

HIGH PERFORMANCE BOWL CUTTERS FOR INDUSTRIAL APPLICATIONS



Cutmix 200, 360, 550 L
Vacuum Cutmix 200, 360, 550 L

GENERAL OVERVIEW



K+G WETTER



**MADE IN
GERMANY**

ACHIEVE THE PERFECT CUT WITH EASE



Bowl cutters and vacuum bowl cutters
from K+G Wetter

Good taste can't be compromised – especially in food processing. We have therefore integrated our cumulative experience into our bowl cutters and vacuum bowl cutters to guarantee the highest levels of quality and hygiene for you. Right from the start.

ENGINEERING SKILL FOR THE PERFECT END PRODUCT

As a world-famous brand for high-grade meat processing machines we understand what really counts. Our roots lie in the butcher trade and we are an established partner in the industry. Discover the difference. And all of the smaller details we harness to make your work easier. You benefit from added security and smooth processes that pay off immediately. For you. And your customers.

TECHNICAL DATA

CUTMIX

		CM 200 L	CM 360 L	CM 550 L	
Type		509	521	540	
				Standard	reinforced drive
Electrical specifications	Operating voltage (standard)	400V / 50 Hz	400V / 50 Hz	400V / 50 Hz	
	Rated connected load	106 kW	159 kW	189.3 kW	219.8 kW
	Rated current	195 A	312 A	396 A	420 A
	Back-up fuse – supplied by customer	200 A gG	350 A gG	500 A gG	
Rotational speeds	Knife shaft	40–4400 min ⁻¹	40–4000 min ⁻¹	40–3600 min ⁻¹	
	Mixing speed (forwards and reverse)	40–500 min ⁻¹	40–500 min ⁻¹	40–500 min ⁻¹	
	Infinitely variable bowl drive	5–18 min ⁻¹	4.5–16 min ⁻¹	4.5–16 min ⁻¹	
Motor power ratings	Knife shaft drive	103 kW	155 kW	173 kW	202 kW
	Infinitely variable bowl drive	2.6 kW	2.6 kW	4.1 kW	
	Unloader drive	1,3 kW	-	1.3 kW	
	Hydraulic unit	3.0 kW	3.0 kW	3.0 kW	
Optimum batch sizes boiled/cooked/raw sausage		170 / 160 / 95 kg	290 / 280 / 160 kg	440 / 420 / 250 kg	

VACUUM CUTMIX

		VCM 200 L	VCM 360 L	VCM 550 L
Type		511	531	551
Electrical specifications	Operating voltage (standard)	400V / 50 Hz	400V / 50 Hz	400V / 50 Hz
	Rated connected load	110 kW	167 kW	214 kW
	Rated current	195 A	334 A	428 A
	Back-up fuse – supplied by customer	200 A gG	400 A gG	500 A gG
Rotational speeds	Knife shaft	40–4400 min ⁻¹	40–4000 min ⁻¹	40–3600 min ⁻¹
	Mixing speed (forwards and reverse)	40–500 min ⁻¹	40–500 min ⁻¹	40–500 min ⁻¹
	Infinitely variable bowl drive	5–18 min ⁻¹	4.5–16 min ⁻¹	4.5–16 min ⁻¹
Motor power ratings	Knife shaft drive	103 kW	155 kW	200 kW
	Infinitely variable bowl drive	2.6 kW	5.2 kW	5.2 kW
	Unloader drive	1,3 kW	1.3 kW	1.3 kW
	Hydraulic unit	3.0 kW	3.0 kW	3.0 kW
	Vacuum pump	4.0 kW	5.5 kW	7.0 kW
Vacuum pump, integrated	Pump type	Water-ring	Water-ring	Water-ring
	Water consumption (only during evacuation)	Approx. 5.5 l/min	Approx. 5.5 l/min	Approx. 5.5 l/min
Optimum batch sizes boiled/cooked/raw sausage		170 / 160 / 95 kg	290 / 280 / 160 kg	440 / 420 / 250 kg

APPLICATIONS

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CM 200, 360 L

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APPLICATIONS

The best for your requirements

K+G Wetter industrial bowl cutters are still the most commonly used for meat processing. Fine sausage meat for cooked sausage specialities can be produced in best quality as well as the coarser cut for all types of raw sausage meat. In addition, the K+G Wetter industrial bowl cutters are also excellent for making convenience products such as fillings, soups and stews, for the production of baby food, for sauces such as bolognese, or even vegetarian and vegan dishes in large quantities. And the industrial bowl cutters from K+G Wetter are even used successfully in the confectionery, cheese, and pet food sector - for the highest hygiene standards and safe and efficient work. The best ingredients, expertise in food processing and machines that set standards in quality and hygiene are ultimately used to create products that simply taste good.

VEGETARIAN AND VEGAN PRODUCTS



MEAT, FISH AND MILK PRODUCTS



CONFECTIONERIES



PET FOOD



CUTMIX 200 L

Getting started with the industrial bowl cutter series

The Cutmix 200 is the most compact of K+G Wetter's industrial bowl cutters. 200 litres bowl volume are ideal for large trade businesses or small industrial enterprises.

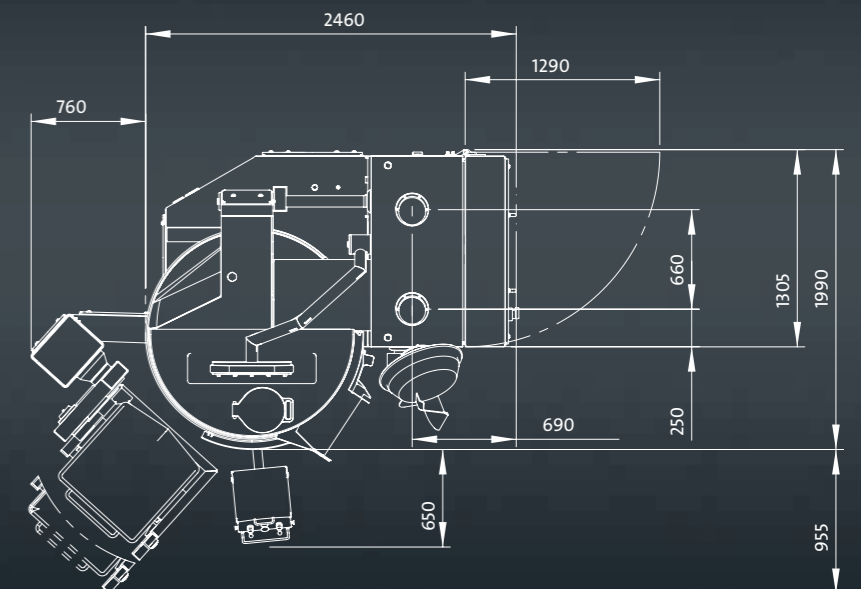
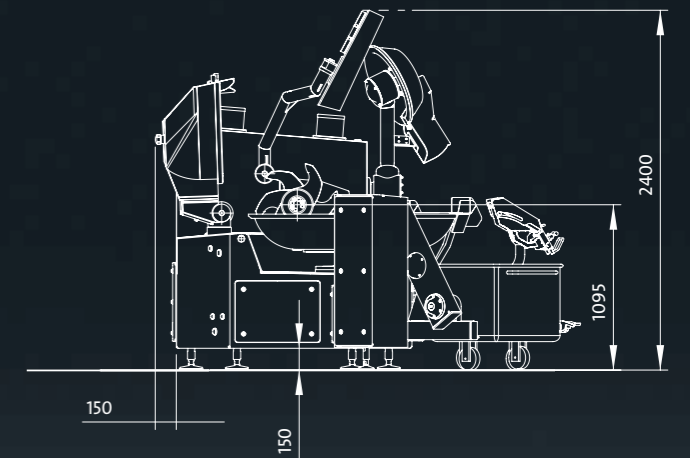
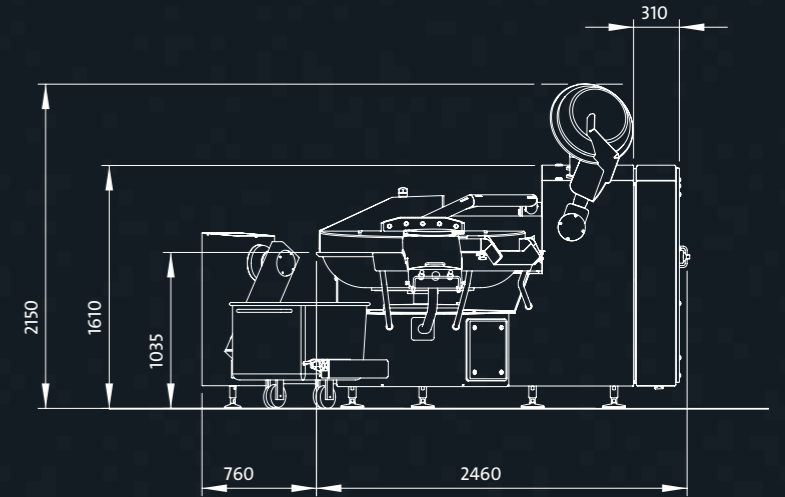


