

High-performance cutters for the trade



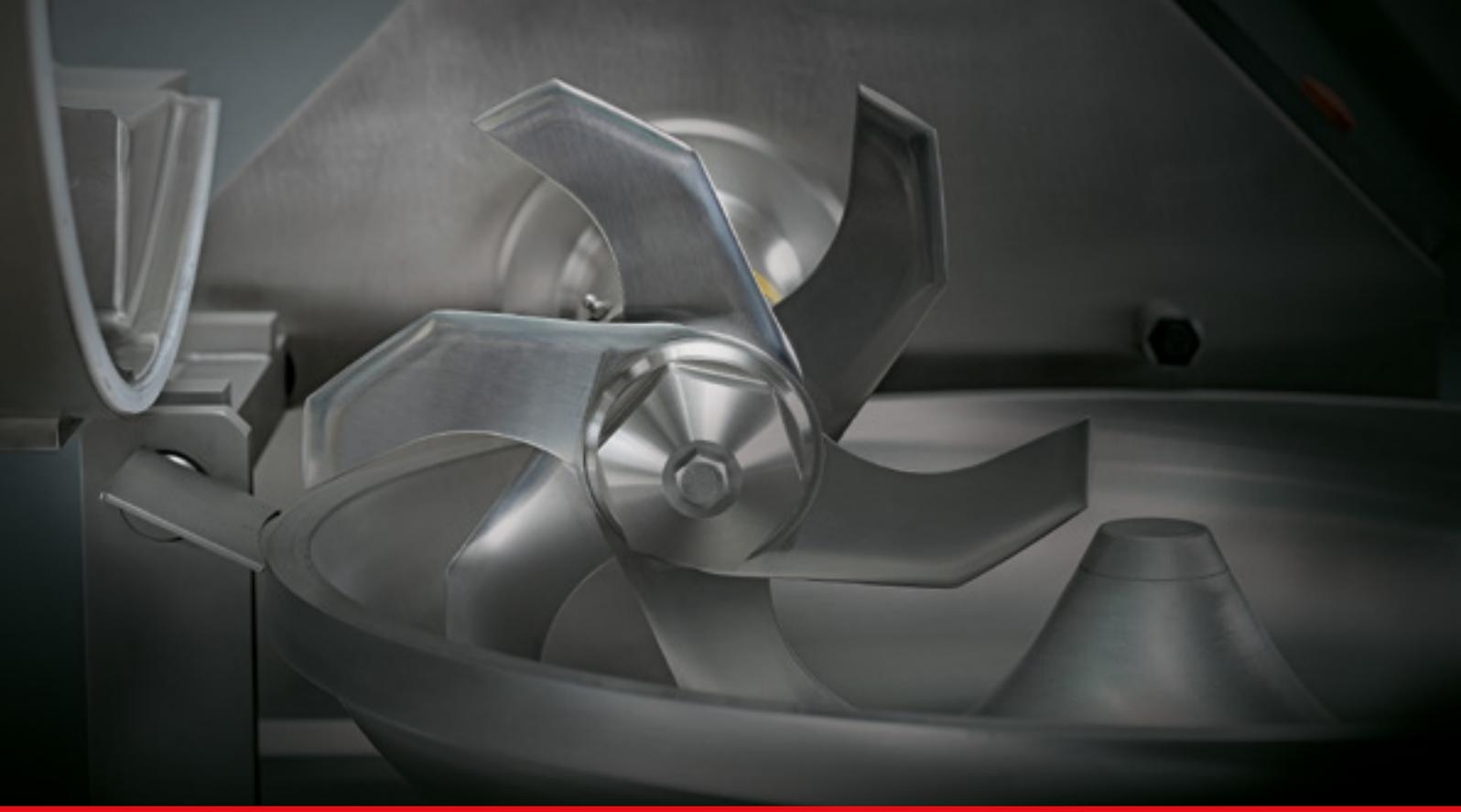
Bowl cutter 33 L / 45 L · Bowl cutter Twin 45 L / D 114

Andreas Wetter

„All K+G WETTER machines that are specifically developed for the meat processing trade are stable, resilient and offer long-lived quality! Therefore, K+G WETTER is and remains the best contact for the meat business.“

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Perfectly customised for you:

K+G WETTER machines for the meat-processing trade

K+G WETTER meat processing machines have proven their superiority and longevity in continuous application around the world for more than two decades. The company's leading principle „we produce best quality so that you can produce best quality“ has once again proved to be more than an empty promise. It is a practiced claim that leads to products of top quality.

