make the media connections – and the machines are ready for immediate operation. This saves time and reduces cost. Furthermore, the daily cleaning routine becomes significantly more straightforward and safer, while potential dirt traps do not even arise.

QUALITY ALWAYS COMES FIRST

Mechanical engineering demands experience and know-how of meat processing applications. K+G Wetter understands what really counts. Our customers demand premium grade end products of reproducible quality. We are able to deliver this thanks to our experienced employees in both engineering and service. But our close cooperation with end customers and our ability to implement their proposals also takes us forward – step-by step.

In addition, it is self-evident for a company that writes MADE IN GERMANY on its banners that only the highest quality components and materials are used. Only in this way can we be sure that our reputation for “K+G quality” precedes us.

Removable baffle plate

facilitates the adjustment of the cutting chamber to match the product to be processed



Hydraulic tensioning device

fast, hygienic, reliable

MOTORS, KNIVES, REVOLUTIONS

Highly efficient motors are at the heart of our machines. Modern drive regulators control the knives and bowls at variably configurable speeds. The unique feature is that the bowl speed range has been almost doubled in comparison with conventional bowl cutters! This delivers a previously unimaginable level of flexibility in product manufacture.

Different, specially-developed knife shapes facilitate optimum production processes to individual recipes. An energy-saving torque tool is used to quickly and safely change the knives. Alternatively, a hydraulic tensioning device can be used which offers further time savings.

The highly stable machine stands underline a further benefit: The knives, which can be adjusted easily and very precisely, require only minimal clearance to the bowl. This in turn results in sausage mixes of unparalleled smoothness.

The raised-height edge of the bowl ensures that machines remain clean, even during production of lower viscosity sausage meats.

For the cleaning process the bowl automatically returns to a predefined position. The large water drain plug ensures correspondingly rapid emptying of the cleaning water. Moreover, nearly all of the machine surfaces are inclined to ensure water flows off rapidly, leaving no residues.

THE DECISIVE STEP FORWARD: VACUUM TECHNOLOGY!

Vacuum technology is indispensable for certain products. The manufacturing benefits of vacuum technology are especially apparent when producing boiled and cooked sausages. Because the oxygen is extracted, oxidation during the cutting process is largely prevented. Under vacuum conditions the volume of the meat cells expands, which promotes fast and effective fine cutting. Air pockets in the sausage meat – together with the associated discolouration of the finished product – are a thing of the past. Jelly creation is minimised. The finished product is pleasantly firm in bite, looks appetizing and has an even longer shelf-life.

The strength of the vacuum is pre-set on the control panel. An automatic levelling system, fitted as standard, ensures the set value remains constant. This, in particular, is an essential requirement for ensuring product quality remains uniform at the same setting, thereby guaranteeing reproducible results.

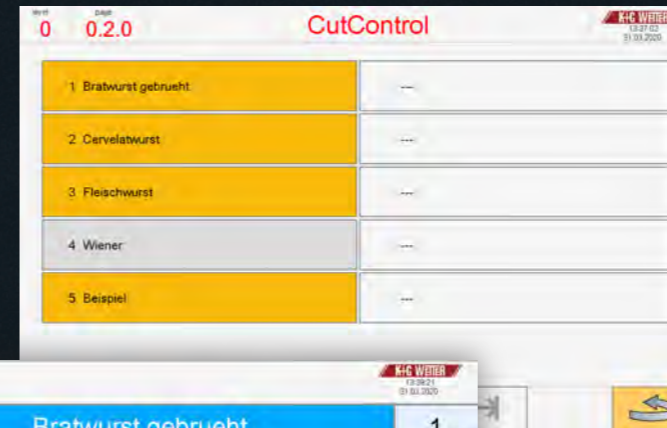
SIMPLE TOUCH PANEL OPERATION

All of the machines in the Cutmix range are operated via an easy-to-clean touch panel. The large, clear display shows the current operating modes and facilitates intuitive control of the machine. To prevent production spoilage the machines are fitted with automatic shut-down functions for the sausage meat temperature, number of bowl revolutions and cutting time. Self-diagnosis systems continuously monitor a range of machine functions.

