

HIGH-PERFORMANCE BOWL CUTTERS FOR THE TRADE



Bowl cutters CM 50, 70, 90, 120 L
Vacuum bowl cutters VCM 65, 120 L
Software



K+G WETTER

K+G WETTER

THE PERFECT CUT WITH EASE

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“As an organic farm with its own butcher's shop we give our all to ensure pure enjoyment and therefore consciously rely on K+G Wetter's high-quality technology.”

Florian Holzmayr, Managing Director Packhof Butchery



THE PERFECT CUT WITH EASE

Bowl cutters and vacuum bowl cutters
from K+G Wetter

Good taste knows no compromises – especially in food processing. This is why our bowl cutters and vacuum bowl cutters are full of our cumulative experience, which guarantees you one thing: a maximum of quality and hygiene. Right from the beginning.

ENGINEERING ART FOR PERFECT CRAFTSMANSHIP

As a world-famous brand for high-quality meat processing machines we know what's important to the butcher's craft. Because this is where our roots lie. Discover the difference. And all the little details we use to make your work easier. For your increased safety and friction-free processes that pay off immediately. For you. And your customers.



Swing feet

ensure quiet and low-vibration operation of the machine, ensure optimum height and inclination alignment of the machines



Inclined surfaces made from stainless steel

so that cleaning water reliably runs off



Robust machine stand made of grey cast iron

absorbs vibrations and thus provides for low-vibration and quiet running. The knife shaft is in the robust knife shaft arm, cast into one piece with the stand, meaning it is stored stably. This guarantees that the knives are operated at the lowest possible distance from the cutter bowl and knife cover for the shortest process times.

5 CLEAR ARGUMENTS FOR YOUR SUCCESS

What our solutions offer – and what they bring to you.

1 ROBUST AND CLEVER CONSTRUCTION

SOLID CAST IRON STAND:

absorbs vibrations, ensures stability, calm and quiet running, and a long service life for your machine

SWING FEET:

allow an optimal alignment of the bowl cutters and also significantly reduce vibrations

SWITCH CABINET IN THE MACHINE:

saves space and is immediately ready for connection, no further wiring and assembly necessary

2 MAXIMUM HYGIENE

BEVELLED SURFACES MADE OF STAINLESS STEEL:

allows cleaning water to flow off reliably

HAND POLISHED SURFACES:

easy to thoroughly clean, no support for adhesions thanks to the surfaces polished to maximum smoothness

RAISED BOWL EDGE:

prevents the sausage meat from overflowing, keeps the machine and environment clean, ensures a higher filling level and more efficiency

WATER DRAIN PLUG REMOVABLE WITHOUT TOOLS:

for quick, hygienic and easy cleaning of the cutter bowl

3 EASY WORKING

TOUCHPANEL:

intuitive to use and easy to clean

REMOVABLE BAFFLE PLATE:

provides a variable cutting space in no time at all for the easy creation of different textures. The cutting chamber size is adapted to the product.

DIRECT TEMPERATURE MEASUREMENT IN THE CUTTING SPACE:

exact measurement results even with the smallest filling quantities

MANUAL UNLOADER:

empties the bowl completely and quickly

HYDRAULIC UNLOADER:

for maximum ergonomics due to even lighter weight working process (optionally available for CM 120 + VCM 120, only in connection with hydraulic loading)

SEPARATE, EXCHANGEABLE RING ON THE EJECTOR DISC:

can be changed quickly if worn, no complete replacement of the ejector disc necessary

COMPACT, HYDRAULIC LOADING:

even and jerk-free movement of the meat trolley through the two hydraulic cylinders, prevents material loss and facilitates simple and hygienic cleaning (optionally available for CM 120 + VCM 120)

4 EFFICIENT PROCESSES AND MAXIMUM FLEXIBILITY

CUTCONTROL SOFTWARE:

provides a simple and easy way to manage your recipes thus ensuring consistent quality. Recipes can be saved and called up via the touch display on the machine. Step by step, the software guides you through the entire process.