The K+G WETTER programme exceeds requirements and is specifically customised to your needs.

For example, it offers bowl cutters with a bowl content of 33 or 45 litres. They are perfect for self-marketers and small business operations. The range also includes the Bowl cutter Twin 45 / 114 mm, the only combination of bowl cutter and grinder in the world.

Cutters and Twin have one thing in common: They are meat processing machines by K+G WETTER that offer perfection for the production of all kinds of sausage meats. See for yourself.



Bowl cutter 33 L

The big little ones:

Bowl cutter 33 and 45 litres & Twin 45 L / D 114 mm

K+G WETTER offers the perfect cutter equipment for self-marketers and small business operations with the bowl cutters with bowl volumes of 33 and 45 litres.

The Bowl cutter Twin also offers the additional function of a stuffing grinder as a combination device.

The interaction of all components and machine parts is aligned just perfectly. Replaceable knife systems, the precisely aligned bowl shape and the cutting space geometry of the knife lid, as well as the different knife and mixing speeds turn the 33 and 45 L bowl cutters into perfect cutting, mixing and emulsifying

machines for the production of boiled, cooked and raw sausage meat.

The Bowl cutter 33 L, type 425 with foil keyboard (T2), knife shaft and bowl drive, two-speed.

The Bowl cutter 45 L, type 445. Alternatively with two-speed T2M-R or infinitely adjustable STL-drive.

The Bowl cutter Twin 45 L / D 114 with foil keyboard, T2M-R-drive (2-speed knife shaft drive, with mixing speed, 2-speed forward and reverse) and cutting set Unger D 114 in the grinding part.



Bowl cutter Twin 45 L / D 114 mm

Bowl cutter 45 L

Technology that inspires:

Setup and design

All high-performance machines by K+G WETTER are characterised by:

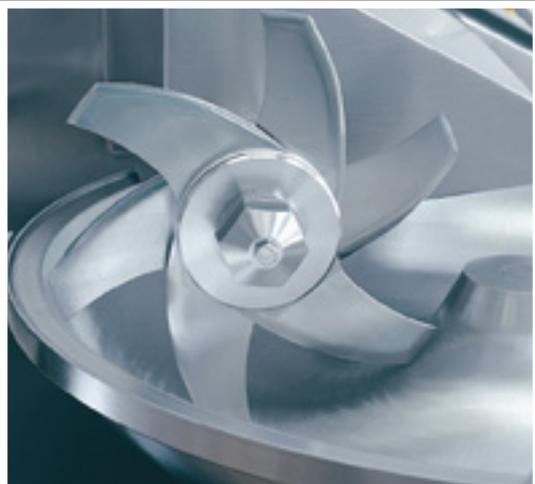
- Robust machine base, completely covered with solid stainless steel. Closed bottom due to rust-free plate welded seamlessly to the base.
- Stable bearing for the knife shaft, incl. sealing for interference-free operation even at maximum rotating speeds
- Easy and quick-to-clean slanted outer faces of stainless steel
- Rust-free materials for all food-contacting parts
- CE-compliant and BG-tested
- The sausage meat temperature is recorded by a sensor in the cutting area of the knife lid. Precise values are output on the digital display even at the smallest fill volumes (Bowl cutter 33 l with analogue temperature display).
- Low noise level from vibration-free operation, high fill level of the bowl, twist-proof machine base, sound-insulated knife lid, vibration-absorbent metal feet and noise protection lid
- Lifting of the noise protection lid automatically reduces the knife rotating speed.
- EMERGENCY OFF switch for quick braking



Standard knife head with six serrated knives for universal use to produce a very fine product and outstanding emulsification of boiled and cooked sausage meats.