Central lubrication

An automatic central lubrication system ensures all relevant points are properly lubricated.

Dimensions CM 200 L

Given in mm



CUTMIX 360 L

Best food processing for industrial batches

With 360 litres bowl volume, the Cutmix 360 reliably produces large amounts of the best products in industrial use.



Unloader shield

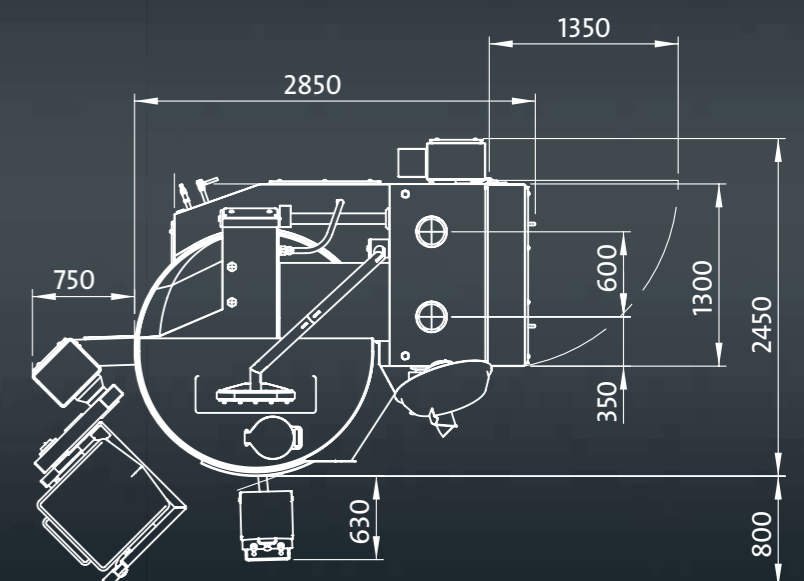
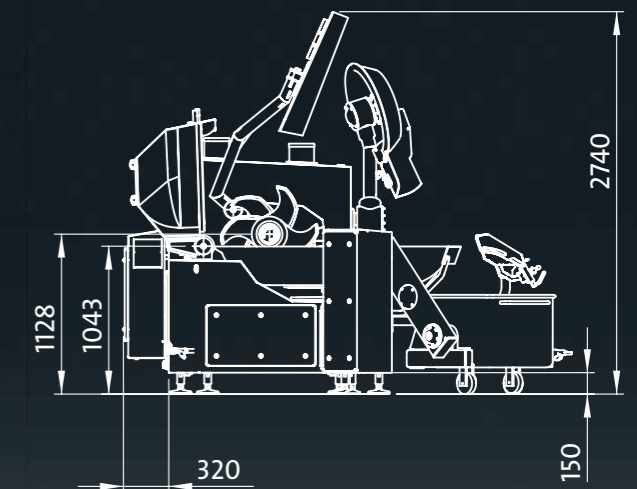
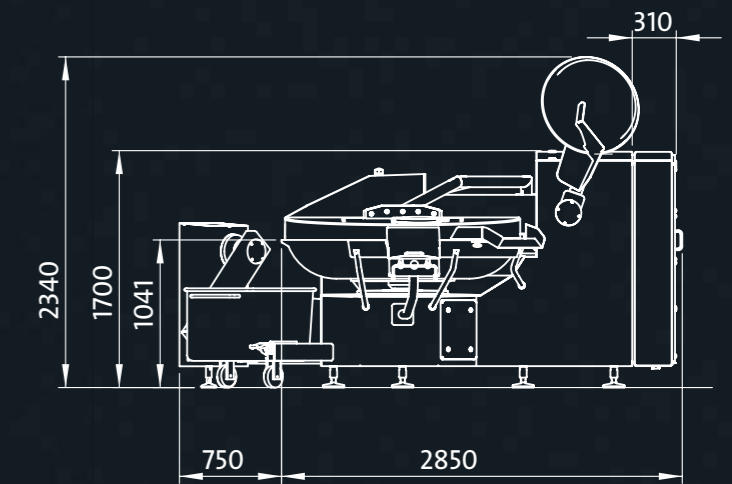
Quickly empties any types of sausage meat mix cleanly and without residue. The stepped shape prevents demixing of sausage meat with coarse layers.

Bowl drive

The bowl has no separate mechanism, which can be very costly in terms of maintenance. It uses a robust and reliable drive via a high-quality duplex chain.

Dimensions CM 360 L

Given in mm



VACUUM CUTMIX VCM 200 L

Compact vacuum bowl cutter for the industry

K+G Wetter offers high-quality vacuum technology for large trade businesses and industrial use with the VCM 200. Even the compact size makes no compromises whatsoever in terms of quality and hygiene!