CUTVISION SOFTWARE:

reliably documents all the quality management production and quality-relevant data

3 DIFFERENT KNIFE TYPES:

Universal, raw sausage, and fine sausage knives as perfectly coordinated cutting systems for different types of sausages and products

VARIABLE BOWL AND KNIFE SPEEDS:

optimal adjustment of bowl and knife speed to the respective product

DRIVE OPTIONALLY T2M-R OR STL:

easy to operate via intuitive touch panel, digital displays inform about product temperature, knife speed, bowl rounds, and running time

T2M-R 2 speeds, reverse mixing speed mode	STL stepless drive, variable speeds
<ul style="list-style-type: none"> – simple and robust technology – 2 speeds each for cutting and mixing (forwards and backwards) – 2-speed bowl drive – standard temperature switch-off – optional: Limit switch for bowl rounds and time 	<ul style="list-style-type: none"> – infinitely variable, adjustable knife shaft: 40-5000 rpm – stepless, adjustable mixing speed: 40-500 rpm – up to 6 forwards and 2 reverse gears can be stored – number of forward and reverse operations alternatively freely selectable – standard limit switching for temperature, bowl rounds and time



CutControl

for efficient processes and reproducible results

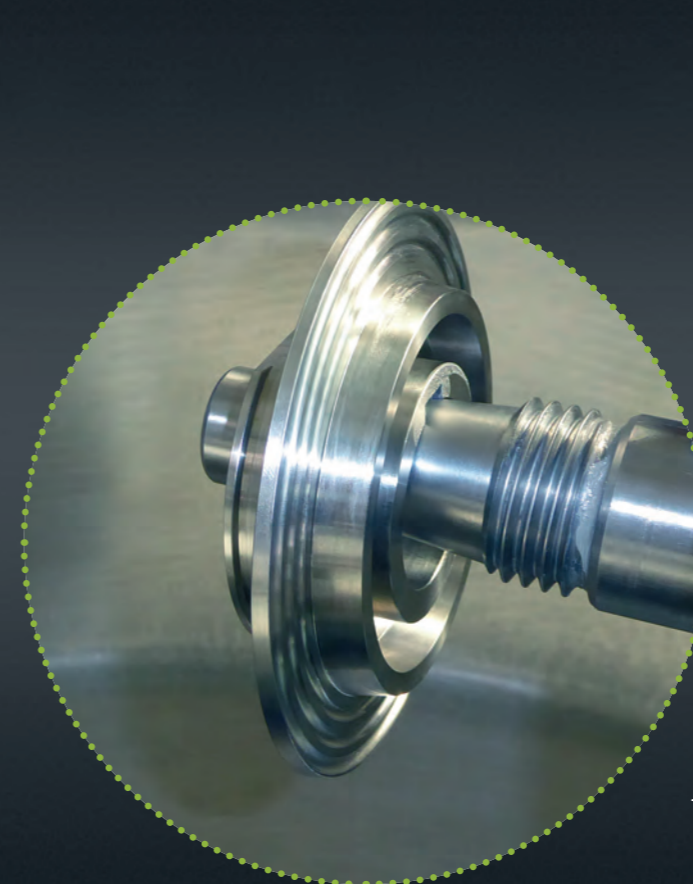
5 SECURITY

LABYRINTH SEALING DISC ON THE KNIFE SHAFT: reliably protects the cutter shaft bearings by preventing material from penetrating – for trouble-free operation even at maximum speeds

SHAFT SEALS ON THE MACHINE DOORS: cleaning water cannot get into the machine. The water jet is generated by the seals' shaft profile and thus reliably prevents penetration.

