

A NEW SPIN ON WORKMANSHIP



Angle grinder /
Mixer angle grinder E 130 / G 160



**A MARKET
INNOVATION**



K+G WETTER

ANGLE GRINDER / MIXER ANGLE GRINDER

E 130 / G 160

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Commonalities forge links:
a passion for enjoyment



“EASY ACCESS” FUNCTION

Practical access to the hopper makes the interior easy to reach, the machine simple to fill and clean and the mixer shaft and feeder worm easy to fit and dismantle.

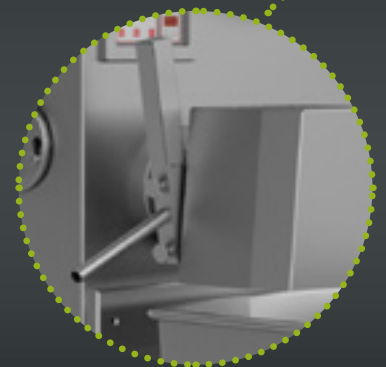
Being satisfied with accepted benchmarks and resting on our laurels is not our thing. We therefore sat down to discuss, calibrate and try out new things in our quest for a meat-processing solution that would set new standards. And: Not only have we found it – we have also perfected it. The “Easy Access” function allows easier, quicker and – above all – more convenient access to the hopper. After all, day-to-day operations in this job are already physically demanding. Easier cleaning is yet another advantage. Work is carried out at eye level, as the machine is easy to stoop over. We take the concept of immaculate workmanship quite literally. Our surfaces are carefully processed by hand to yield smooth stainless steel surfaces to which no particles will adhere for any length of time.

DO NOT ADAPT YOUR WORK TO A MACHINE.

The angle grinder adapts to your work processes and requirements. Our versatile worms ensure additional comfort and quality. The intelligent ejecting device makes it particularly easy to remove the meat worm and the cutting set from the machine. The K+G two-worm principle, with the meat and feeder worms turning in the same direction, means that you can rely on product transfer without pressure and with minimised meat warming. Our passion for precision and your passion for quality come together in the angle grinder – yielding a passion for enjoyment.

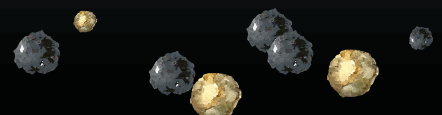
A SPACE-SAVING WONDER

Up to 190 kg of mixing capacity.
The hopper can be loaded with
2 meat trolleys for grinding.



SORTING DEVICE

lateral removal of hard
components to ensure
maximum quality and
minimal loss of materials





FRICTION-FREE WORM

for a clear cutting profile, minimal wear to the cutting set and minimised meat warming



BAYONET LOCK NUT

for rapid locking of the cutting set



TECHNICAL DATA

Designation	ANGLE GRINDER		MIXER ANGLE GRINDER		
	WW 130	WW 130	MWW 130	MWW 130	MWW 160
Type	436	442	437	443	449
Loading device	–	•	–	•	•
“Easy Access” function	–	•	–	•	•
Hole plate size in mm, Unger system	E 130	E 130	E 130	E 130	G 160
Hopper volume approximately l	185	355	185	355	355
Mixing capacity approximately kg	–	–	135	190	190
Throughput capacity up to kg/min	65	65	65	65	83
Throughput of frozen, pre-chopped meat, at –8 °C, up to kg/min	20	20	20	20	25
Motor rating in kW optional	9/15 11/18	9/15 11/18	9/15 11/18	9/15 11/18	11/18 13/22
Sound pressure in dBA	71	71	71	71	71

CLEAN

internal flushing chambers for maximum hygiene





WE MAKE LIFE EASY FOR YOU!

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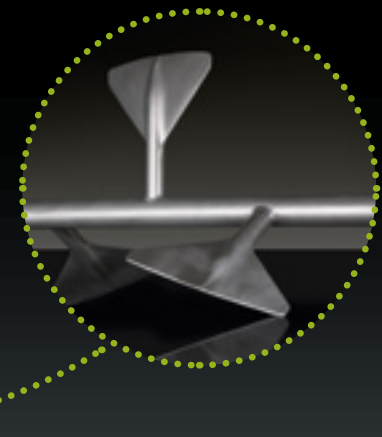
This is what we bring to the table.

For the past 25 years, we have been producing high-quality, reliable meat-processing machines. Our primary objective is to leverage our machines to make daily operations easier. This is why our experts are constantly fine-tuning new solutions that will make our machines work even better for you. We continuously guarantee the renowned quality of K+G Wetter machines by ensuring careful assembly of the various components, with our staff working on intricate detailing hands-on. From the surface to the meat worm, K+G Wetter is 100% "Made in Germany".

We are available wherever you need us – worldwide. We place particular emphasis on reliability and robustness, not only in terms of our machines, but also when it comes to partnerships. We are always available to address your queries in person and will also be there for you if you should experience any problems. That is our promise to you!

**WE TACKLE IT ALL – FOR THE SAKE
OF WORKMANSHIP AND
THE TRADE. FOR THE SAKE OF
YOUR SUCCESS.**

Come and see for yourself. Call us at +49 (0) 64 61 / 98 40-0 or pay us a visit. Together, we will find the exact solution that wholly meets your individual requirements and operating processes. We look forward to meeting you!



K+G WETTER

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