

NEW!
VCM 70 L

HIGH-PERFORMANCE BOWL CUTTERS FOR THE BUTCHER TRADE

.....

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



K+G WETTER

THE PERFECT CUT WITH EASE

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Sophisticated flavour enhancers

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Clever software for smooth processes

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"As an organic farm with its own butcher's shop we give everything to ensure pure enjoyment. That's why we consciously rely on K+G Wetter's high-quality technology."

Florian Holzmayr, Managing Director Packhof Butchery



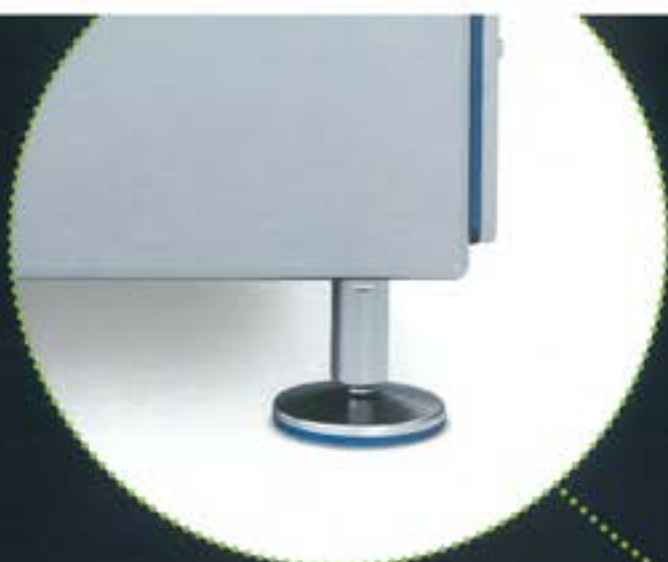
THE PERFECT CUT WITH EASE

Bowl cutters and vacuum bowl cutters
from K+G Wetter

Good taste knows no compromises – especially in food processing. Our cumulative experience therefore flows into our bowl cutters and vacuum bowl cutters, thereby guaranteeing you maximum quality and hygiene. Right from the beginning.

ENGINEERING ART FOR PERFECT CRAFTSMANSHIP

As a world-famous brand of 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 of the small details that make your work easier. To deliver improvements in safety and smooth processes that pay off immediately. For you. And your customers.



Swing feet

ensure quiet and low-vibration machine operation, serve to achieve the optimum height and inclination of the machines



Bevelled surfaces made of stainless steel

allow cleaning water to flow away reliably



5 CLEAR ARGUMENTS FOR YOUR SUCCESS

What our solutions offer – and the benefits to you.

1 ROBUST AND CLEVER CONSTRUCTION

SOLID GREY CAST IRON MACHINE FRAME:
absorbs vibrations, ensures stability, calm and quiet running and a long service life for your machine

SWING FEET:
allow optimal alignment of the bowl cutters and significantly reduce vibrations too

CONTROL CABINET INSIDE THE MACHINE:
saves space and is ready for immediate connection, no further wiring or assembly required

2 MAXIMUM HYGIENE

BEVELLED SURFACES MADE OF STAINLESS STEEL:
allow cleaning water to flow off reliably

HAND-POLISHED SURFACES:
easy to thoroughly clean, nowhere for product deposits to form, thanks to 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 improved efficiency

WATER DRAIN PLUG REMOVABLE WITHOUT TOOLS:
for quick, hygienic and easy cleaning of the cutter bowl

Robust machine frame made of grey cast iron

absorbs vibrations, thereby ensuring low-vibration and quiet operation. The knife shaft is stably integrated into the robust knife shaft arm, which is cast in one piece with the frame. This ensures that the knives operate with the lowest possible spacing from the cutter bowl and knife cover – for the shortest processing times.

In VCM 70 STL the machine frame is completely made of stainless steel.

3 EASY WORKING

TOUCH PANEL:
intuitive to use and easy to clean

REMOVABLE BAFFLE PLATE:
allows the cutting chamber size to be varied in no time at all for easily creating different textures. The cutting chamber size is adapted to the product.

TEMPERATURE MEASURED DIRECTLY INSIDE THE CUTTING CHAMBER:
precise measurement of even the smallest fill quantities

MANUAL UNLOADER:
empties the cutter bowl fully and quickly

HYDRAULIC UNLOADER:
for the best ergonomics thanks to an even easier working process (available as an option for CM 120 + VCM 120, only in conjunction with hydraulic loading device)

SEPARATE, REPLACEABLE RING ON THE UNLOADER DISC:
can be replaced quickly if worn, complete replacement of the unloader disc is unnecessary

COMPACT, HYDRAULIC LOADING:
uniform and smooth movement of the meat trolley thanks to the two hydraulic cylinders; prevents material loss and facilitates simple and hygienic cleaning (available as an option for CM 120 + VCM 120)

4 EFFICIENT PROCESSES AND MAXIMUM FLEXIBILITY

CUTCONTROL SOFTWARE:

provides a simple method of managing your recipes to ensure consistent quality. Recipes can be saved and called up via the machine's touch display. The software guides you step by step through the entire process.

CUTVISION SOFTWARE:

reliably documents all production and quality-relevant data for quality management purposes

3 DIFFERENT KNIFE TYPES:

universal, raw sausage and fine sausage knives form 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

OPTIONAL T2M-R OR STL DRIVES:

easy to operate via the intuitive touch panel, digital displays provide information on product temperature, knife speed, bowl revolutions 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 shutoff – optional: limit switch for bowl revolutions and time 	<ul style="list-style-type: none"> – infinitely variable knife shaft speed: 40–5000 RPM – infinitely variable mixing speed: 40–500 RPM – up to 6 forward and 2 reverse speeds can be saved – alternatively, freely selectable number of forward and reverse operations – limit switch for temperature, bowl revolutions and time is fitted as standard



CutControl

for efficient processes and reproducible results

5 SAFETY

LABYRINTH SEALING DISC ON THE KNIFE SHAFT:

reliably protects the knife shaft bearings by preventing material from penetrating – for trouble-free operation even at maximum speeds

WAVE GASKETS ON THE MACHINE DOORS:

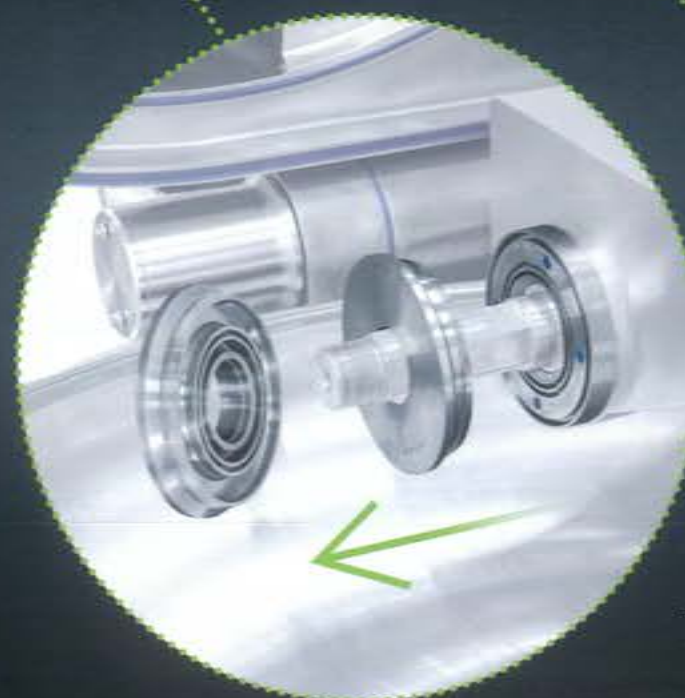
cleaning water cannot penetrate into the machine. The gaskets' wave profile interrupts the water jet, thereby reliably preventing penetration.

EMERGENCY STOP BUTTON:

rapidly brings knife and bowl to a standstill

QUALITY MADE IN GERMANY:

worthwhile investment thanks to long service life, high reliability and reliable technology



Emergency stop button

for bringing to a rapid stop and maximum safety



Labyrinth sealing disc

for maximum protection of the knife shaft bearings

3 DIFFERENT KNIFE TYPES

For the perfect cut to master a wide range of challenges

Standard cutter head with six serrated knives, for universal use

Fine sausage cutter head with six knives, for extremely fine boiled sausage meat and high-speed bowl cutters

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

CUTMIX 50, 70 AND 90 L

Robust, capable tools with a stable frame

A Cutmix simply remains unflappable: All of the bowl cutters in this range are fitted with a robust machine frame made of stable grey cast iron – for low-vibration and low-noise operation and a long service life for your bowl cutter.

FINE CUT

A further benefit is the variable-size cutting chamber of our Cutmix models. A removable baffle plate means that its size can be effortlessly increased or decreased. This allows you to flexibly adjust the texture of your sausage meat from coarse to fine – according to your individual requirements.

Raw sausage cutter head with three sickle knives, ideal for raw sausage meat

TOUCH PANEL

ensures intuitive operation and simple control

RAISED BOWL EDGE

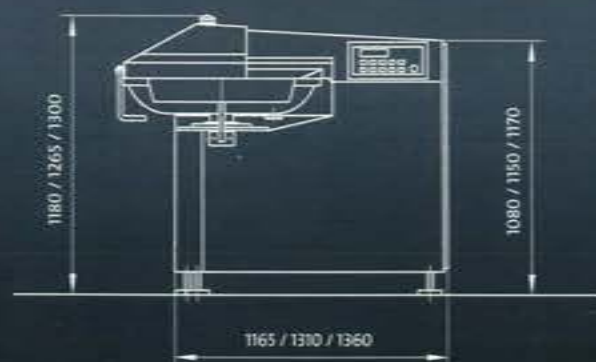
enables clean working, improves hygiene and prevents product losses

REMOVABLE BAFFLE PLATE

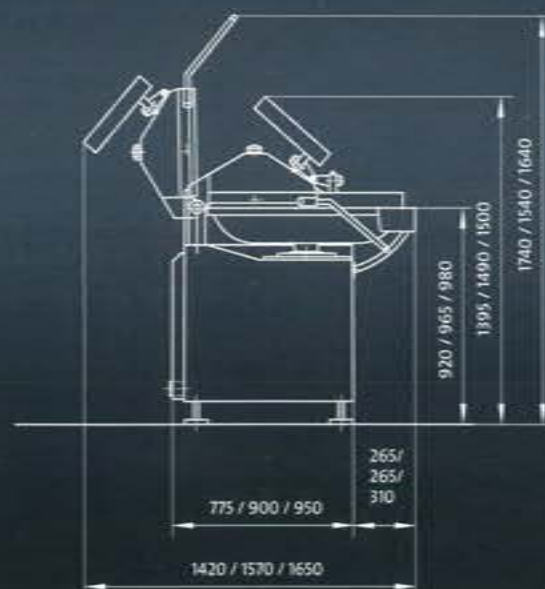
rapidly adapts your bowl cutter to various requirements

DIMENSIONS

Cutmix 50 L / 70 L / 90 L



All dimensions in mm



TECHNICAL SPECIFICATIONS

	CM 50 STL	CM 50 T2M-R	CM 70 STL	CM 70 T2M-R	CM 90 STL	CM 90 T2M-R
Type	450	450	470	470	490	490
Version	—	—	—	standard	more powerful drive	—
Operating voltage (standard)	400 V / 50 Hz	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
Customer-side incoming supply fuse	35 A gG	35 A gG	50 A gG	50 A gG	50 A gG	80 A gG
Leakage current 400 V / 50 Hz typical / maximum inrush	34/192 mA	—	34/192 mA	—	34/192 mA	—
Knife shaft	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	1500/3000 min ⁻¹ 1800/3600 min ⁻¹ (optional)
Mixing speed (forward and reverse)	40–500 min ⁻¹	75/150 min ⁻¹	40–500 min ⁻¹	75/150 min ⁻¹	40–500 min ⁻¹	75/150 min ⁻¹
Two-speed bowl drive	9/18 min ⁻¹	9/18 min ⁻¹	9/18 min ⁻¹	9/18 min ⁻¹	—	9/18 min ⁻¹
Infinitely variable bowl drive (optional)	5–18 min ⁻¹	—	5–18 min ⁻¹	—	5–18 min ⁻¹	—
Optimum batch sizes boiled/cooked/raw sausage	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						
Excluding unloader	950 kg	950 kg	1150 kg	1140 kg	1160 kg	1260 kg
Including unloader	—	—	1250 kg	1240 kg	1260 kg	1320 kg