PERFECTION AT THE PRESS OF A BUTTON WITH CUTCONTROL

The automatic program controller CutControl significantly alleviates the workload of the operating personnel. Cutting programs, recorded at the machine or on a PC, automate the cutting process. Simple operation is of primary importance. CutControl thereby guarantees uniform and reproducible quality of the end products. Moreover, the cutting programs can also be documented and archived.

The clearly-structured input screen of the software – which is subject to ongoing development by K+G Wetter – facilitates the entry of all recipe data required for the respective batch as well as the required additives. An automatic quantity converter function calculates the ingredient quantities for any desired batch size, eliminating the risk of miscalculation. Knife shaft and bowl speeds, together with temperature limits etc., are optimally matched to the product. All processes are started and/or confirmed at the press of a button during production, meaning that operating errors are prevented.



CutControl

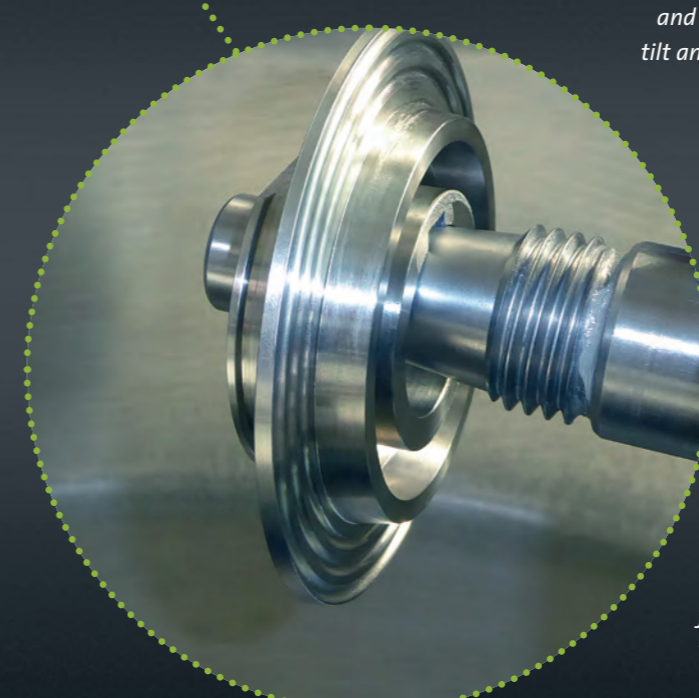
for efficient workflow and reproducible results

NETWORK-CAPABLE IT INTERFACE STANDARD “WS-FOOD”

K+G Wetter also supplies its machines with the “WS-FOOD” IT interface standard as an option. This allows any PC to be networked via Ethernet with other K+G Wetter machines and, simultaneously, with machines from other manufacturers that use WS-FOOD (plug and play). No additional installation work is needed and this feature is ideal for networking machines such as bowl cutters, grinders and fillers to create large production networks.

Hydraulic loading device

The hydraulic feed unit is practically maintenance-free, thanks to its high degree of durability. It allows judder-free loading and is hygienic and simple to clean. The optimised tilt angle allows rapid and complete emptying.

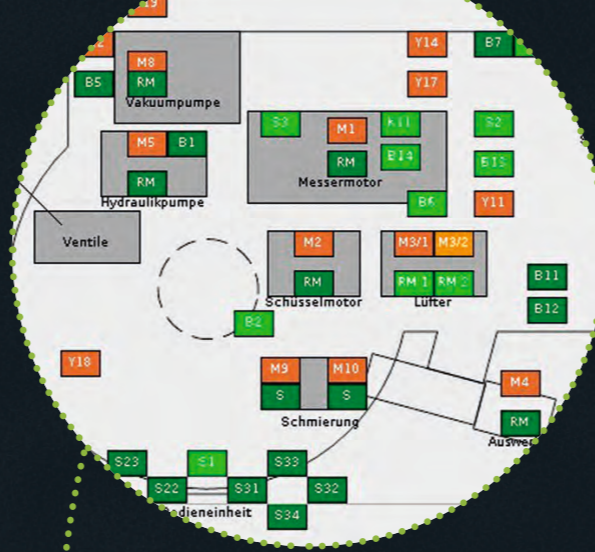


Labyrinth sealing disc

for maximum protection of the knife shaft bearing

RECORDING WITH CUTVISION

With our proprietary CutVision software all machines in the Cutmix range can be integrated into standard PC networks. The software runs on every PC and records all relevant production data and status reports. No user input is required at all. The automatically recorded data can be recalled, viewed or printed again at any time. Traceability and the realisation of HACCP systems is therefore ensured!