Raw sausage knife head, equipped with three sickle knives and perfect for raw sausage meat of all kinds with its „pulling“ cut.



Fine sausage meat knife head with six knives that cut and emulsify extremely fine boiled sausage meat. Mainly for high-speed bowl cutters with infinitely adjustable drive and knife system that can be balanced out. The number/setup of the knives can be varied.

BEST CUTTING SYSTEMS

The 33 and 45 litres bowl cutters by K+G WETTER can be equipped with three different cutting systems for best production of individual recipes.

The respective knife head, the precisely aligned cutting space geometry of the knife back and the bowl shape turn the K+G WETTER cutters into perfect cutting, mixing and emulsifying machines. This interaction is decisive for high-quality boiled, cooked and raw sausage meat.

DRIVE

State-of-the-art drive controllers control knife and bowl drive, depending on design with infinitely adjustable speeds.

T₂

The knife shaft and bowl are each driven with two speeds in the Bowl cutter 33 L. Control takes place via foil keyboard (T₂).

T₂M-R and STL:

The Bowl cutter 45 L can be equipped either with a T₂M-R or STL drive. Cutters equipped with T₂M-R offer two cutting speeds and two mixing speeds for forward and reverse operation for the knife shaft. The bowl drive has two speeds. Temperature deactivation is serially included.

The knife shaft drive in the STL-version can be adjusted infinitely from 40 - 4400 rpm and the mixing speed from 40 - 500 rpm. Up to six forward and two reverse knife speeds can be saved.

The bowl drive offers two speeds depending on model. The benefit of this is low energy consumption and low start-up peaks.



Bowl cutter 33 L, type 425. Operation via foil keyboard (T2). Knife shaft and bowl can be driven at two speeds each.



T2M-R drive
Cutters equipped with the T2M-R offer two cutting speeds and two mixing speeds in forward and reverse operation of the knife shaft. The bowl drive has two speeds. A temperature end deactivation is included serially.



STL drive
The knife shaft drive in the STL version can be infinitely adjusted from 40 - 5000 rpm and the mixing speed from 40 - 500 rpm. Up to six forward and two reverse knife speeds can be stored. The bowl drive has two speeds, depending on model.

OPERATION

The machines are operated via a well-structured, robust and easy-to-clean foil keyboard. Depending on design, digital displays offer information on the knife speed, product temperature, bowl rounds and runtime.

Serially in the STL design: End deactivation for temperature, bowl rounds and time.

The T2M-R version also has a serial end deactivation for temperature; the end deactivation for bowl rounds and time is optional.

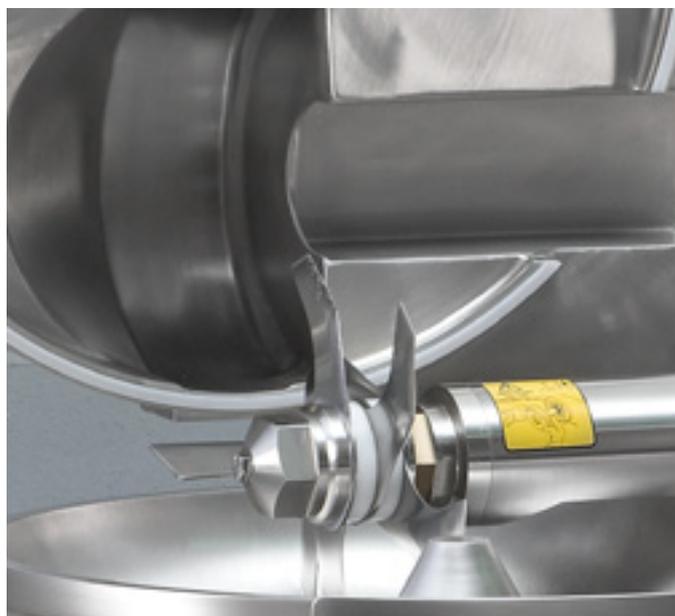
CONTROL

The control is integrated in the machine base in all open bowl cutters. Separate control cabinets are not required here. The machines are delivered ready for connection and ready for operation with a connection cable.