EMERGENCY STOP BUTTON: brings knife and bowl to a standstill in no time at all

QUALITY MADE IN GERMANY: worthwhile investment due to long service life, high reliability and reliable technology



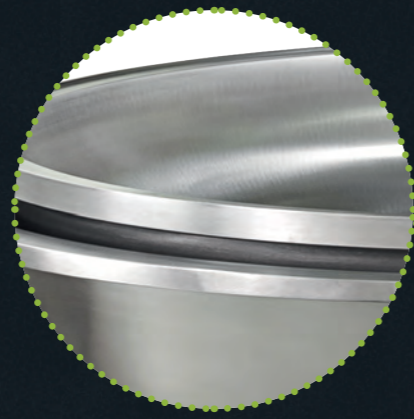
Labyrinth sealing disc
for maximum protection of the knife shaft bearings

Emergency stop button
for emergency braking and maximum safety



RAISED BOWL EDGE

enables clean working, improves hygiene and prevents product loss



CUTMIX 50, 70 AND 90 L

Robust, capable tools with a stable base

A Cutmix won't get anything wrong: All bowl cutters from this series are equipped with a robust machine stand made of stable grey cast iron – for low-vibration and low-noise operation and, thus, the long life of your bowl cutter.

FINE CUT

Another advantage: The cutting space in our Cutmix models is variable. A removable baffle plate enables it to be effortlessly increased or decreased in size. That allows you to flexibly adjust the texture of your meat from coarse to fine – each according to individual requirements.