360° view



Automatic water dosing*

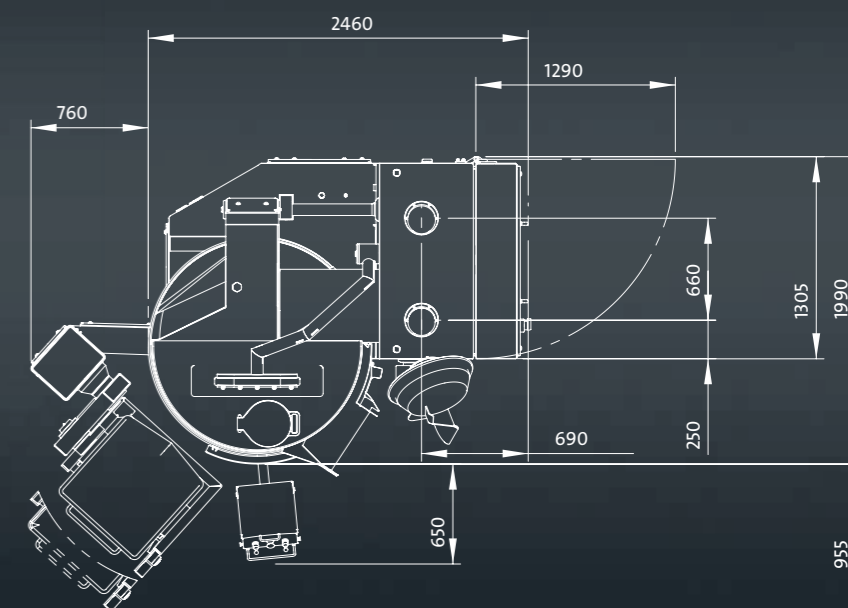
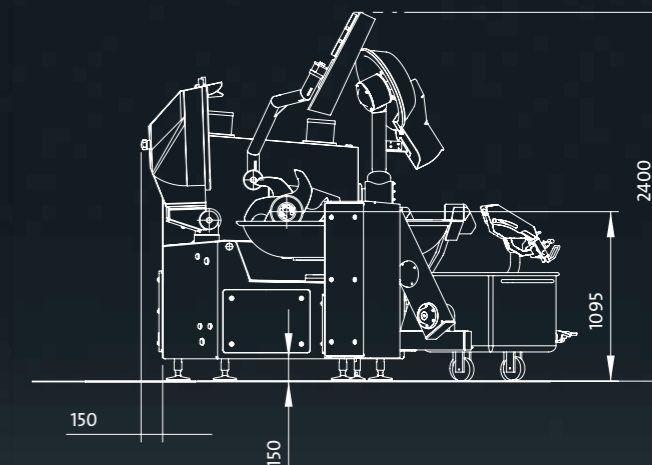
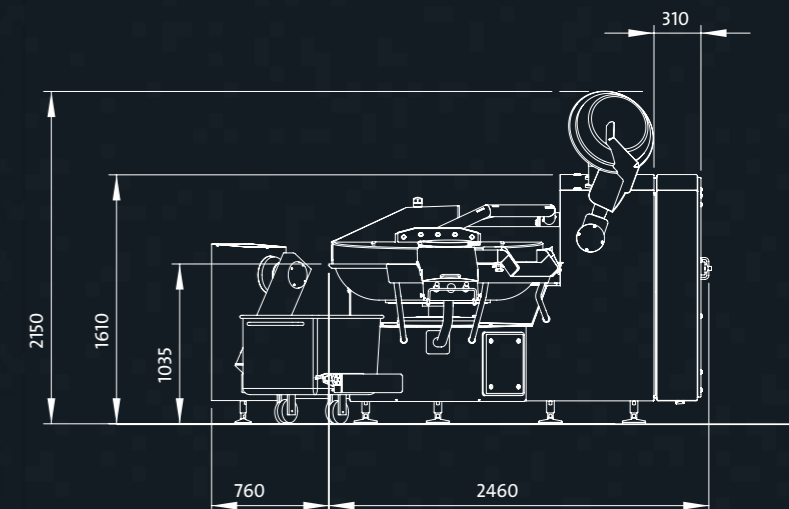
A hygienic, self-closing nozzle in the cutting chamber supplies a defined amount of water at the touch of a button. When using the CutControl recipe management software, this is even fully automated.

THE ADVANTAGES

- Hygienic nozzles in cutting chamber
- Self-closing
- Hose connection outside on knife cover, can be detached for cleaning

Dimensions VCM 200 L

Given in mm



*optional

VACUUM CUTMIX VCM 360 L

Industrial vacuum bowl cutter
with hygienic advantage

The VCM 360 from K+G Wetter offers the advantages of vacuum technology for large quantities of sausage meat in industrial use - and it is equipped with all the hygiene features of the Hygienic Secure range.

Hydraulic loading*

Practically maintenance-free hydraulic loading system with two hydraulic cylinders guarantees judder-free lifting and emptying – hygienically safe and easy to clean.

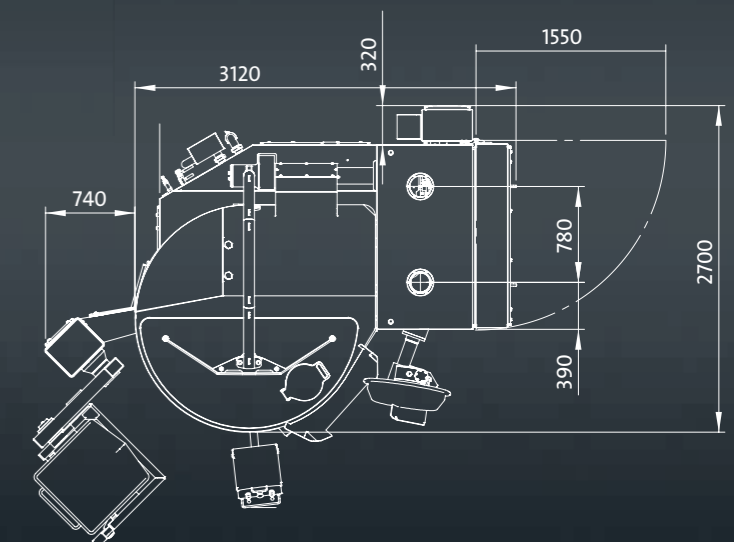
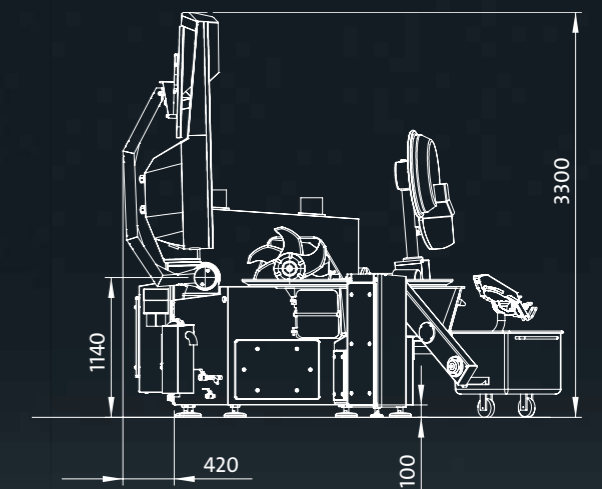
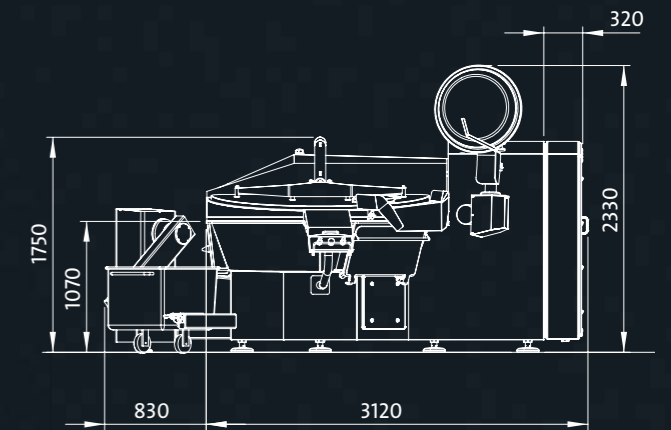
Two-piece lid made of 100 % stainless steel

For faster loading and shorter process times.

hygienically safe

Dimensions VCM 360 L

Given in mm



360° view

*optional

VACUUM CUTMIX VCM 550 L

Big on production and hygiene

550 litre bowl volume plus vacuum technology, plus unique stability and the hygienic extra as Hygienic Secure version - the VCM 550 L from K+G Wetter enables efficient, convenient and hygienic food processing in XXL format.



Internal switch cabinet/
external optional
For a high degree of flexibility.

