CUTTING HAS NEVER BEEN SO EASY

Manage recipes and record production data
with CutControl and CutVision

K+G WETTER

OFFERING FULL CONTROL FOR THE PERFECT PRODUCT.

**RECIPE MANAGEMENT
WITH CutControl**

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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.

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

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 specialities 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

STEP 2

STEP 3

STEP 4

– Conveniently enter
  the recipe on the PC

– Transfer it to the
  bowl cutter via LAN

– 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)

– 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

– 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

"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

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.

"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."

SERVICE AS IT SHOULD BE

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REMOTE SUPPORT

It's not always necessary to call out a service technician when something goes wrong. The optional remote diagnosis unit allows K+G Wetter's experts to digitally examine your bowl cutter upon request and get to the bottom of any faults. This allows solutions to be delivered quickly and can sometimes render a site visit by a technician unnecessary.

EXPERIENCED SERVICE TECHNICIANS ON SITE

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.

MAINTENANCE PROTECTS VALUES

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.

K+G WETTER

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