CLEANING

The cleaning area below the solid rust-free bowl was kept free consistently.

The large distance between the knife head and knife shaft bearing arm makes cleaning of this area much easier. All knife heads also can be either removed as one unit or the knives can be disassembled individually.



FOR BEST RESULTS:

The respective knife head, the precisely aligned cutting space geometry of the knife back and the bowl shape assures perfect cutting, mixing and emulsifying results.



Two in one go:

The Twin

The K+G WETTER bowl cutter Twin 45/114 for the meat processing business offers two functions in one compact machine: perfect cutting, mixing and emulsifying in the 45 litres cutter bowl, grinding with a 114 mm stuffing grinder.

In addition to the functional design, virtually all the machine techniques and technologies were specifically developed for this machine.

The Twin generators has a robust base. Together with the solid, stainless outer surface, it is the ideal basis for a highly resilient machine.

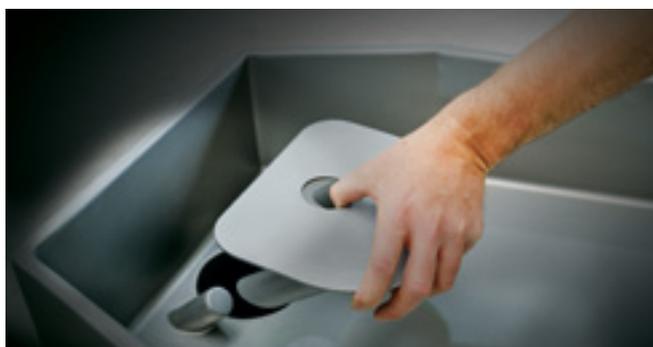
Mechanical vibrations are absorbed and the noise level is reduced to a minimum in connection with the double-walled noise-insulated knife cover and the noise protection lid aligned with it.

An integrated ventilation system supplies sufficient cooling air to the inside and the knife shaft motor.

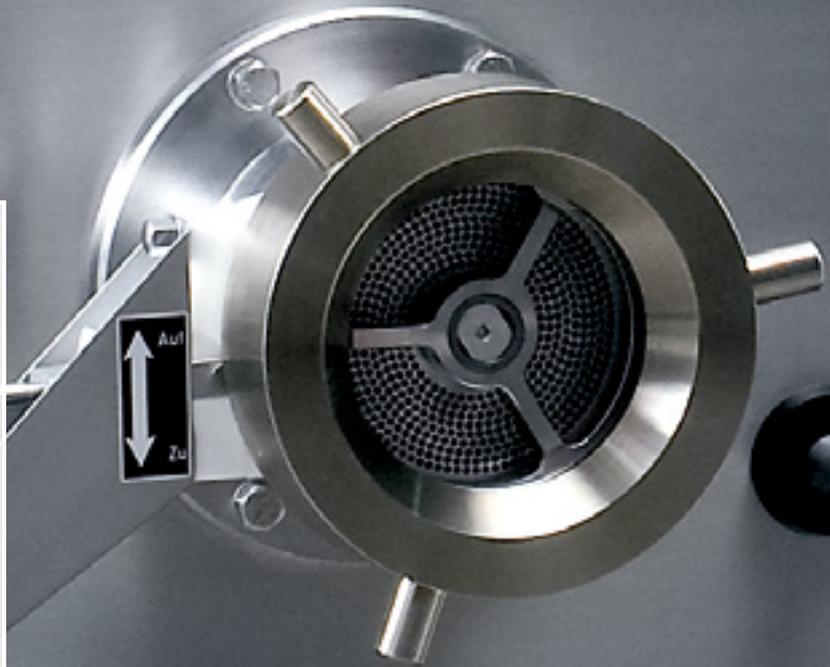
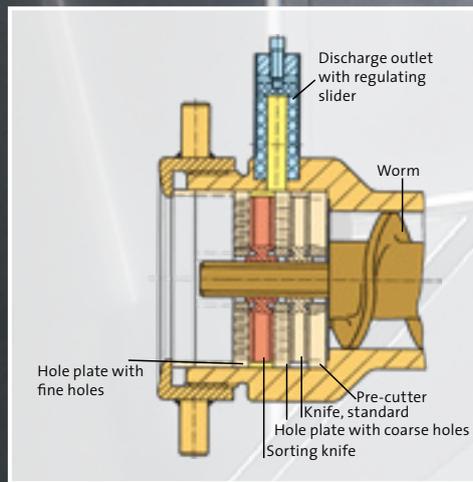
Doubly perfect