All machines
equipped with
energy-efficient
AC technology

Touch panel

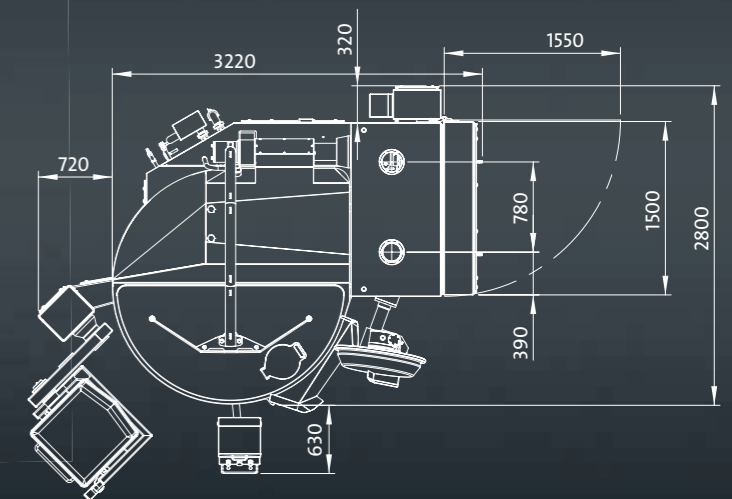
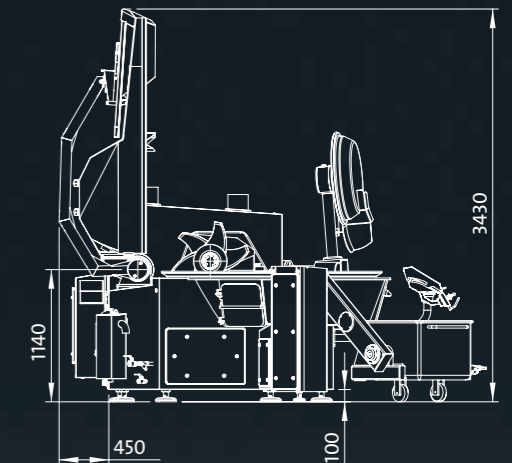
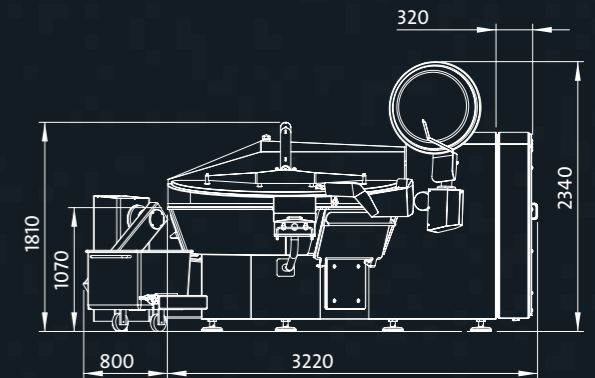
For intuitive operation and control – optionally interfaced with the CutControl (recipe management) and CutVision (quality management) software.



360° view

Dimensions VCM 550 L

Given in mm





Unique in the world for K+G Wetter machines

Robust machine stands made of grey cast iron

Absorbs vibrations, thereby ensuring low-vibration levels and smooth running and a long service life of the machine.

CLEAR ARGUMENTS FOR YOUR SUCCESS

What our solutions offer – and their benefits to you.

From compact and powerful for the butcher trade to massive and powerful for the industry – our bowl cutters are perfectly tailored to the various requirements in meat processing.

WELL THOUGHT OUT CONSTRUCTION

- Hygiene is consistently taken into account
- High-quality materials and robust workmanship
- Focus on durability and ease of use
- Findings from practice are included
- The expert know-how of our employees is incorporated into the design

SAVE TIME TO SAVE COSTS

- Non-productive times are reduced through clever detailed solutions
- Knife cover strips, bowl scrapers and bowl support pad can be removed and inserted in no time at all, saving much time during cleaning
- Short loading and unloading times due to optimised unloader and hydraulic loading with pre-loading position
- Split lid can be quickly opened and closed

INTELLIGENT DRIVE TECHNOLOGY

- Powerful high-torque servomotor
- Speeds for knife and bowl can be infinitely adjusted
- Full torque is guaranteed at all times
- Critical speed combinations can be excluded and prevent operating errors

KNIVES

- Different, specially-developed knife shapes for optimum production processes according to individual recipes
- Knives can be changed quickly and safely with effort-saving torque tool
- Alternatively, a hydraulic tensioning device can be used, which reduces times even further

CLEANING AND HYGIENE MADE EASY

- For the cleaning process the bowl automatically returns to a predefined position
- The generously dimensioned water drain plug ensures rapid emptying of the cleaning water
- The slope of nearly all surfaces on the machine ensures residue-free water drainage

The highest standards of hygiene

All surfaces are inclined. Cleaning agents run hygienically and safely off the hand-polished surfaces. Of course, the machines are clad completely with stainless steel, even the under-sides.

Machine feet (Hygienic version)

Supports the smooth running of the bowl cutters and enables hygienically safe cleaning.

INTELLIGENT SHUTDOWN FUNCTIONS

- Important shutdown parameters such as time, bowl revolutions and temperature can be activated directly via touch panel
- Alternative shutdown of production steps via CutControl
- Automatic shutdown upon reaching specific parameters avoids production spoilage

MAXIMUM OPERATIONAL RELIABILITY THROUGH PREVIOUSLY UNACHIEVED HIGH STANDARD OF HYGIENE

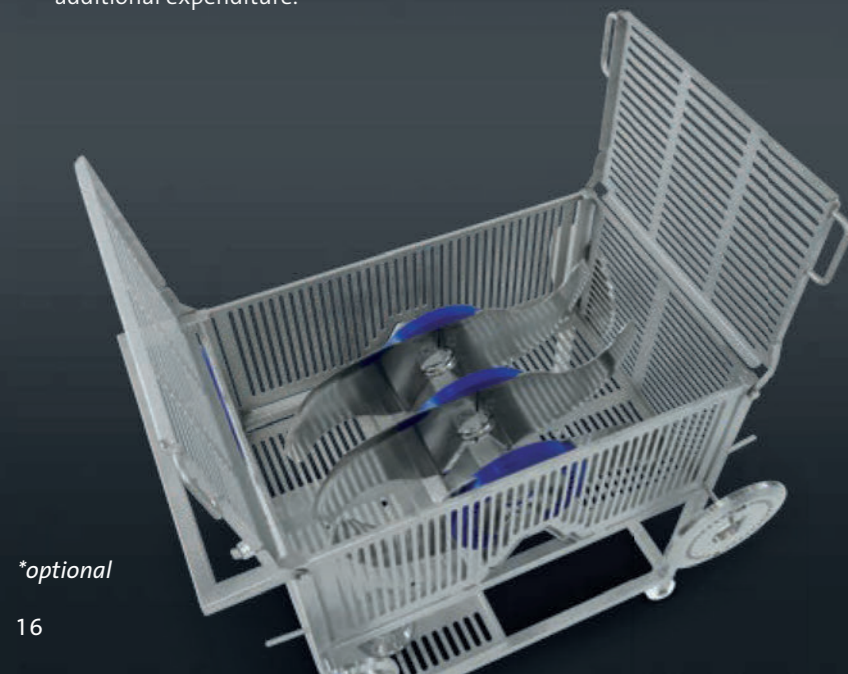
- The self-adjusting knife cover strip patented by K+G Wetter can be removed in seconds without tools and is hygienically safe to clean
- All components, including the vacuum pump, are integrated into the machine, thereby preventing potential “dirt traps” caused by additional cabling and external machine parts
- All lines of the vacuum system are accessible and are hygienically safe to clean

SWITCH CABINET

- Saves space and ensures optimum hygienic properties
- Rapid and space-optimised installation