Complete monitoring

all key machine functions are visible on the touch panel

Easy operation

via the intuitive touch panel



SERVICE AS GOOD AS YOU EXPECT!

Our experienced application engineers provide thorough instruction in using the machine and are also available for help and advice at any time.

Maintenance requirements are very low and have only a minimal effect on operating expenses. Preventive maintenance maintains the value of the machine and ensures a permanently high degree of operational reliability.

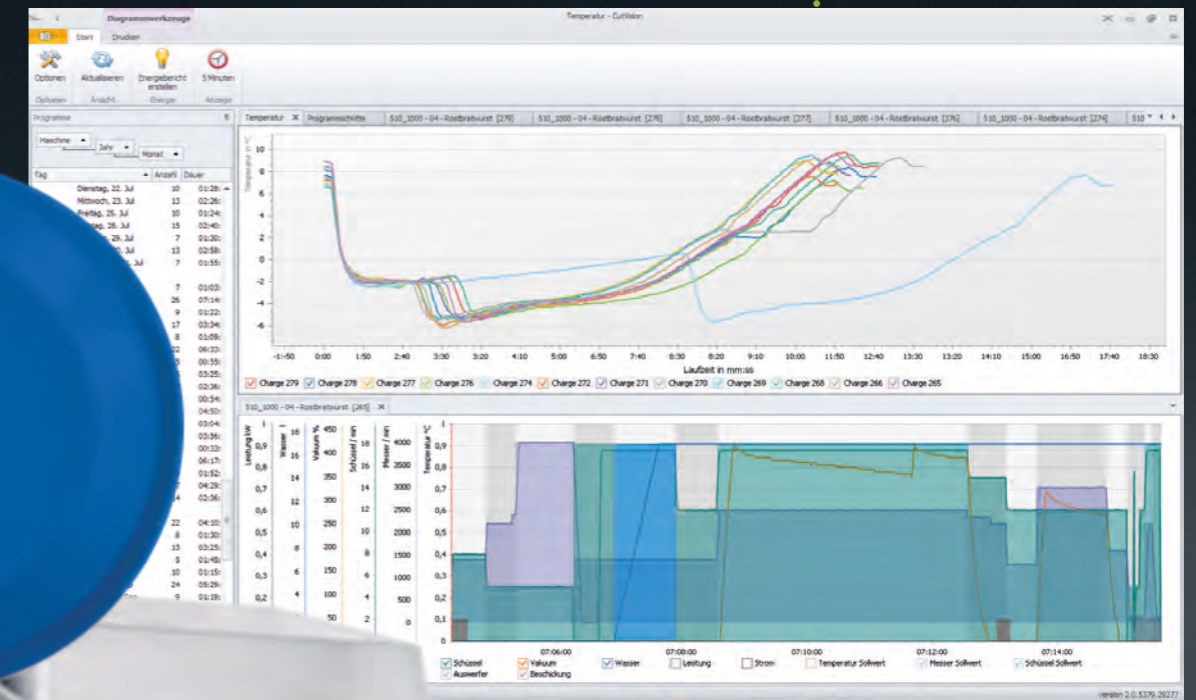
TEST CERTIFICATES & ATTESTATIONS

For the safety of our customers the machines are tested by experts from the Meat Trade Association. Successful achievement of the type approval documents the high quality of the machines from K+G Wetter.

Throughout the company K+G Wetter operates pursuant to the DIN ISO 9001 quality standard. Compliance with the high quality standard is regularly audited through internal checks and by independent external institutes.

CutVision

reliably records all relevant production data for quality management purposes



ALL OF THE BENEFITS AT A GLANCE

Cutmix range

THE VOLUME ADVANTAGE

The bowl can be filled to an exceptionally high degree, thereby offering maximum utilisation. A higher tonnage per hour is achieved.