The technology in the Twin

The equipment and quality of the bowl cutter in the Twin (knife heads, cutting space, drive) corresponds to the bowl cutter 45 litres (also see page 6 to 7).



The hand protection above the filling shaft can be removed easily for fast and perfect cleaning.



THE GRINDER IN THE TWIN

The grinder part of the Twin is the Electric grinder D 114 mm hole plate diameter. This stuffing grinder is robust and powerful like all grinders by K+G WETTER. The worm and worm housing are perfectly aligned with each other. The processing material is directly supplied to the cutting set with the required pressure. The result is a loose consistency, a clear and clean cut at hardly perceptible temperature increase of the end products.

The equipment and quality of the grinder in the Twin fully meet the high quality demand of K+G WETTER.

The Twin offers an efficient, space-saving machine that perfectly covers two production areas.

SORTING DEVICE

On request, the electrical grinder can be equipped with a sorting device comprising of a cutting set with sorting knife. The knife sorts out hard components in front of the fine perforated sheet and discharges them into a collection container.

The benefits:

- The meat is refined and a higher quality class is achieved.
- You can set the amount to be sorted out gradually.
- Meat only needs to be generally pre-sorted.
- The cutting set does not clog. It is self-cleaning. The processing materials will pass through the cutting set more easily and the cut is smoother.
- Perforated sheet and knives are subject to less strain and will keep longer.



JUST PERFECT

The worm and worm housing are perfectly aligned with each other. The worm housing is designed for a three- or five-part Unger cutting set.



Extras that pay off:

Accessories and details

Order and cleanliness are part of the most demanding operating tasks.

A mobile transport and device cart offers the opportunity of putting down, cleaning and transporting all parts, such as cutter knives, cutting set parts, mixing

shafts, worm, closure nut, etc. on a cart.

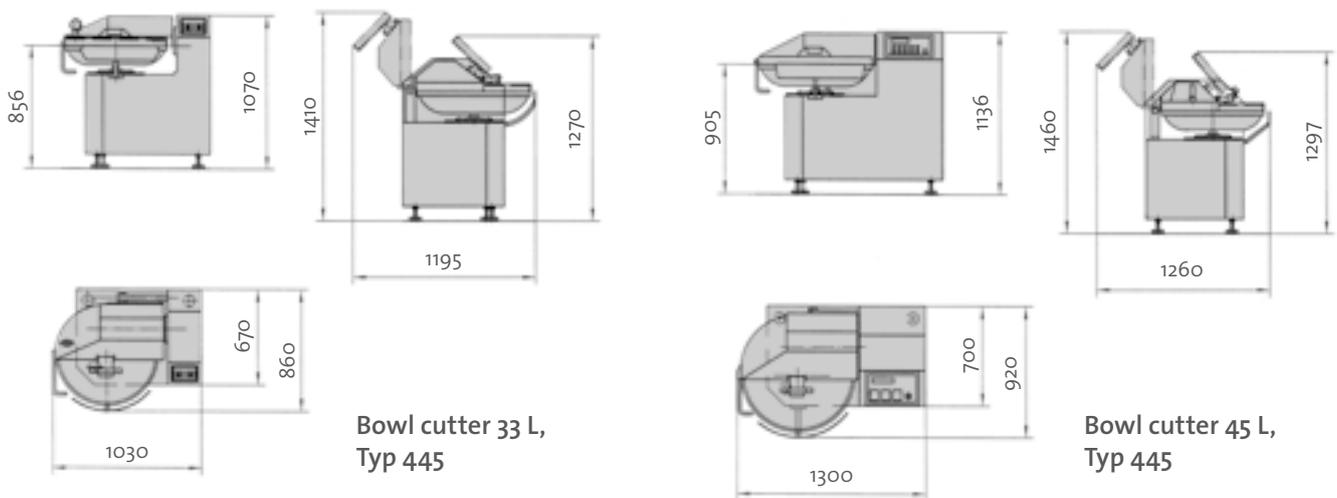
All machine parts are constructed so that wear parts can be replaced easily and without any great time expenditure right on site at the customer's.