HYDRAULIC LOADING

*facilitates ergonomic operation and
reduces loading time*

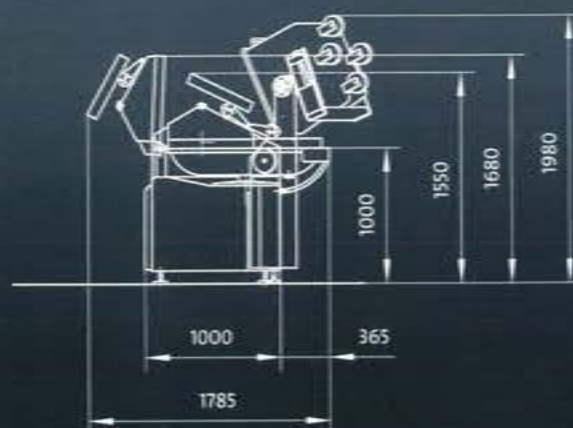
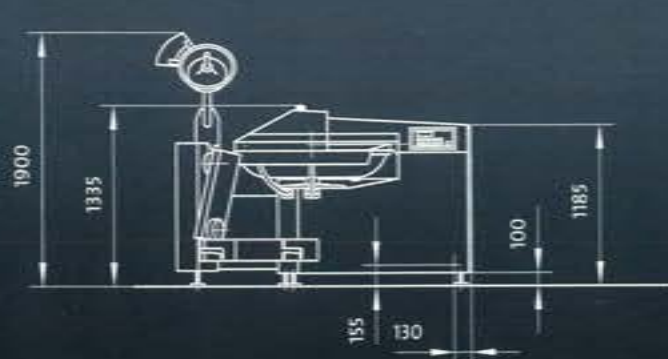


ROBUST CAST IRON FRAME

*for stability and low-vibration
operation even at maximum
speeds*

DIMENSIONS

Cutmix 120 L



All dimensions in mm

EXACT TEMPERATURE MEASUREMENT

*by recording the values
directly inside the cutting chamber*



CUTMIX 120 L

Stability meets ergonomics

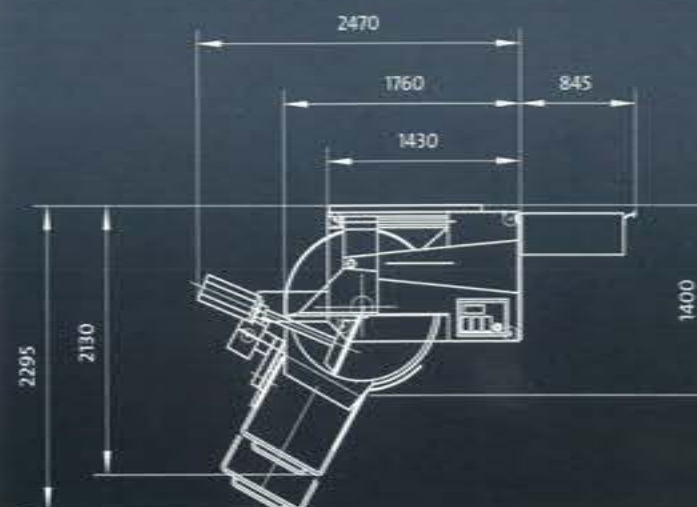
Especially when processing large quantities, making light work of the job is particularly important. Our CM 120 L therefore features clever details that will noticeably alleviate your workload and protect your health during day-to-day activities.

HYDRAULIC LOADING AND UNLOADING

Whether loader or unloader: Both can, as required, be hydraulically controlled with the CM 120 L. This allows you to load and unload your cutter bowl fully automatically and highly precisely, without you having to lift heavy loads yourself.

TECHNICAL SPECIFICATIONS

		CM 120 STL	CM 120 T2M-R
Electrical specifications	Type	420	420
	Operating voltage (standard)	400 V / 50 Hz	400 V / 50 Hz
	Rated power	42.5 kW	43 kW
	Customer-side incoming supply fuse	100 A gG	100 A gG
	Leakage current 400 V / 50 Hz typical / maximum inrush	34/192 mA	-
Rotational speeds	Knife shaft	40-5000 min ⁻¹	1500/3000 min ⁻¹ 1800/3600 min ⁻¹ (optional)
	Mixing speed (forward and reverse)	40-500 min ⁻¹	75/150 min ⁻¹
	Two-speed bowl drive	-	9/18 min ⁻¹
	Infinitely variable bowl drive	5-18 min ⁻¹	-
Optimum batch sizes boiled/cooked/raw sausage		96/84/54 kg	96/84/54 kg
Weight	Excl. unloader	1540 kg	1490 kg
	Incl. unloader	1650 kg	1600 kg
	Loading	350 kg	350 kg



COOKING SYSTEM (OPTIONAL)

allows the rapid production of cooked
sausages with no pre-blanching at all

VACUUM CUTMIX 70 AND 120 L

Sophisticated flavour enhancers

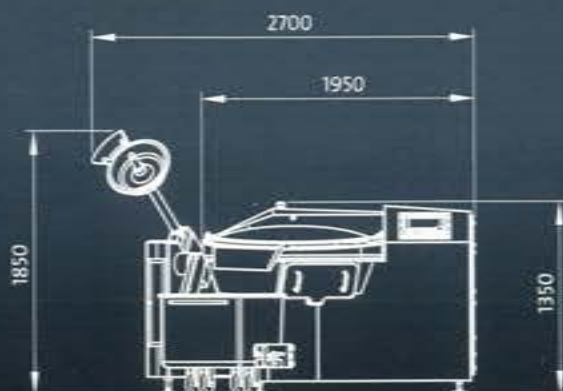
Cutting, mixing and emulsifying under vacuum raises your product quality to an even more impressive level. Of course, our vacuum cutters also simultaneously offer all the strengths of the Cutmix range – primarily a robust design coupled with clever details that enable efficient working to the highest standard of hygiene.

GUARANTEED ENJOYMENT

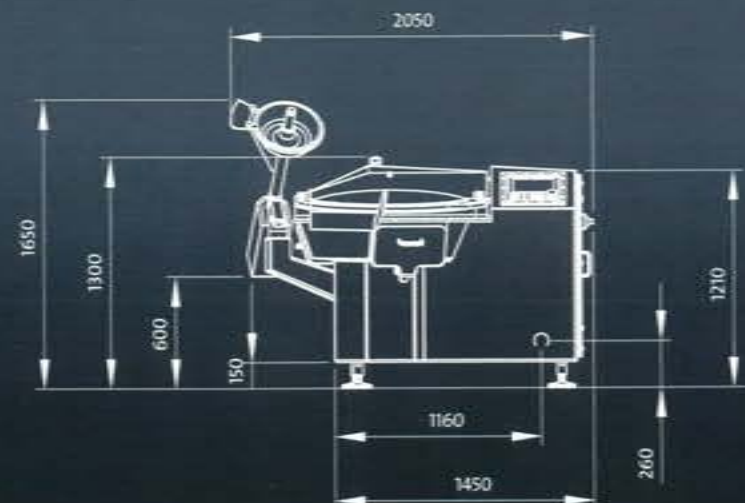
You can easily adjust the intensity of the vacuum using the touch panel. A standard vacuum regulator ensures the selected value remains constant throughout the entire cutting process. The benefits of producing sausage meat under vacuum conditions become fully apparent with this system – delivering consistent quality you can rely on.

