

Automatic grinder K 280





Automatic grinder G 160 / U 200

Automatic mixer grinder G 160 / U 200

Automatic grinder K 280

The right device for every requirement:
The K+G WETTER programme for high-performance grinders

Following on from the tried-and-tested automatic and automatic mixer grinders in the sizes G 160 and U 200, K+G WETTER has now rounded off the product range with the new automatic grinder in the K 280 size.

All sizes of the high-performance grinders keep their promises. This is thanks to the typical characteristics common to all K+G WETTER machines:

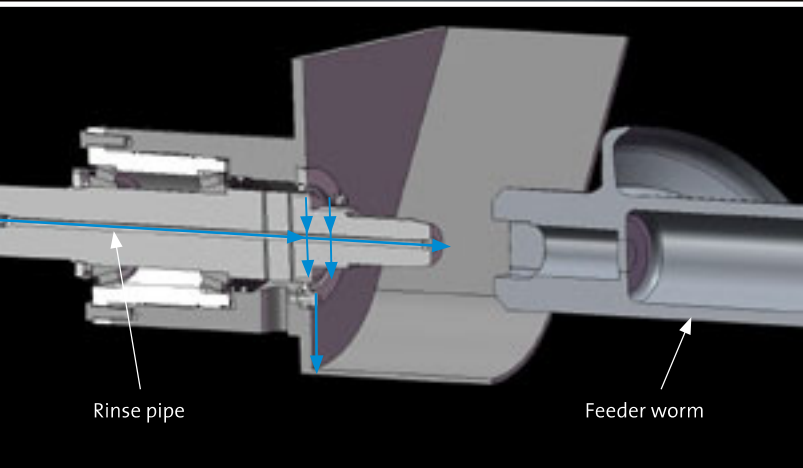
THE QUALITY OF THE MACHINES

- Heavy, stable and robust design
- High production capacities thanks to the high performance that is maintained even in continuous operation
- Quiet running
- Practicable and easy to operate
- Maintenance- and service-friendly
- Exemplary in terms of work safety and hygiene requirements
- Automatic self-diagnosis

THE PRODUCT QUALITY

- Clear and clean cut
- No squeezing of fat and meat particles
- Loose consistency of the material ground
- Barely noticeable increase in temperature means caring treatment of the items processed
- Processing of fresh and frozen meat, prebroken or from block





The K 280 industrial grinder distinguishes itself through an outstanding performance capacity:

- Up to 22 tonnes of fresh meat per hour
- With standard blocks (60 x 40 x 25 cm) the capacity is 4 to 8 tonnes/hour depending on the size of the holeplate
- With crushed frozen meat even up to 16 tonnes/hour
- The **hopper volume** is 575 litres
- The **meat-worm drive** operates at a powerful 65/88 kW, the variable speed **feeder drive** has 9.5 kW
- The **loading** of the automatic grinder can be via direct supply of lift or on a conveyor belt. A metal detector for the conveyor belt is available as an option.
- A particular highlight is the **new-style cleaning device** that eliminates the need to dismount the feeder worm.
- As with all industrial grinders, a **pneumatic sorting device** is available as an option.
- A newly-designed **membrane keyboard** enables intuitive operation.

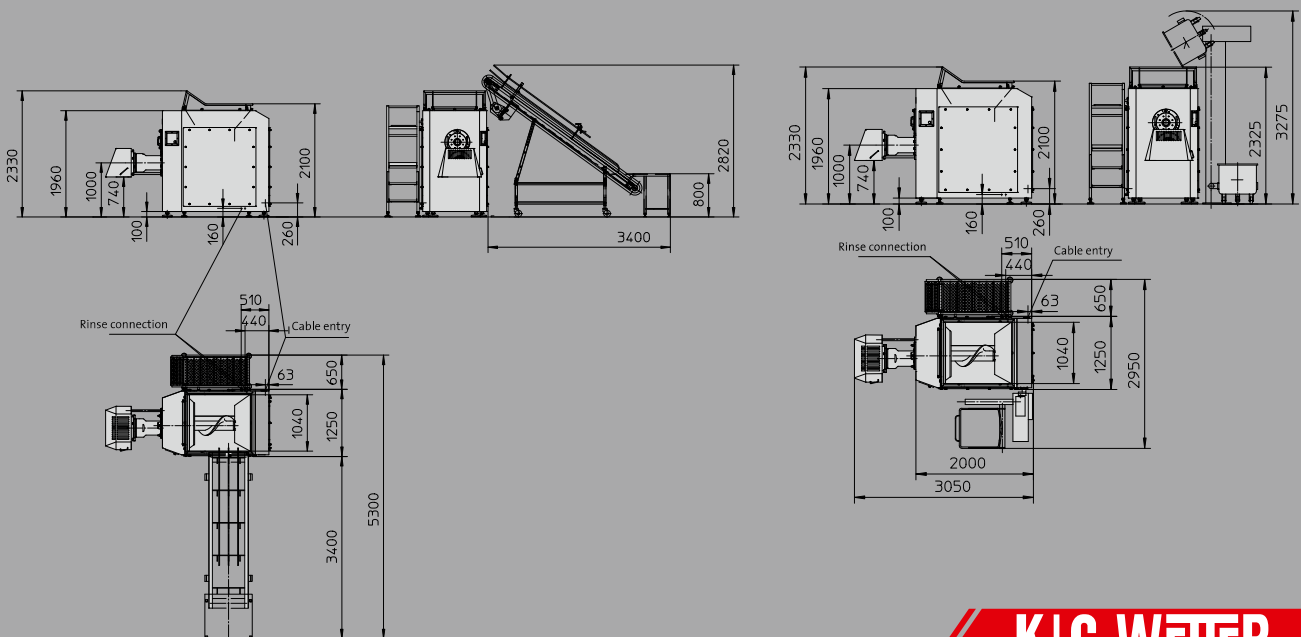
The standard scope of delivery includes everything that makes working with this high-performance grinder easy, quick and safe:

- Bayonet nut for quick removal of the cutting set
- A special cutting set for frozen meat
- Discharge protector at worm housing
- Safety frame above grinder hopper
- Cleaning platform
- Height-adjustable cleaning and transport trolley
- The massive K 280 industrial grinder works in accordance with the 2-worm principle developed to perfection by K+G WETTER. Thanks to its enormous strength and a feeder worm from special cast iron with peeling edge, it can cut frozen blocks of up to minus 22°C instead of breaking them – and that with a minimal increase in temperature of 1 to max. 2°C.
- The result is a clean, clear cut.
- There is no smearing.
- All in all, the K 280 industrial grinder is a high-performance machine, designed and built for the particular requirements of industry, that is also ideally suited for continuous operation.



Automatic grinder K 280 Type 435

Diameter of holeplate mm	280
Hopper capacity in litres	635
Throughput	
• Fresh meat max. kg/h	22.000
• Frozen meat from the block kg/h	4.000 - 8.000
• Frozen meat prebroken max. kg/h	16.000
Rated power working worm kW	65/88 (105/210 RPM)
Rated power feeder worm kW	16 (5-25 RPM)
Sound pressure dBA	83 (idle state)



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