EXTERNAL VENTILATION*

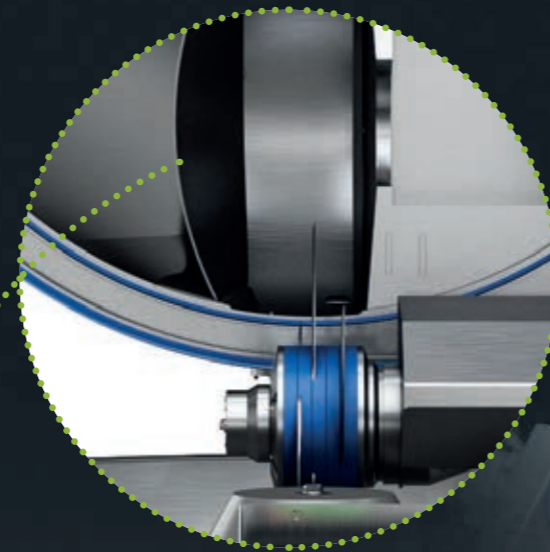
- Warm exhaust air is dissipated 100% from the air-conditioned production area
- External ventilation* reduces the cost of air conditioning for the work space
- Slight overpressure in the machine prevents the ingress of dust and ensures a longer service life
- In air-conditioned production facilities we recommend fitting the machines with the optional forced ventilation system
- Energy saving quickly amortises the low additional expenditure.



*optional

HIGH TECH FOR BEST RESULTS

- Removable baffle plate in the knife cover adjusts optimally to the cutting chamber for the highest quality of all products
- Optimised bowl geometry facilitates a high loading volume and throughput
- Low maintenance and reliable – reduced operating costs

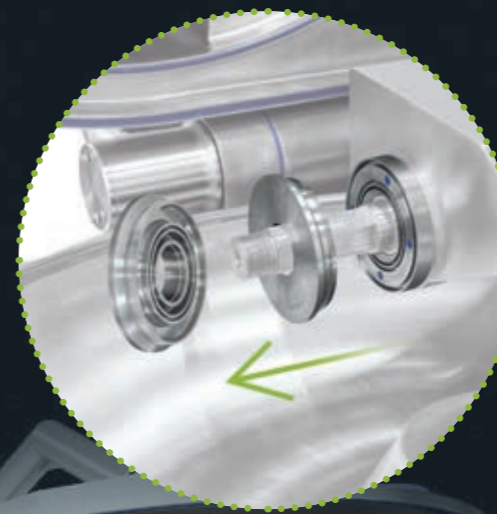


The removable baffle plate

creates a smaller cutting chamber, in which fine mixes are produced quickly and particularly finely. Without the baffle plate, the large cutting chamber is ideal for the production of raw sausage with minimal heating and clean cut.

Cleaning and transport trolley*

Offers the highest safety and hygienic standard. The sharp knives and additional high-quality components are safely secured and can be dried after cleaning without forming puddles.

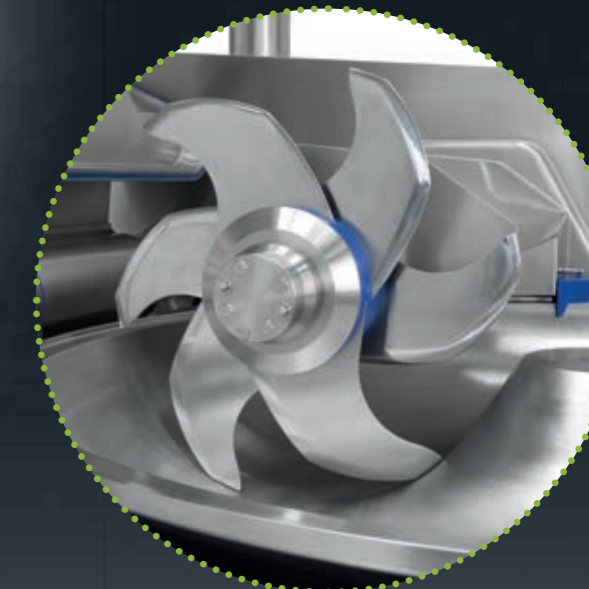
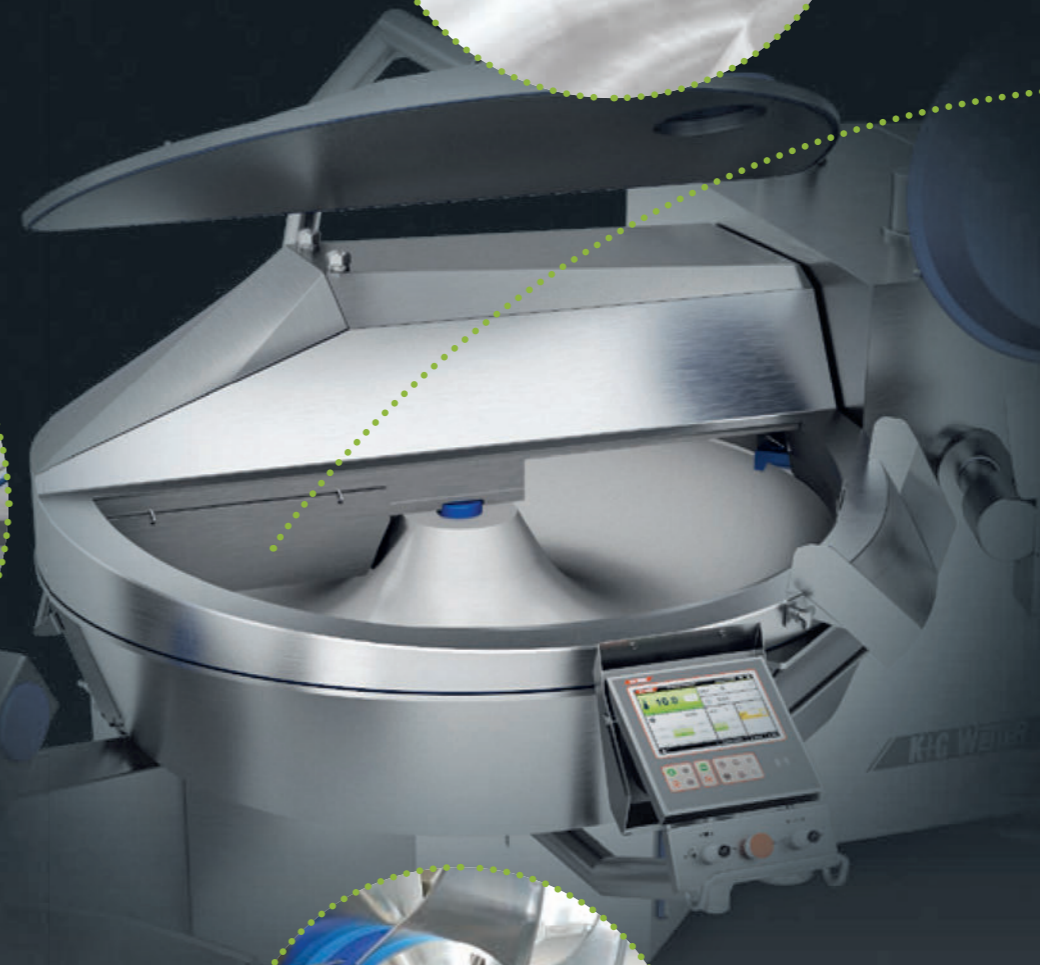


The labyrinth sealing disc

reliably protects the shaft bearing from penetrating fluids, thus considerably extending the service life of bearing and seal. Hygienic advantage: Lubricants cannot reach the machine from the bearing in the opposite direction either. The sausage meat cannot be contaminated.

Non-return valve

Ensures safety according to EN 12855, and reliably prevents unintentional intervention in the direction of the knives.