ADAPTABILITY

The size of the cutting chamber in the knife cover can be adapted to suit the end product via the removable baffle plate. This delivers the optimum result for each sausage meat variant.

CUTTING SPEED

The variable speed of the knife shaft means that the cutting blade speed can be matched to the mix, resulting in a high degree of fineness in the shortest possible time.

EMPTYING WITHOUT DEMIXING

The specially developed ejector screen rapidly and cleanly empties all types of sausage mix without demixing – and with no residue.

OPERATOR BENEFIT

The ergonomically designed and swivelling touch panel is positioned at front centre of the machine. It can be conveniently turned to face the desired working position. Employee workload is reduced and the job becomes an enjoyable task.

WORLDWIDE SERVICE

Our own service specialists and worldwide sales network allow us to be available anywhere at any time.

AUTOMATIC QUALITY ASSURANCE

Standard shut-down functions when time, temperature and/or bowl revolution specifications are reached.

SCALABLE QUALITY ASSURANCE

All Cutmix machines can be optionally equipped with CutVision, the process data recording system that allows all data to be recalled again on any PC at any time.

REPRODUCIBLE QUALITY

The CutControl program control system can be installed in addition. This ensures that 100% uniform batches are made. Consequently, quality assurance to ISO standards becomes child's play.

MINIMAL ENERGY CONSUMPTION

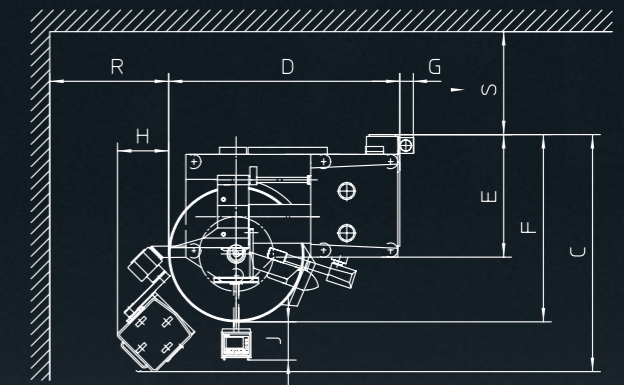
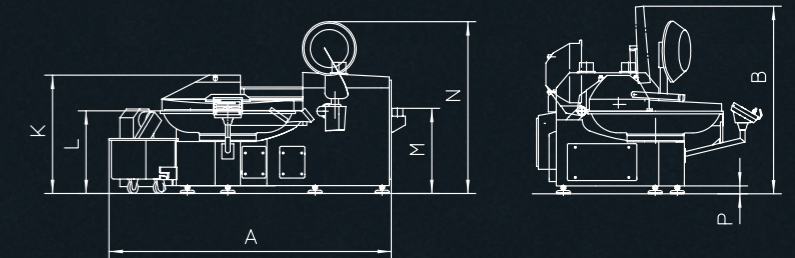
The infinitely variable knife shaft drive uses only the amount of energy actually required. This reduces both costs and energy feedback through the maintenance-free electric knife shaft brake (4Q rule).

STANDARDISED SAFETY

All machines are manufactured in conformance with the latest standards and are tested by the employers' liability insurance association to ensure they comply with safety and hygiene standards.

TECHNICAL DATA

CUTMIX



	Fuse protection	A	B	C	D	E	F	G	H
CM 200 I	200 A	2890	2100	2440	2340	1100	1970	-	550
CM 360 I	400 A	3565	2370	3000	2920	1550	2360	170	645
CM 550 I	500 A	3940	2480	3100	3120	1550	2500	175	645

	Sound pressure level*	J	K	L	M	N	P	R	S
CM 200 I	85	180	1400	1010	-	1810	60	1350	1000
CM 360 I	95	490	1495	1045	1130	2170	100	1500	800
CM 550 I	90	530	1560	1075	1130	2240	100	1500	800

All dimensions in mm

* Idle speed

EXTRAS THAT ADD VALUE FOR YOU

PATENTED CUTTING SYSTEM

The patented K+G WETTER knife head cutting system ensures perfect milling of all types of sausage mix and runs exceptionally quietly, even at high speeds.