Technical data

Bowl cutter 33 and 45 L

	Power main motor kW	Knife shaft speed min ⁻¹	Mixing speed min ⁻¹	Electrical fuse A	Noise pressure level idle dBA
Bowl cutter 33 L, T2, Typ 425	4,7/6	1200/2400	–	20	74
	6,8/8	1500/3000 (opt.)	–	25	74
Bowl cutter 45 L, T2M-R, Typ 445	6,8/8	1200/2400	75/150	35	70
	9/11	1500/3000 (opt.)	75/150	35	70
Bowl cutter 45 L, STL, Typ 445	15	40-4400	40-500	35	75
			40-500	35	75

Electrical connection value at all designs 400 Volt, 50 Hz, 3 phases + PE, deviating voltages are possible.



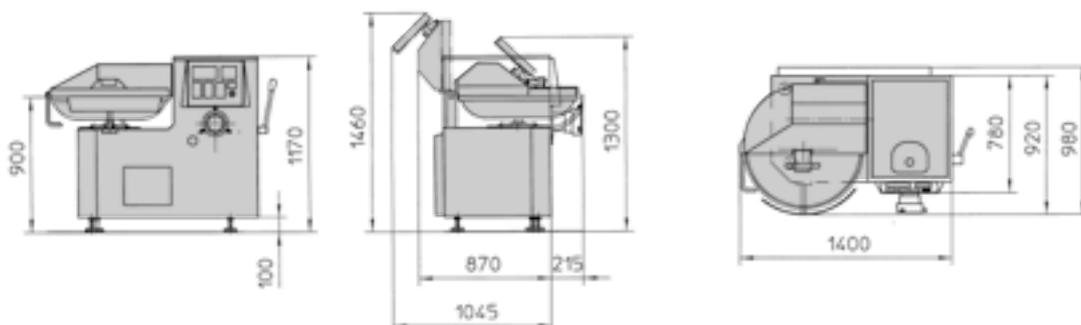
Bowl cutter 33 L,
Typ 445

Bowl cutter 45 L,
Typ 445

Bowl cutter Twin 45/114 T2M-R

	Power main motor kW	Knife shaft speed min ⁻¹	Mixing speed min ⁻¹	Electrical fuse A	Noise pressure level idle dBA
Bowl cutter Twin 45/114 T2M-R, Typ 444	6,8/8	1200/2400	75/150	35	70
	9/11	1500/3000 (opt.)	75/150	35	70
Electric grinder D 114	5,5				64
	Hole plate diameter	Capacity of hopper	Throughput kg/min. ca.		
	114 mm	55 Litre	25		

Electrical connection value at all designs 400 Volt, 50 Hz, 3 phases + PE, deviating voltages are possible.



Further details on all machines are available right here or from one of our sales partners.

Dimensions and figures are non-binding. Changes remain reserved.

K+G WETTER QUALITY IS CONTINUED IN SERVICE

As a globally operating company with technically sophisticated machine designs, K+G WETTER places special value on the careful processing of high-quality materials. This quality awareness is continued in service. Detailed consulting, customer proximity and support even after purchasing are at the focus.

Qualified service employees ensure customer satisfaction. The competent and quick performance of service and maintenance work is warranted. Rely on us.

WELCOME!

You are invited to visit us. Take the time to inspect our factory, e.g. before investing in a machine. See right on site how K+G Wetter quality is produced. Make an appointment with us so that we can take time for you. We are looking forward to your visit.

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