CUTTING SYSTEM

The optimum interaction of cutting chamber geometry and blade shape ensures perfect milling of all types of sausage mixes in K+G Wetter machines.

KNIFE HEAD

The knife head is fastened easily and securely with the power tool. Alternatively, the knife head can be fastened with a hydraulic tensioning device. The advantage here: Fastening takes only a quarter of the time.

THE KNIFE SHAFT

The knife shaft is stably located within the robust knife shaft arm, which is cast together with the stand in a single piece. This ensures that the knives run with the lowest possible clearance to the cutter bowl and knife cover – to deliver the shortest process times.

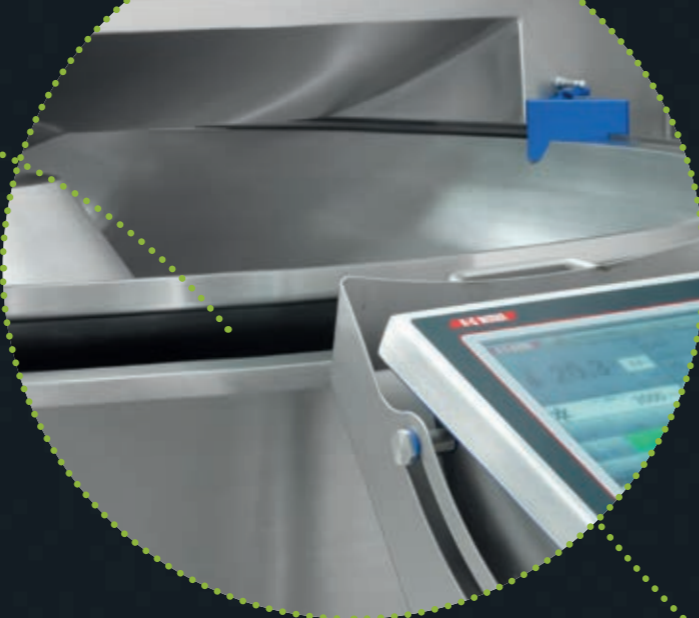


Hydraulic tensioning device*

Fast, hygienic, reliable.

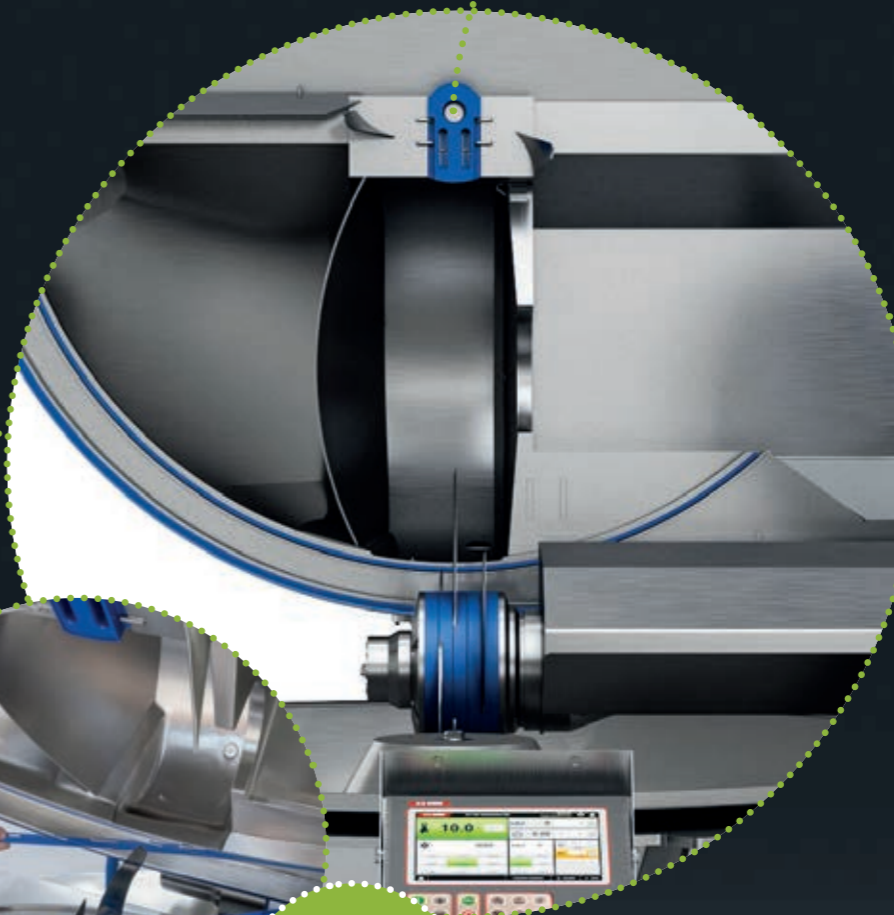
Seal-free

A seal is no longer installed between cutter bowl and vacuum vessel. It prevents this extremely critical area from becoming soiled and keeps it hygienically clean, because cleaning is easy, quick and thorough and allows for reliable visual control.



Bowl support pad

Can be removed easily and quickly without tools and refastened securely. This is the only way to ensure hygienically safe cleaning of this risk area is possible. The snap-in-place system also ensures the bowl support pad cannot be lost when the knife cover is closed.



HYGIENIC SECURE

K+G Wetter standard for the industry

How can we make meat processing easier and better? That is the question that has always driven us at K+G Wetter. With "Hygienic Secure", the new generation of vacuum bowl cutters for industry, we are setting new standards in terms of hygiene.

SAFE AND STRONG IN OPERATION

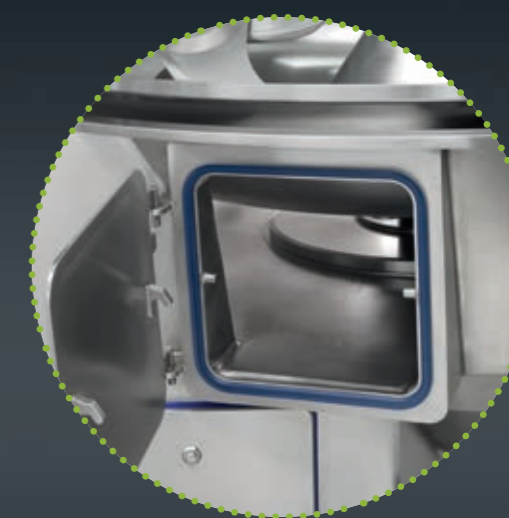
Faster processes, high energy efficiency and outstanding strengths when it comes to hygiene: All this and more makes "Hygienic Secure" the new benchmark in industrial meat processing. After all, as a brand we are known worldwide for making a big difference with clever details. Discover the benefits for yourself – and let us help you reap the benefits in terms of safety and economy for your production.



Patented
solution

Patented knife cover strip

Can be removed for cleaning in no time at all and securely snapped back into place. This makes hygienically safe cleaning of this otherwise critical area even possible in the first place. The knife cover strip is designed to be self-adjusting, thus considerably reducing the frictional resistance to the cutter bowl.