DIMENSIONS

Vacuum Cutmix 120 L



Vacuum Cutmix 70 L



All dimensions in mm

THE BENEFITS OF OUR VACUUM TECHNOLOGY

- firmer and more compact sausage meats
- no air trapped in the sausage meat, significantly extending end product shelf life
- no discolouration of the end product
- the finished sausages have a crisp bite and intensive taste

All equipment options for the Vacuum Cutmix 70 and 120 litres can be found on pages 18 and 19 of this brochure.



LARGE CLEANING ACCESS POINTS

reliably facilitate hygienic
machine cleaning

BEVELLED SURFACES

allow cleaning water to
completely run off,
preventing ponding

TECHNICAL SPECIFICATIONS

		VCM 70 STL	VCM 120 STL	VCM 120 T2M-R
Electrical specifications	Type	480	506	506
	Operating voltage (standard)	400 V / 50 Hz	400 V / 50 Hz	400 V / 50 Hz
	Rated power (incl. vacuum pump)	25,7 kW	47 kW	47 kW
	Rated current (incl. vacuum pump)	50,2 A	95 A	95 A
	Customer-side incoming supply fuse	63 A gG	100 A gG	100 A gG
Rotational speeds	Leakage current 400 V / 50 Hz typical / maximum inrush	34/192 mA	34/192 mA	-
	Knife shaft	40-5000 min ⁻¹	40-5000 min ⁻¹	1500/3000 min ⁻¹ 1800/3600 min ⁻¹ (optional)
	Mixing speed (forward and reverse)	40-500 min ⁻¹	40-500 min ⁻¹	75/150 min ⁻¹
	Two-speed bowl drive	9/18 min ⁻¹	-	9/18 min ⁻¹
	Infinitely variable bowl drive	5-18 min ⁻¹	5-18 min ⁻¹	-
Integrated vacuum pump	Pump type	Water ring	Water ring	Water ring
	Vacuum capacity	27 m ³ /h	120 m ³ /h	120 m ³ /h
	Water consumption (only during evacuation)	approx. 3,3 l/min	approx. 5,5 l/min	approx. 5,5 l/min
	Water connection line pressure	1 bar	1 bar	1 bar
Cooking/cooling system	Water consumption during cooling mode	approx. 12 l/min	approx. 12 l/min	-
	Water pressure	2-3 bar	2-3 bar	-
	Steam consumption during cooking mode	typ. 10-15 kg/batch	typ. 15 kg/batch	-
	Steam pressure / temperature	1-2 bar / 120-133°C	1-2 bar / 120-133°C	-
Weight	Optimum batch sizes boiled/cooked/raw sausage	56/49/32 kg	96/84/54 kg	96/84/54 kg
	Excluding unloader	1480 kg	2410 kg	2360 kg
	Including unloader	1580 kg	2520 kg	2470 kg
	Loading device	-	350 kg	350 kg

CUTCONTROL AND CUTVISION

Clever software for
smooth processes

Efficient processes, reproducible quality and reliable documentation of all production steps: All these contribute to adding value, which even craft businesses no longer wish – or need – to forego. As an option, we can therefore equip your bowl cutters and vacuum bowl cutters with intelligent software that combines high-level functionality with ease of use.

AN ESPECIALLY STRONG DUO

While CutControl, an automatic program controller 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 sausages and other products – entirely automatically once the bowl cutter is started.