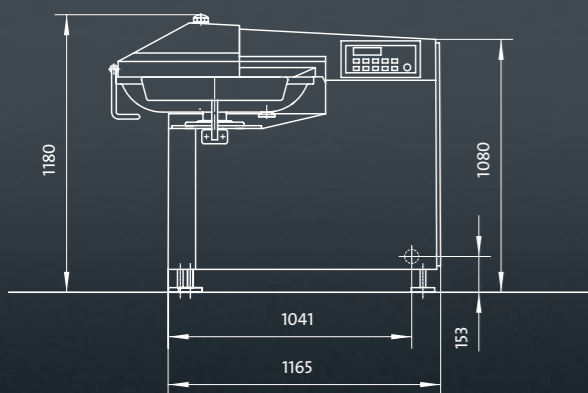


REMOVABLE Baffle PLATE

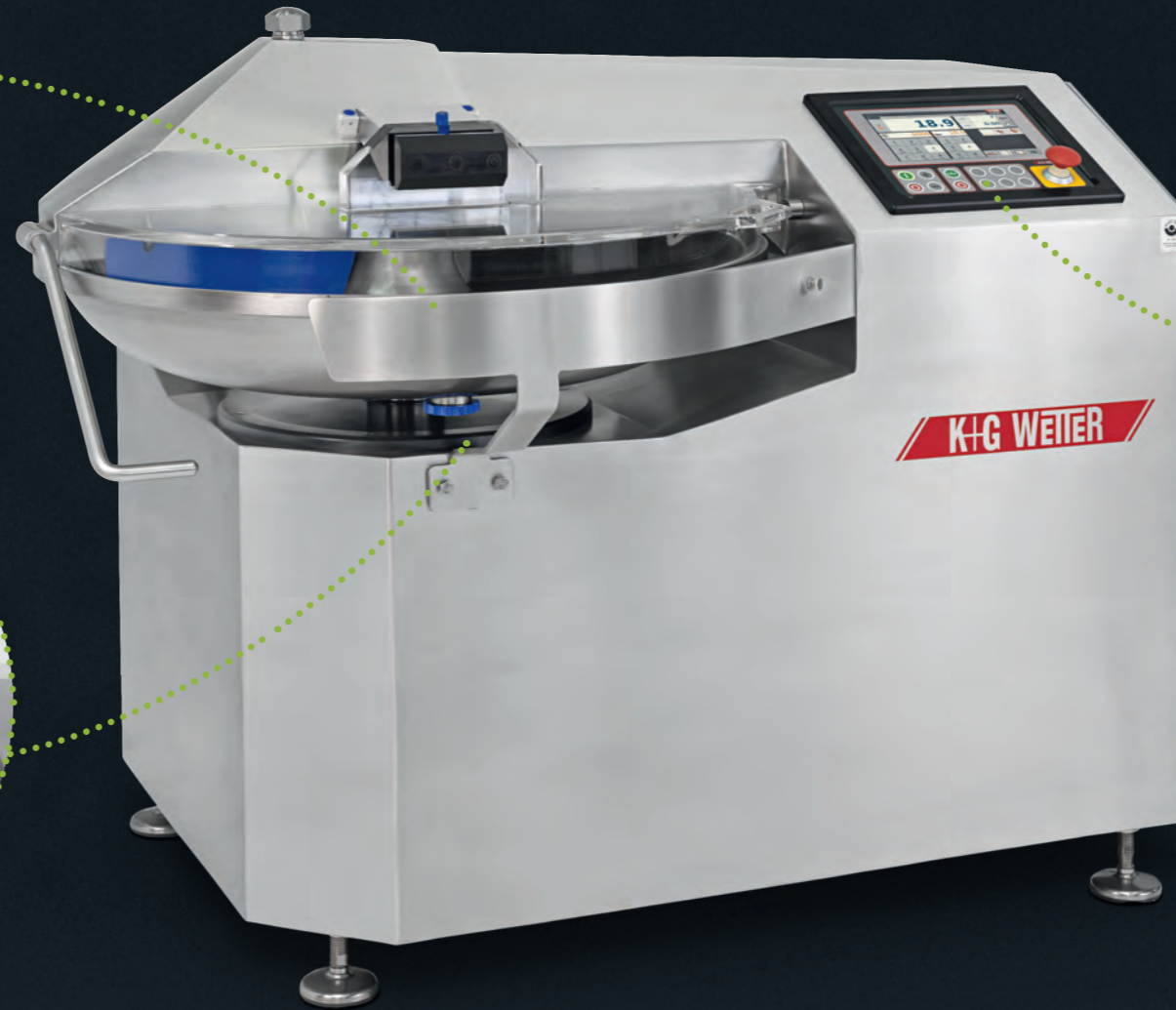
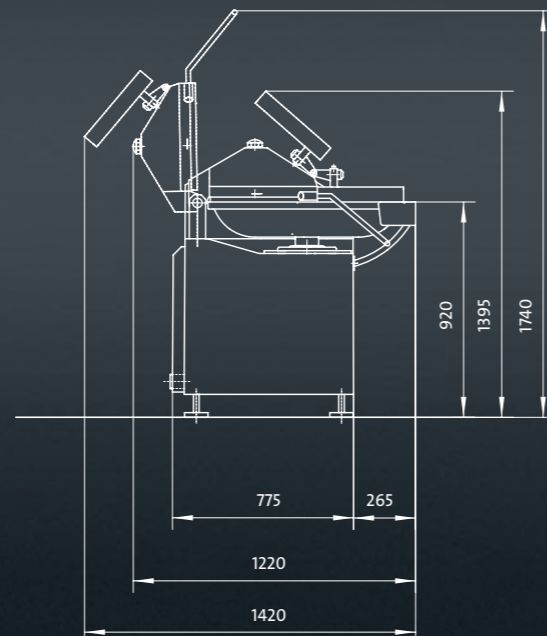
adjusts your bowl cutter to different requirements in no time at all

DIMENSIONS

Cutmix 50 L



All dimensions in mm



All equipment options for the Cutmix 50-90 litres can be found on pages 18 and 19 of this brochure.