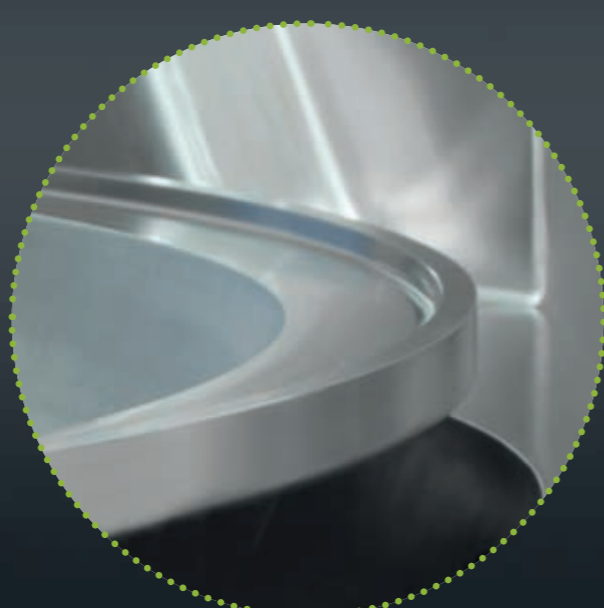


2 large cleaning flaps

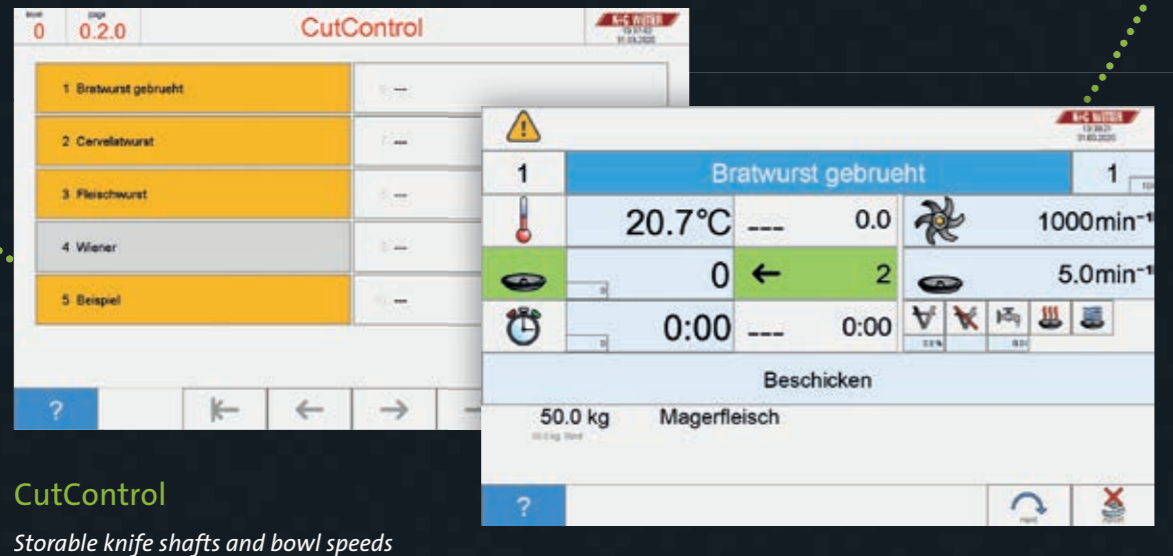
in the vacuum vessel allow very good access to the area under the cutter bowl. The entire area is therefore easily accessible and can be cleaned hygienically safe.

Increased bowl edge

Enables clean working, improves hygiene and prevents production losses.

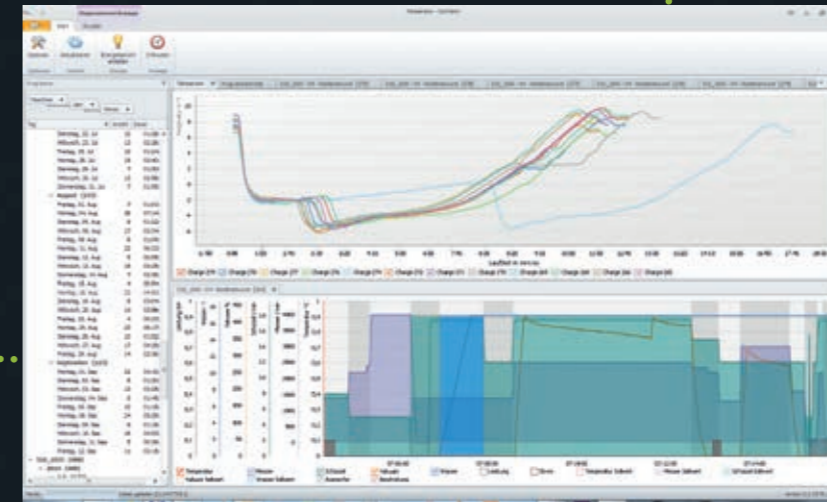


CUTCONTROL AND CUTVISION



CutControl

Storable knife shafts and bowl speeds and switch-off function over time, temperature or bowl revolutions guarantee reproducible product results.



CutVision

Reliably records all relevant production data for quality management purposes.

RECORDING WITH CUTVISION*

The K+G Wetter software CutVision records and documents all production steps. The quality management software thus guarantees the complete recording of all production-relevant parameters such as temperature curves, times, etc. The data can be stored and output individually and according to the customer's wishes in different standard programs and representations.

Software available for all Cutmix and Vacuum Cutmix models from K+G Wetter provides more safety and better control in your production. The recorded processes and key data can be viewed, evaluated, saved or printed out as a table of values or in the form

of diagrams. This documents the entire production process – automatically and round the clock.

YOUR ADVANTAGES:

- Better control due to recording of all steps in the production chain
- More safety, because all measurable variables such as time, temperature curves etc. are visible and easy to read out
- Reliable documentation round the clock
- Easy operation

PERFECTION AT THE PRESS OF A BUTTON WITH CUTCONTROL*

The automatic program controller CutControl significantly alleviates the workload of the operating personnel. Cutting programs, created at the machine or on a PC, automate the cutting process and can be simply transferred to any bowl cutter over the factory network. Simple operation is of primary importance. The operator is guided step by step through the recipe. CutControl thereby guarantees uniform and reproducible quality of the end products. Moreover, the bowl cutter programs can also be documented and archived.

The clearly-structured input screen of the software – which is subject to ongoing development by K+G Wetter – facilitates the entry of all recipe data required for the respective batch as well as the required additives. An automatic quantity convert-

er function calculates the ingredient quantities for any desired batch size, eliminating the risk of miscalculation. Knife shaft and bowl speeds, together with temperature limits etc., are optimally matched to the product. All processes are started and/or confirmed at the press of a button during production, meaning that operating errors are prevented.

Separately installed joysticks

For additionally increased system reliability.

SIMPLE OPERATION VIA TOUCH PANEL

All of the machines in the Cutmix range are operated via a modern touch panel. The large, clear display shows the current operating modes and facilitates intuitive control of the machine. To prevent production spoilage the machines are fitted with automatic shut-down functions for the sausage meat temperature, number of bowl revolutions and cutting time. In addition, all machine functions monitored by the system can be viewed directly on the touch panel via the self-diagnosis systems.