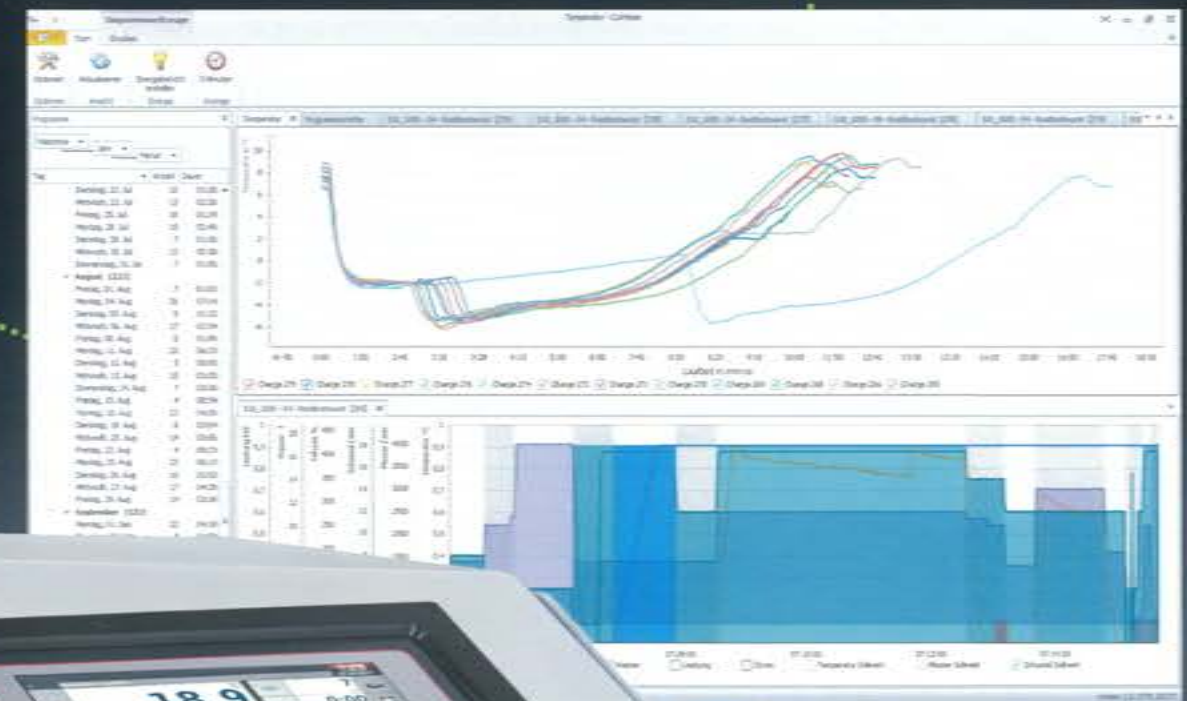
EASY TO OPERATE

software thanks to our
intuitive touch panel



CUTVISION

reliably backs up all relevant data
for optimal sausage production



YOUR OPTIONS

The highest quality standards are already built into the DNA of K+G Wetter machines. You can add further clever options to all of the machines to deliver the greatest possible flexibility. We would be pleased to help you tailor your machine to suit your individual 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 70 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
Hydraulic unloader	—	—	—	—	—		—	optional (together with hydraulic loading device)	optional (together with hydraulic loading device)	—	optional (together with hydraulic loading device)	optional (together with hydraulic loading device)
Loading device	—	—	—	—	—		—	optional	optional	—	optional	optional
Cooking/cooling system	—	—	—	—	—		—	—	—	optional	optional	optional
CutControl	—	optional	—	optional	—		optional	—	optional	optional	—	optional
CutVision	—	optional	—	optional	—		optional	—	optional	optional	—	optional
2-speed knife drive	✓	—	✓	—	✓		—	✓	—	—	✓	—
Infinitely variable knife drive	—	✓	—	✓	—		✓	—	✓	✓	—	✓
Temperature shutoff	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓	✓
Time/revolution shutoff	optional	✓	optional	✓	optional		✓	optional	✓	✓	optional	✓
2-speed bowl drive	✓	✓	✓	✓	✓		—	✓	—	—	✓	—
Infinitely variable bowl drive	—	optional	—	optional	—		✓	—	✓	✓	—	✓



**MADE IN
GERMANY**

A GOOD DECISION

Quality pays off

ALL-ROUND SHARPENING SERVICE

.....
Directly from the professionals

If your cutting tool's performance drops following intensive use, we will sharpen it like new in next to no time – secure transport included. For further information please visit: kgwetter.de/schleifservice

Our machines help you earn your money. We are aware of this responsibility – and this is apparent in our high-quality solutions. Thought through down to the last detail, they ensure decades of efficient processes and the highest degree of safety for your business. You can be certain you made the right choice.

COME AND SEE US

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

Find out for yourself. We look forward to meeting you!

K+G WETTER

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EXPERIENCE

For pure enjoyment

QUALITY

Made in Germany

DIVERSITY

Our machines

TRADITION / INNOVATION

Strong teamwork

SERVICE

Beyond the standard

EXPERIENCE



ENJOYMENT FACTOR GUARANTEED

.....

From the butcher trade
to industrial production

Based on the history of K+G Wetter, and a tradition that has been going back many decades, our heart beats for technology. And what comes out of it: pure enjoyment. With our machine solutions, we make sure that everything tastes good in everyday life – from meat patties for hamburgers to tofu in salads.

Worldwide, our name stands for the highest quality in meat processing – in the trade as well as in the industry. Even outside the meat industry, our bowl cutters, grinders and mixers are used successfully. Whether seafood, vegetables and baby food, sweets, pet food, vegetarian food, cheese or sauces: with K+G Wetter, the enjoyment factor is guaranteed.



QUALITY



Our production department is supported by our spare parts inventory, which we always have access to, even for machines that have been in service for 20 years or more.

THE BEST FOR YOUR NEEDS

Small details, large impact

Each of our machines brings more ease into your daily work, more efficiency in your production and the best conditions for the highest hygienic standards in your company. Made of sturdy materials, our bowl cutters, grinders and mixers are almost indestructible, with clever details and excellent results. Quality that has already been awarded several times, which one can also taste in the end.

Whether you are a traditional butcher or an industrial large-scale company – our claim remains the same: we find exactly the solution that suits you and your requirements. Individual, powerful and easy to use. We have always relied on a successful mix of tradition and progress. For your decisive advantage over the competition.

See for yourself and talk to us: we would be happy to advise you!

“Good products are always the result of good machines. That is why we have relied on K+G for years.”

Christoph Alterauge,
Managing Director of Fleischerei
Hermann Alterauge GmbH & Co. KG



EXCELLENT

Awarded with the Best Image Award 2016
in the category “Bowl Cutter Trade”



BEST
IMAGE
2016

KUTTER
Werkzeug

FLUSCH
Werkzeug

FOR EVERY SIZE,

BOWL CUTTERS

- cut, blend and emulsify in a single operation
- robust machine construction
- machine enclosed underneath and made of cast iron - for stability, smooth running and long life
- a removable baffle plate provides an adjustable cutting space within the knife cover for different products
- all bowl cutters are equipped with different shut-off functions

BOWL CUTTER TWIN

- combination of grinder and bowl cutter
- ideal for use in the butcher trade
- produces high quality in the smallest of spaces
- central control panel with plain text display
- displays the operating data and status messages for a safe production

VACUUM BOWL CUTTERS

- vacuum technology for firmer and more compact sausages
- no air bubbles in the meat, and thus no discoloration of the final product
- firmer bite and more intense taste in the finished sausage products
- longer product shelf-life



Bowl Cutter 33 L



Cutmix 70 L



Cutmix 120 L



Bowl Cutter twin



Bowl Cutter 45 L



Cutmix 90 L



Cutmix 50 L



Cutmix 360 L and 550 L



Vacuum Bowl Cutter 65 L /
Vacuum Cutmix 120 L



Cutmix 200 L

FOR EVERY APPLICATION.

HYGIENIC
SECUREVakuum-Cutmix 200 L,
360 L and 550 L

GRINDERS AND MIXER GRINDERS

- K+G two-worm system ensures constant flow and a cleaner cut
- manual or pneumatic sorting device quickly removes hard particles to improve product quality
- fast and tool-free installation
- flushing chambers behind the worm housing for thorough cleaning of hard-to-reach areas
- all machines available with different, optional accessories

Mixer Automatic Grinder
G 160 / U 200

Electric Grinder D 114

Automatic Grinder /
Mixer Automatic Grinder
D 114 / E 130

Angle Grinder E 130

Mixer Angle Grinder
E 130 / G 160Automatic Grinder
G 160 / U 200

Automatic Grinder K 280

MIXER

- mixes even the smallest amounts reliably and evenly
- hygienically separates power unit and mixing funnel
- main switch and electrical control are integrated into the machine casing



Mixer M 500 L



Mixer Grinder U 200

TRADITION



KEEPING OUR STRENGTHS, NEW VENTURES

Bundled knowledge for your success

We would not have achieved any of our successes without our employees – they are the heart of K+G Wetter. From experienced employees to young apprentices, we all pursue one common goal: your success.