TOUCHPANEL

ensures intuitive operation and simple control

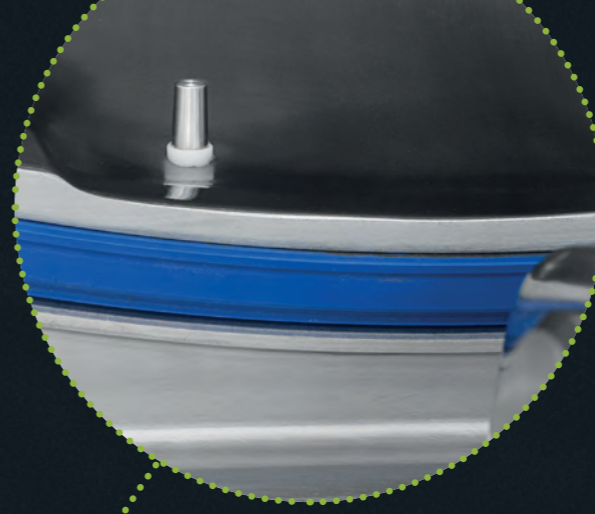
TECHNICAL DATA

	CM 50 STL	CM 50 T2M-R	CM 70 STL	CM 70 T2M-R	CM 90 STL	CM 90 T2M-R	
type code	450	450	470	470	490	490	
option model	-	-	-	standard	reinforced drive	-	
electrical data	operating voltage (standard)	400 V / 50 Hz	400 V / 50 Hz	400 V / 50 Hz	400 V / 50 Hz	400 V / 50 Hz	
	rated power	16 kW	11,9 kW	24,8 kW	18,5 kW	22,3 kW	34,5 kW
	obligatory pre-fusing at customer site	35 A gL/gG	35 A gL/gG	50 A gL/gG	50 A gL/gG	50 A gL/gG	80 A gL/gG
	leakage current 400 V / 50 Hz typical / maximum at inrush	34/192 mA	-	34/192 mA	-	34/192 mA	-
rotation speed	knives head	40–5000 min ⁻¹	1500/3000 min ⁻¹ 1800/3600 min ⁻¹ (optional)	40–5000 min ⁻¹	1500/3000 min ⁻¹ 1800/3600 min ⁻¹ (optional)	40–5000 min ⁻¹ 1800/3600 min ⁻¹ (optional)	
	mixing (forward and backward)	40–500 min ⁻¹	75/150 min ⁻¹	40–500 min ⁻¹	75/150 min ⁻¹	40–500 min ⁻¹ 75/150 min ⁻¹	
	bowl drive (2-speed)	9/18 min ⁻¹	9/18 min ⁻¹	9/18 min ⁻¹	9/18 min ⁻¹	-	9/18 min ⁻¹
	bowl drive (variable speed, optional)	5–18 min ⁻¹	-	5–18 min ⁻¹	-	5–18 min ⁻¹	-
optimum batch size boiled / cooked / raw sausages	40/35/23 kg	40/35/23 kg	56/49/32 kg	56/49/32 kg	72/63/41 kg	72/63/41 kg	
weight	without unloader	950 kg	950 kg	1150 kg	1140 kg	1160 kg	1260 kg
	with unloader	-	-	1250 kg	1240 kg	1260 kg	1360 kg



HYDRAULIC LOADING

makes ergonomic work easy and reduces loading times



EXACT TEMPERATURE MEASUREMENT

by entering the values directly into the cutting chamber

All equipment options for the Cutmix 120 litres can be found on pages 18 and 19 of this brochure.

CUTMIX 120 L

Stability meets ergonomics

Particularly when processing large quantities, it is important to make the job as easy as possible. That's why you can equip our CM 120 L with clever details that will noticeably ease and protect your health in daily practice.

HYDRAULIC LOADING AND UNLOADING

Whether loader or unloader: On request, both can be hydraulically controlled with the CM 120 L. Fully automatic and highly precise you can fill and empty your cutter bowl without having to lift heavy loads yourself.