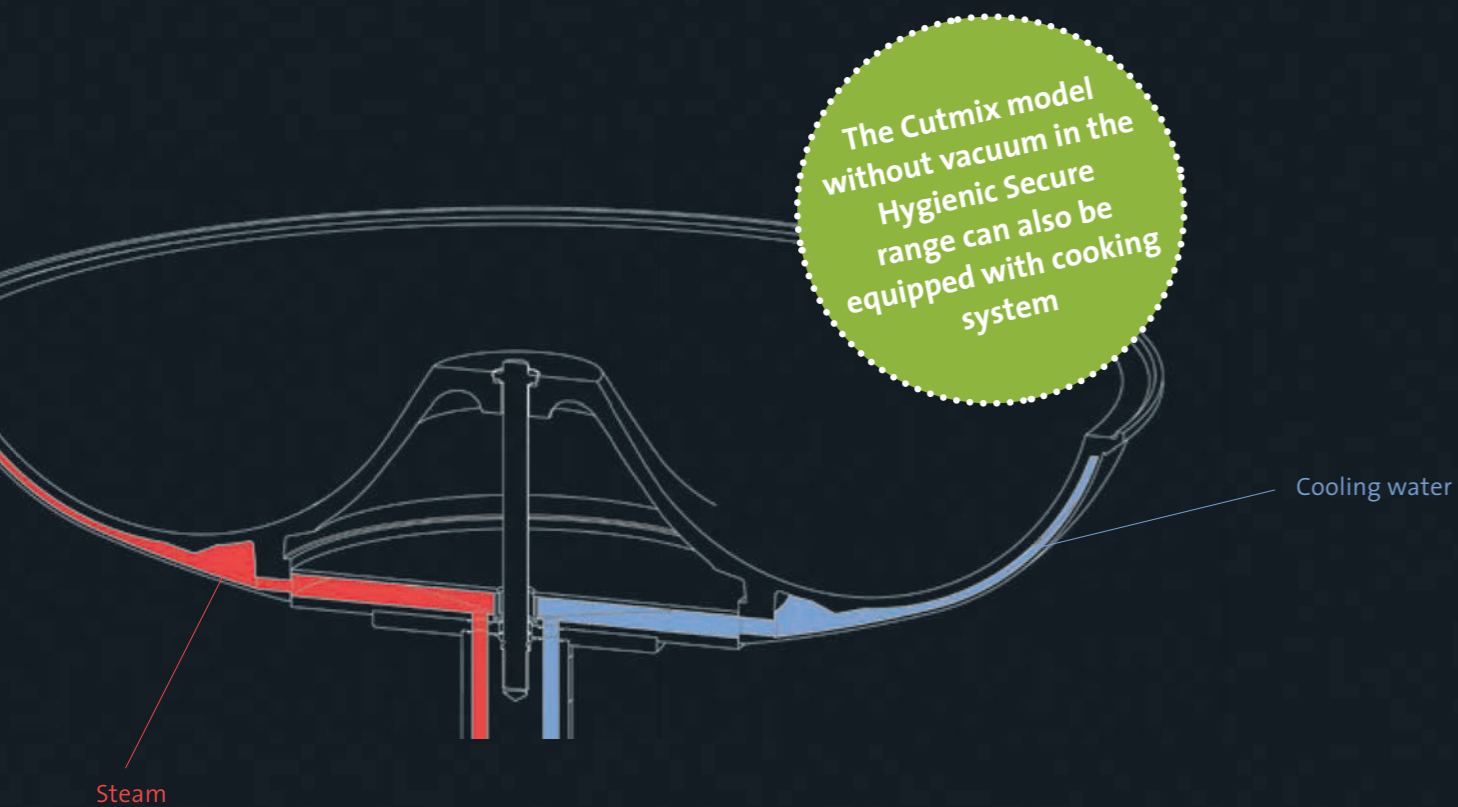
The ergonomically designed and swivelling touch panel is positioned at front centre of the machine. It can be conveniently turned to face the desired working position. Employee workload is reduced and the job becomes an enjoyable task.

Complete monitoring

All key machine functions are visible on the touch panel.



*optional



DOUBLE-WALLED COOKING/COOLING SYSTEM*

The sausage mix can be cooked gently during cutting. This is done by heating the double-walled bowl with steam in the space between the two walls of the bowl and cooling it down again with cold water in the same way. This eliminates the pre-cooking stage and avoids material loss through boiling. Protein, minerals and all valuable ingredients are fully retained. Waste water containing fat and proteins does not arise. Due to the closed system of the special double-walled cooking bowl, the steam supplied heats the cooking bowl very quickly only via the space between the two bowl walls. This delivers considerable savings in terms of both energy and, therefore, cost. Steam consumption is reduced by approx. 30%. Cooking time is likewise reduced by approx. 30%. The fact that this also keeps the steam completely separate from the processed product provides a one hundred percent hygienic security guarantee: The risk of contamination from steam is fully excluded.

THE ADVANTAGES:

- Completely closed system with double-walled bowl ensures maximum hygiene by preventing the ingress of extraneous water
- Short heating and cooling times reduce operating costs
- Temperature-controlled steam volume regulation simplifies production
- 30% faster and therefore greater energy efficiency and throughput
- No steam precipitation in the product and chamber
- The bowl cutters of the Hygienic Secure CM 200 and CM 360 range are optionally available with the cooking/cooling system. This allows the use of the advantages even without the vacuum device.

*optional

VACUUM TECHNOLOGY

The decisive step forward

The manufacturing benefits of vacuum technology are especially apparent when producing boiled and cooked sausages. Because the oxygen is extracted, oxidation during the cutting process is largely prevented. Under vacuum conditions the volume of the meat cells expands, which promotes fast and effective fine cutting. Air pockets in the sausage meat – together with the associated discolouration of the finished product – are a thing of the past. Jelly creation is minimised. The finished product is pleasantly firm in bite, looks appetizing and has an even longer shelf-life.

The height of the vacuum is pre-selected at the touch panel or controlled automatically via CutControl recipe management. An automatic levelling system, fitted as standard, ensures the set value remains constant. This means that the product quality is always the same with the same setting and reproducible results are guaranteed.

K+G WETTER VACUUM TECHNOLOGY SUMMARISED:

- Rear cleaning opening for hygienically safe cleaning of the line system.
- Regulation of vacuum level to constant values (>90%)
- Silencer reduces noise during ventilation, easy and hygienically safe to clean
- Connection to central vacuum is easy
- Vacuum lid, knife cover and vacuum vessel are one unit with low volume, which quickly produces the vacuum (evacuation)

ADVANTAGES OF OUR VACUUM TECHNOLOGY

- Firmer and more compact sausage mixes
- No air pockets in the sausage mix, therefore considerably longer end product shelf-life
- No discolouration of the end product
- Crunchy bite and intense taste of the finished sausages





SERVICE AS IT SHOULD BE

Our experienced application engineers provide thorough instruction in using the machine and are also available for help and advice at any time. Our own service specialists and worldwide sales network allow us to be available anywhere at any time.

Maintenance requirements are very low and have only a minimal effect on operating expenses. Preventive maintenance maintains the value of the machine and ensures a permanently high degree of operational reliability.

REMOTE SUPPORT

Optionally, the K+G Wetter bowl cutters can be provided with a remote diagnosis unit on request. This allows problems to be solved quickly and can even prevent possible service calls.

TEST CERTIFICATES & ATTESTATIONS

For the safety of our customers the machines are tested by experts from the Berufsgenossenschaft Nahrungsmittel + Gastgewerbe BGN*. Successful achievement of the type approval documents the high quality of the machines from K+G Wetter.

Throughout the company K+G Wetter operates pursuant to the DIN ISO 9001 quality standard. Compliance with the high quality standard is regularly audited through internal checks and by independent external institutes.

**German employers' liability insurance association for the food and catering sector BGN*





A GOOD DECISION



Quality pays off

You earn your money with our machines. We are aware of this responsibility – and this can be seen in our high-quality solutions. Well thought-out down to the last detail, they will ensure efficient processes and a high degree of security at your company for decades to come: You can be assured that you have made the right choice.

DROP BY

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

Come and see for yourself. We look forward to meeting you!

ALL-ROUND SHARPENING SERVICE

Directly from the professionals

If the performance of your cutting tool fades after intensive use we will restore its sharpness in the shortest possible time – safe transport included. More information can be found at: kgwetter.de/schleifservice

K+G WETTER

K+G WETTER GmbH
Goldbergstraße 21
35216 Biedenkopf-Breidenstein

Tel. +49 (0) 64 61 / 98 40 - 0
Fax +49 (0) 64 61 / 98 40 - 25

info@kgwetter.de
www.kgwetter.de