What always drives us is the passion for the product, which can be felt by all our employees. Quality comes first and, of course, we stick to proven performances. Just as we continue to develop our machines, we also have the aspiration to keep up with the times. Because that's how we set new standards time and again, for which we have already been awarded several times.



2007

Commercial launch:
Industrial Vacuum Bowl
Cutter with 550 litres
capacity

2010

Commercial launch:
Frozen Meat Grinder AW K 280
for the particularly hygienic
and energy-efficient processing
of fresh meat and frozen
meat blocks

2012/2013

Enlargement of our
production areas, including
our own stainless steel
production

2013

Commercial launch:
Mixer Grinder
MW U 200 with new
mixing technology

2015

Commercial launch:
new angle grinder
generation with worldwide
unique "Easy Access"

2016

Commercial launch:
Vacuum Bowl Cutter 120 litres,
which meets the highest
hygiene requirements with its
advanced design and clever
product details

2019

Commercial launch:
Industrial Vacuum Bowl
Cutters „Hygienic Secure“
360 and 550 litres

“Understanding our customers
and putting their wishes and
requirements into practice -
that is the overriding goal for
us as machine builders.”

Andre Weyand, Dipl.-Ing.
Head of Construction



INNOVATION

Our service starts at our first meeting – and does not stop with the delivery. You as a customer are our partner. That is why it is important to us that you are satisfied with us at all times. Only then will we be too.



CONSULTING

*with satisfaction
guarantee*

PERSONAL. RELIABLE. NEARBY.

We are at your side.

You can rely on the high-quality workmanship and robust performance of your K+G Wetter machine for years or even decades. The same applies to our service. We stand behind you as a strong partner right from the start – with one goal: to make it as easy as possible for you.

If desired, we can offer you services such as a sharpening service for your bowl cutter knives or grinder cutting sets. You can simply and conveniently send the cutter knives or grinding parts to us in a special box. We immediately sharpen these and return them to you – for quality that never ceases to impress. With our tailored service contracts, you additionally enjoy many other benefits. We will gladly provide you with an offer that matches your needs. Simply get in touch with us!

PLANNING

for global reliability

There is no better way to clarify things than face-to-face. With our network of more than 60 representative offices, we are at your service around the world. This makes K+G Wetter the reliable consulting and service partner close to you.



DELIVERY

*to every corner of the
earth*

Our machines are in use all over the world. Whether via truck, boat, or airplane: your solution will always arrive where you need it. Of course, our experienced service technicians also assist you with commissioning and give instructions on all important details – for seamless processes from the get-go.



With intensive use, high-quality products sometimes need a replacement part as well. Here, our large and well-ordered storehouse offers swift assistance. We can respond to all requests – also custom requests – in a jiffy. Even years after the purchase.

CUSTOMER SERVICE

*immediately on
location*





**MADE IN
GERMANY**

Trust is necessary to make decisions. This is why we kindly invite you to get to know us and our solutions. Simply visit us and get acquainted with the passion we put into our work every day – for you and for the good taste – and join us with a tour through our halls. We will surely find a common date and time.

Are you already interested in a certain machine? We will gladly demonstrate its use during daily operation at one of our customers. You can then experience – first hand from a colleague – that we don't just make promises. We keep them.

K+G WETTER

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CUTTING HAS NEVER BEEN SO EASY

Manage recipes and record production data
with CutControl and CutVision

The image features a man in a white apron holding a tablet that displays a recipe management interface. The interface includes a temperature gauge showing -3.9, a timer set to 0:30, and a list of ingredients for a 60.0 kg batch. To his left, a laptop displays a bar chart. In the foreground, a platter of various meats, including spiral ham, is visible. The background shows a large industrial meat slicer.

K+G WETTER

OFFERING FULL
CONTROL
FOR THE PERFECT
PRODUCT.



RECIPE MANAGEMENT
WITH CutControl

Page 4

CutControl AND CutVision
SIMPLY EXPLAINED

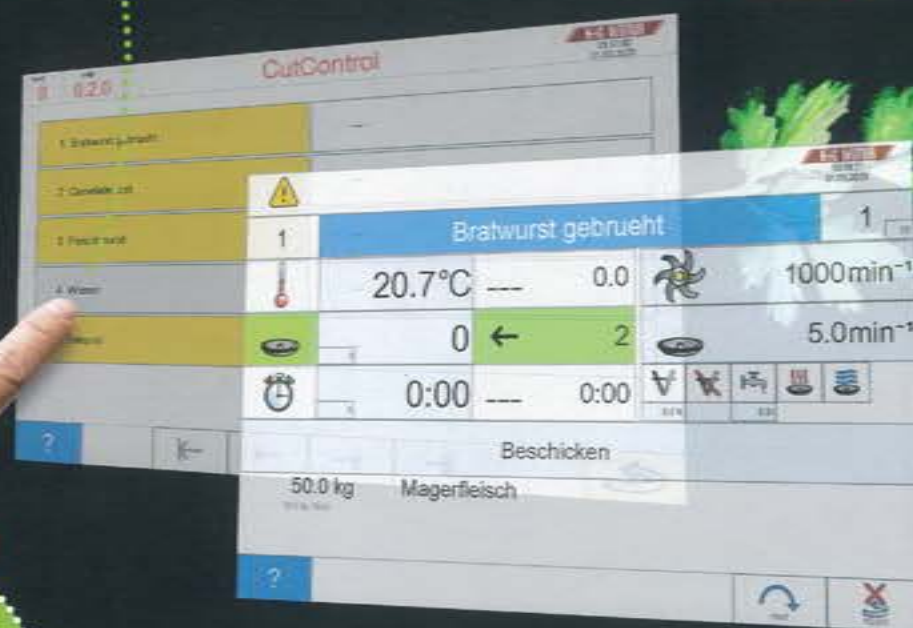
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RECORDING
WITH CutVision

Page 8

THE RIGHT SIZE FOR
EVERY APPLICATION

Page 11



CutControl –
step-by-step to the
perfect product.
With certainty!