TECHNICAL DATA

	CM 120 STL	CM 120 T2M-R
	type code	420
electrical data	operating voltage (standard)	400V / 50 Hz
	rated power	42,5 kW
	obligatory pre-fusing at customer site	100 A gL/gG
	leakage current 400 V / 50 Hz typical / maximum at inrush	34/192 mA
rotation speed	knives head	40–5000 min ⁻¹
	mixing (forward and backward)	40–500 min ⁻¹
	bowl drive (2-speed)	-
	bowl drive (variable speed, optional)	5–18 min ⁻¹
	optimum batch size boiled / cooked / raw sausages	96/84/54 kg
weight	without unloader	1540 kg
	with unloader	1650 kg
	hydraulic loader	350 kg

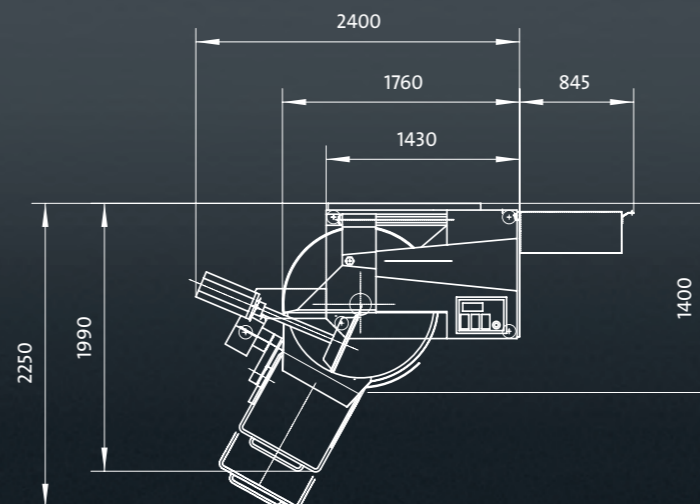
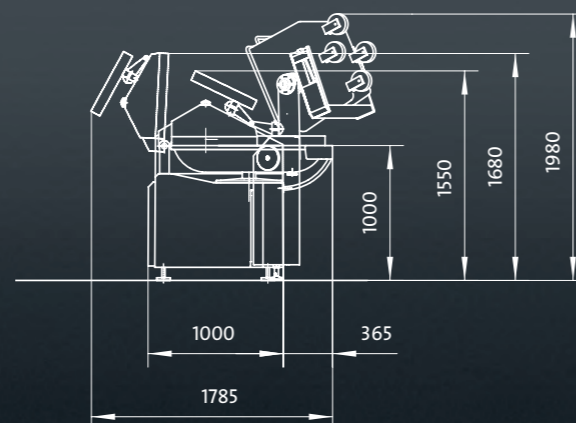
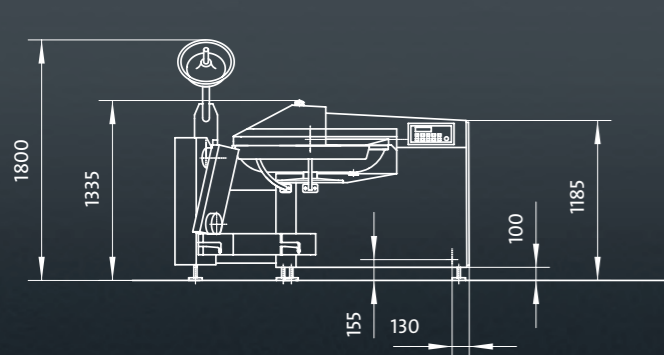