THE HIGHEST STANDARDS OF HYGIENE

All surfaces are inclined. Cleaning agents run hygienically and safely off the hand-polished surfaces. Of course, the machines are clad completely with stainless steel, even the undersides.

SAFE HANDLING WITH SPECIAL POWER TOOLS

With the easy to use K+G WETTER power tool the cap nut of the knife head is always tightened to the right torque. This protects the knife shaft and bearings. Laborious hammer and cumbersome spanner work is no longer necessary.

GREATER SAFETY

The Cutmix machine controls are equipped with a self-diagnosis system as standard for regularly testing machine functions. An automatic central lubrication system ensures all relevant points are properly lubricated.

ADVANTAGEOUS COOKING SYSTEM

The sausage mix can be cooked gently during cutting. To achieve this, steam is applied to the bowl from outside and the bowl is cooled again in the same manner using cold water. This eliminates the pre-cooking stage and avoids material loss through boiling. Protein, minerals and all valuable ingredients are fully retained. Waste water containing fat and proteins does not arise. A special seal prevents steam from penetrating into the product area.

AUTOMATIC WATER DOSING

At the press of a button the optionally available water dosing system adds a defined amount of water through a nozzle. If the CutControl recipe management software is used this even takes place automatically.

COOLING MEDIA

K+G bowl cutters can optionally be fitted with CO₂ or LN₂ cooling systems. Here too, cooling can be controlled fully automatically using CutControl.

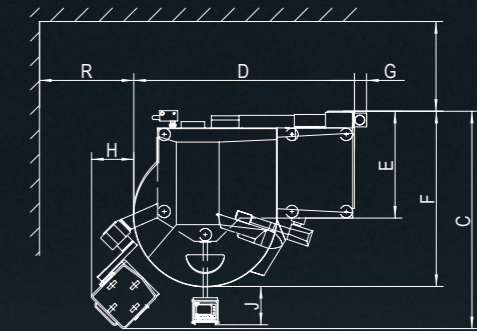
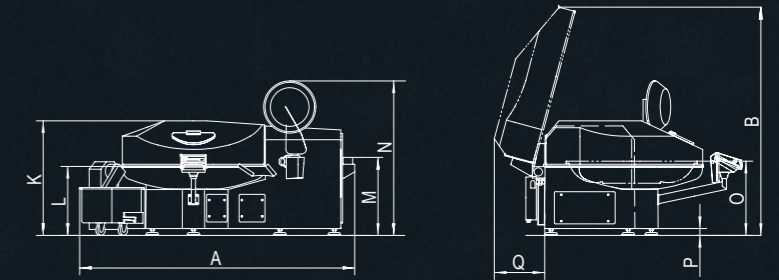
SPECIAL VENTILATION SYSTEMS

In air-conditioned production facilities we recommend fitting the machines with the optional forced ventilation system. The energy saving quickly amortises the low additional expenditure. This closed air routing arrangement also makes sense in unfavourable environmental conditions such as dusty air, extreme atmospheric humidity, etc.



TECHNICAL DATA

VACUUM CUTMIX



	Fuse protection	A	B	C	D	E	F	G	H	J
VCM 200 L	200 A	3125	2820	2630	2495	1280	2020	-	630	260

	Sound pressure level*	K	L	M	N	O	P	Q	R	S
VCM 200 L	82	1350	925	-	1820	1025	60	650	1350	1000

All dimensions in mm

* Idle speed



MADE IN GERMANY

A GOOD DECISION

Quality pays off

You earn your money with our machines. We are aware of this responsibility – and this can be seen in our high-quality solutions. Well thought-out down to the last detail, they will ensure efficient processes and a high degree of security at your company for decades to come: You can be assured that you have made the right choice.

DROP BY

We would be delighted to show you where and how our cutters, grinders and mixers for trade and industry are made. On a tour of our production facilities in the beautiful State of Hesse you will gain a sense of what has always driven us at K+G Wetter: The passion of always setting further standards with our ideas. For pure enjoyment – and your success. Worldwide.

Come and see for yourself. We look forward to meeting you!

ALL-ROUND SHARPENING SERVICE

Directly from the professionals

If the performance of your cutting tool fades after intensive use we will restore its sharpness in the shortest possible time – safe transport included. More information can be found at: kgwetter.de/schleifservice

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