RECIPE MANAGEMENT WITH CutControl

To ensure success – every time

Make your K+G Wetter bowl cutter even better: with CutControl

- Store and manage your recipes
- Automatically convert quantities
- Transfer the information to your bowl cutter via LAN
- Guide your employees easily and securely through all production steps with the instructions on the touch panel
- Save the data outside the machine to your PC or server

CutControl makes professional cutting possible, even without prior knowledge.

ANYONE CAN CUT WITH CutControl

The software manages recipes and guides employees effortlessly step-by-step through even complex production processes.

Recipe production steps are defined in advance and stored in the software, allowing the entire operation to benefit from the stored expertise.

Existing recipes can be easily duplicated on the PC and adapted for further products.

BENEFITS OF CutControl

- Securely store recipes for your traditional and new specialties at any time and adapt them as desired
- Use a PC to conveniently make entries or changes – step-by-step
- For each recipe step, the quantities and ingredients to be added are determined and transferred to the bowl cutter
- Documentation of the know-how
- Define parameters for the processing steps: e.g. bowl speed, knife shaft revolutions/knife speed, time per processing step, vacuum level, addition of media (e.g. water), temperature, duration
- Switch-off or switch-on parameters such as temperature, cutting time or number of bowl revolutions
- Transfer the recipe to the bowl cutter and conveniently retrieve it via the touch panel
- Minimise the risk of reject batches
- Assure product quality, save time and increase yield
- Know-how remains within the company
- Product reproducibility is guaranteed
- Facilitates flexible personnel deployment

BARCODE SCANNER – ALWAYS THE RIGHT INGREDIENT – WITH CERTAINTY

The optional barcode scanner makes sure you're always using the right ingredient.

Each ingredient is assigned a barcode during preparation. This barcode is scanned before processing. Only when the correct ingredient is scanned can the next step be performed. If an incorrect ingredient is scanned, a warning is given before the error is made and processing is stopped.

YOUR ADVANTAGES

- The barcode scanner adds an additional level of security for your process
- Only if the code is correct is your employee then able to add the ingredient and continue processing
- Reject batches caused by adding incorrect ingredients or quantities are therefore almost completely prevented.



CUTTING MADE EASY

Manage recipes and control production processes with CutControl

STEP 1



- Conveniently enter the recipe on the PC
- Transfer it to the bowl cutter via LAN

STEP 2



- Retrieve the desired recipe via the bowl cutter's touch panel
- Quantities can be calculated automatically if required (e.g. if the batch size changes)

STEP 3



- Simply follow the work instructions on the touch panel – step-by-step, CutControl tells you the exact ingredients, quantities and processing parameters, then controls the bowl cutter automatically



Temperature



Duration



Knife speed



Bowl revolutions

- Produce sausage meat to a consistent recipe and quality – regardless of the batch size

STEP 4



- Produce products of consistent quality

AUTOMATICALLY RECORD PRODUCTION PARAMETERS

Quality assurance with CutVision

- Prepare data graphically
- Reliably document and optimise production batches



DOCUMENTATION WITH CutVision:

- Knife and bowl speeds
- Temperatures
- Duration of production steps
- Consumptions when adding media
- Vacuum level
- optional: Monitor energy consumption

See the following pages for all details about CutVision »

"At first I thought I didn't need a program controller. But this is something you really have to experience! With CutControl, I have all the recipes directly in the sausage kitchen and the automatic system allows me to complete other tasks in between. That saves me at least an hour every day."

World Champion butcher
Matthias Endraß, winner with the
Butcher Wolfpack at the World Butchers'
Challenge 2022 in Sacramento (USA).



RECORDING WITH CutVision

A constant eye on quality and food safety

CutVision allows you to keep a constant eye on food safety and the quality of your cutter processes and means they can be reliably verified. The quality management software from K+G Wetter automatically records all relevant parameters around the clock.

The K+G Wetter software team combines CutVision with your familiar and proven programs – so you can easily display your data the way you need it. For greater safety and control over your production processes.

**HACCP
SUPPORT**



BENEFITS OF CutVision

- All production data is automatically recorded and stored centrally
- You can check all the quality parameters important to production at any time and verify compliance with them: this is an important building block in terms of food safety and also goes hand-in-hand with your HACCP concept
- CutVision supports you in developing your recipes and in evaluating test series
- CutVision allows you to identify potential savings and optimise your production processes





"Using CutControl and CutVision from K+G Wetter saves us time and assures quality. The software precisely meets our requirements and optimises our food production."



THE RIGHT SIZE FOR EVERY APPLICATION

Whether artisan butchers or industrial operations, processors of vegan or vegetarian proteins, other foodstuffs or pet food – CutControl and CutVision from K+G Wetter assure quality and safety during cutting and make your day-to-day work easier.

Recipe management with CutControl and quality assurance with CutVision are available as options for all bowl cutter sizes.





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Our service specialists will provide support throughout your machine's entire service life. We stand at your side to offer help and advice. This starts with detailed instruction and training and continues with answering your questions, providing maintenance and rectifying faults. Our own service specialists and worldwide sales network allow us to be rapidly available anywhere.

The unrivalled robust design of K+G Wetter bowl cutters with the cast iron machine base ensures exceptionally low maintenance requirements. Nevertheless, you should have our experts check your machine regularly in order to preserve its value and ensure a high level of operational reliability in the long term.

KIG WETTER

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THE FIRST OF ITS TYPE

.....

Mixer grinder U 200 mm 1300 L / 1850 L



K+W WETTER

The new feeder worm

Gentle material feed with the highest efficiency.

Separation

of the product and mixing section from the drive section

Individual control

Via touch panel

Perfectly coordinated with each other

Mixing shaft and mixing hopper

NEW STANDARDS IN EVERY RESPECT

GRINDING AND MIXING WITH NO LOSSES

And it really works! The mixer grinder from K+G Wetter makes it possible: dead-space-free mixing. The new generation mixes much more efficiently, even without a worm in the mixer section. With the MW 200, K+G not only offers THE SOLUTION for standardised products such as burgers and raw sausage products, but also for a wide range of convenience products.

- This saves energy, cost and time.
- Innovative technology allows mixing and grinding in a single machine, without the previously associated disadvantages such as material (dead space) and time losses.
- In conventional models the mixing shaft and screw-conveyor are located together, within the feed hopper. The result: "Dead spaces"—areas inside the hopper that the mixing paddle cannot reach—are created during processing.
- The residual material remaining inside the machine (up to 15 kg) has previously had to be added to a subsequent mix or has been ground in an unmixed state.
- Both have negative effects, either through delaying the process or by lowering quality. Both are history with the new mixer grinder from K+G Wetter.