ROBUST CAST IRON STAND

for stability and low-vibration operation even at maximum speeds

DIMENSIONS

Cutmix 120 L



All dimensions in mm

VACUUM CUTMIX 65 AND 120 L

Sophisticated flavour enhancers

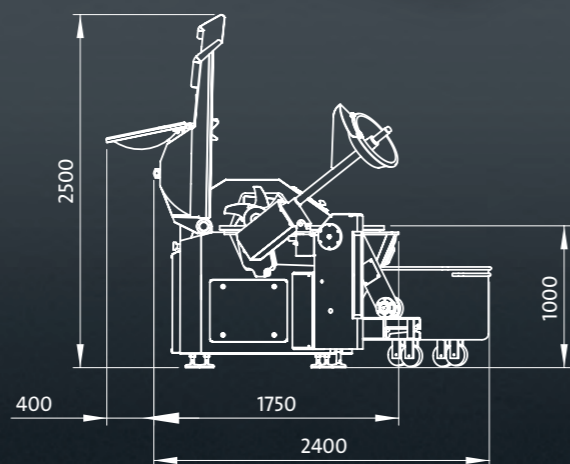
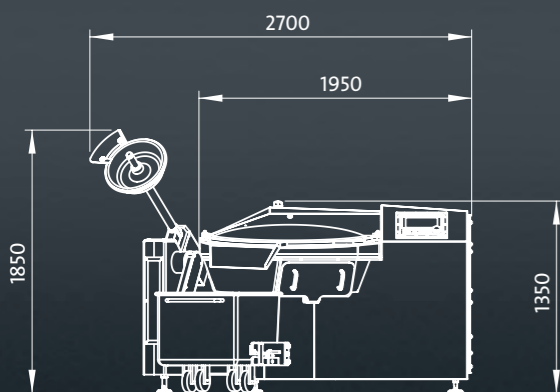
Cutting, mixing and emulsifying under vacuum increases the quality of your products to an even more convincing level. At the same time, of course, our vacuum cutters also offer you all the strengths of the Cutmix series – first and foremost, a robust construction and clever details for efficient working at the highest standard of hygiene.

ENJOYMENT GUARANTEED

The intensity of the vacuum can be easily adjusted via the touchpanel. A standard level control system then ensures that the selected value remains constant throughout the entire cutter process. This is how the advantages of sausage meat production under vacuum come into their own and you can always be sure of relying on consistent quality.

DIMENSIONS

Vacuum Cutmix 120 L



All dimensions in mm

COOKING SYSTEM (OPTIONAL)

allows the fast production of cooked sausages completely without pre-brewing

DIVIDED NOISE PROTECTION LID

for time-saving and ergonomic working

INCLINED SURFACES

allow cleaning water to completely run off, preventing ponding

All equipment options for the Vacuum Cutmix 65 and 120 litres can be found on pages 18 and 19 of this brochure.

LARGE CLEANING ACCESS POINTS

reliably facilitate the hygienic cleaning of the machine

TECHNICAL DATA

		VCM 120 STL	VCM 120 T2M-R
		type code	506
electrical data	operating voltage (standard)	400 V / 50 Hz	400 V / 50 Hz
	rated power (incl. vacuum pump)	47 kW	47 kW
	rated current (incl. vacuum pump)	95 A	95 A
	obligatory pre-fusing at customer site	100 A gL/gG	100 A gL/gG
	leakage current 400 V / 50 Hz typical / maximum at inrush	34/192 mA	-
rotation speed	knives head	40–5000 min ⁻¹	1500/3000 min ⁻¹ 1800/3600 min ⁻¹ (optional)
	mixing (forward and backward)	40–500 min ⁻¹	75/150 min ⁻¹
	bowl drive (2-speed)	-	9/18 min ⁻¹
	bowl drive (variable speed)	5–18 min ⁻¹	-
vacuum pump, separate free-standing unit	pump type	water ring	water ring
	throughput	120 m ³ /h	120 m ³ /h
	water demand (only during evacuation)	approx. 5,5 l/min	approx. 5,5 l/min
	water pressure	5 bar	max. 5 bar
cooking / cooling system (preliminary data)	water consumption during cooling mode	approx. 50 l/min	approx. 50 l/min
	water pressure	2–3 bar	2–3 bar
	steam consumption during cooking mode	typ. 15 kg/batch	typ. 15 kg/batch
	steam pressure/temperature	1–2 bar / 120–133°C	1–2 bar / 120–133°C
weight	optimum batch size boiled / cooked / raw sausages	96/84/54 kg	96/84/54 kg
	without unloader	2070 kg	1970 kg
	with unloader	2180 kg	2080 kg
	hydraulic loader	350 kg	350 kg