A SMALL STEP FOR K+G WETTER...

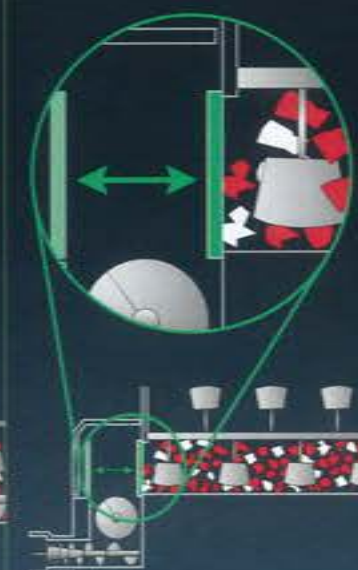
... but a giant leap for the meat processing industry. The K+G Wetter principle has led to a completely novel solution: The mixer section and grinder section are completely separated from one another. The meat worm feeder unit is the underlying innovation behind the new mixer grinder generation from K+G. The absolutely trouble-free mixing process guarantees a new production standard:

- Gentle material feed, minor warming, no smearing.
- The dead space losses have been overcome.
- The result is a high-grade, homogeneous end product.
- By opening the hydraulically-operated discharge gate the hopper is quickly and fully emptied through two discharge ports.
- A state-of-the-art, pivoting touchscreen facilitates flexible operation of the machine – even during cleaning.

Normal mixing principle



MW 200 mixing principle



Dead-space-free mixing

Separating the mixing section from the feeder and meat worm guarantees a zero-loss mixing result (top right).

**PATENTED
PROCESS**

THE SUM OF ITS BENEFITS ...

... defines this machine generation.

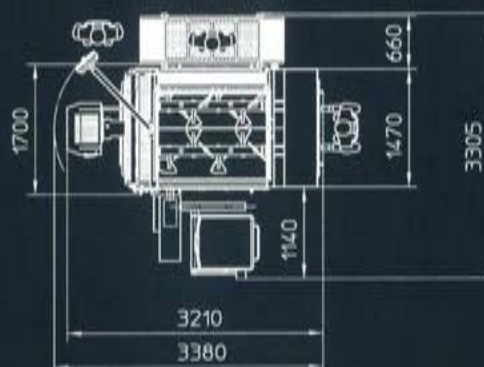
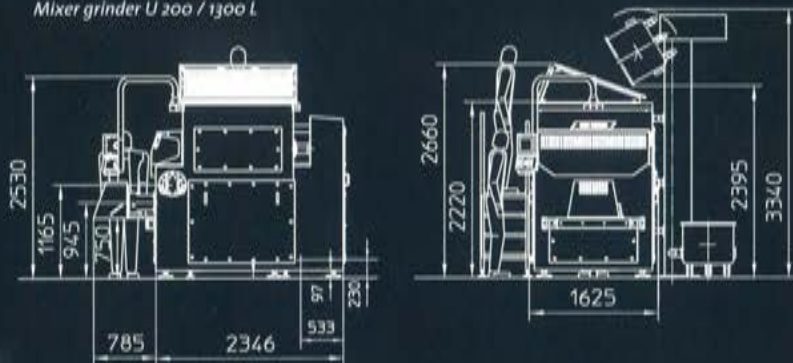
- Two mixer paddle shafts are each driven by a geared motor.
- Co-rotation and counter-rotation are possible in each direction.
- Rotational speeds can be varied.
- The best possible mixing results are achieved.
- Both the electric controller and the hydraulic unit are integrated into the machine stand.
- The bearing unit and the food area are clearly separated to allow perfect cleaning.
- For cleaning purposes, the feeder worm can be removed without using tools.
- The CutControl recipe management software allows reproducible and consistent mixing and grinding processes, resulting in the very best product quality.
- Using the CutVision quality management software all steps in the production process can be recorded, analysed and saved.

The innovative transfer zone

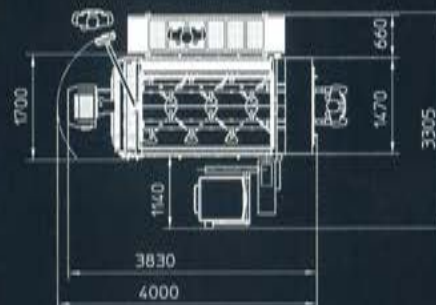
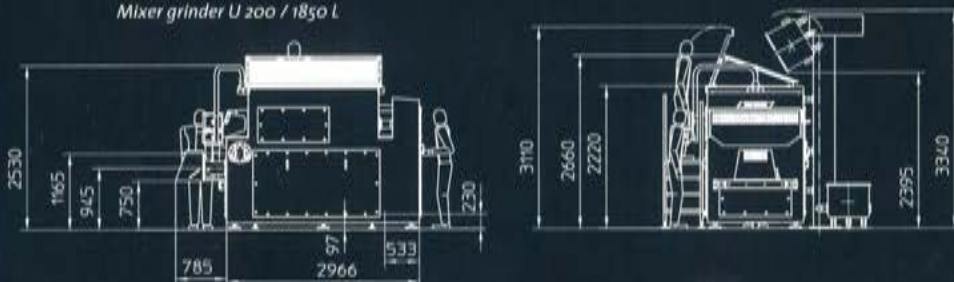
between the mixing hopper and feeder worm

DATA, TECHNOLOGY AND OPTIONS

Mixer grinder U 200 / 1300 L



Mixer grinder U 200 / 1850 L



All dimensions in mm

OTHER EQUIPMENT AND FUNCTIONAL OPTIONS

- Water dosing
- CO₂ cooling unit
(only for MW U 200 / 1300 L)
- Pneumatic sorting device
- Bayonet lock nut
- Support unit for the pre-cutter
- Reverse operation (brief) of
the meat worm
- Loading device
- Central lubrication
- Hydraulic meat worm
ejecting device
- Cleaning and transport
trolley
- Weighing system

TECHNICAL SPECIFICATIONS

	MW U 200 / 1300 L	MW U 200 / 1850 L
Hopper volume	1,300 litres	1,850 litres
Mixing capacity	700-900 kg	1000-1300 kg
Meat worm drive	30 / 48 kW	
Mixer shaft drive	2 x 13 kW	
Feeder drive	1,5 kW	
Electrical fuse protection	139 Amp	
Sound pressure level (idle speed)	70 dBA	

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