ADVANTAGES OF OUR VACUUM TECHNOLOGY

- firmer and more compact sausage meats
- no air pockets in the sausage meat, therefore ensuring notably longer life of the end product
- no discolouration of the end product
- crisp bite and intense taste in the finished sausages

CUTCONTROL AND CUTVISION

Clever software for
friction-free processes

Efficient processes, reproducible quality and the reliable documentation of all production steps: These are all added values which even craft businesses can no longer do without. Optionally we can therefore equip our bowl cutters and vacuum bowl cutters for you with intelligent software combining high functionality with ease of use.

ESPECIALLY STRONG AS A DUO

While CutControl, as an automatic program control with digital recipe management, leads you step by step through the entire production process, CutVision reliably and comprehensively ensures the provision of all quality-relevant data required for the creation of of sausage and other products – entirely automatically once the bowl cutter is started.

EASY OPERABILITY

of our software via
our intuitive touch panel



CUTVISION

reliably backs up all relevant data
for optimal sausage production



YOUR OPTIONS

K+G Wetter machines have the highest quality standards already included in the basic equipment. For maximum flexibility, you can add clever additional options to all machines. We will be glad to help you tailor your machine to suit your requirements.



	CM 50 T2M-R	CM 50 STL	CM 70 T2M-R	CM 70 STL	CM 90 T2M-R		CM 90 STL	CM 120 T2M-R	CM 120 STL	VCM 65 T2M-R	VCM 65 STL	VCM 120 T2M-R	VCM 120 STL
electric knife cover drive	optional	optional	optional	optional	—		✓	✓	✓	✓	✓	✓	✓
manual unloader	—	—	optional	optional	optional		optional	optional	optional	optional	optional	optional	optional
hydraulic unloader	—	—	—	—	—		—	optional (together with hydraulic loading)	optional (together with hydraulic loading)	—	—	optional (together with hydraulic loading)	optional (together with hydraulic loading)
loading device	—	—	—	—	—		—	optional	optional	—	—	optional	optional
cooking system	—	—	—	—	—		—	—	—	optional	optional	optional	optional
CutControl	—	optional	—	optional	—		optional	—	optional	—	optional	—	optional
CutVision	—	optional	—	optional	—		optional	—	optional	—	optional	—	optional
2-speed knife drive	✓	✓	✓	—	✓		—	✓	—	✓	—	—	—
stepless knife drive	—	✓	—	✓	—		✓	—	✓	—	✓	✓	✓
temperature switch-off	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓	✓	✓
time/round switch-off	optional	✓	optional	✓	optional		✓	optional	✓	optional	✓	optional	✓
stepless bowl drive	—	optional	—	optional	—		✓	—	✓	—	✓	—	✓



**MADE IN
GERMANY**

ONE GOOD DECISION

Quality pays off

Our machines help you earn your money. We are aware of this responsibility – and you can see that in our high-quality solutions. Well thought out down to the last detail, they will ensure your company sees decades of efficient processes, a high degree of security and your certainty that you made the right choice.

DROP BY

We would be delighted to show you where and how our bowl cutters, grinders and mixers for trade and industry are created. On the tour through our production plant in beautiful Hesse you will get a feel for what has always driven us at K+G Wetter: the passion to set the standard again and again with our ideas. For pure enjoyment – and your success. Worldwide.

See for yourself. We are looking forward to seeing you!

ALL-ROUND SHARPENING SERVICE

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Directly from the professionals

If your cutting tool's performance drops following intensive use, we will return it to the right sharpness in the shortest possible time – safe transport included. Find out more information at:
kgwetter.de/en/sharpening

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