

HEAVY DUTY FOR THE BUTCHER TRADE



Electric grinders • (Mixer) automatic grinders
(Mixer) angle grinders



ADVANTAGES FOR YOU

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The solution for hygiene and food safety

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D 114 + E 130

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E 130 + G 160

Perfect grinding

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**BECAUSE WE
UNDERSTAND OUR
SAUSAGE-MAKING
CRAFT**



Quality grinders from K+G

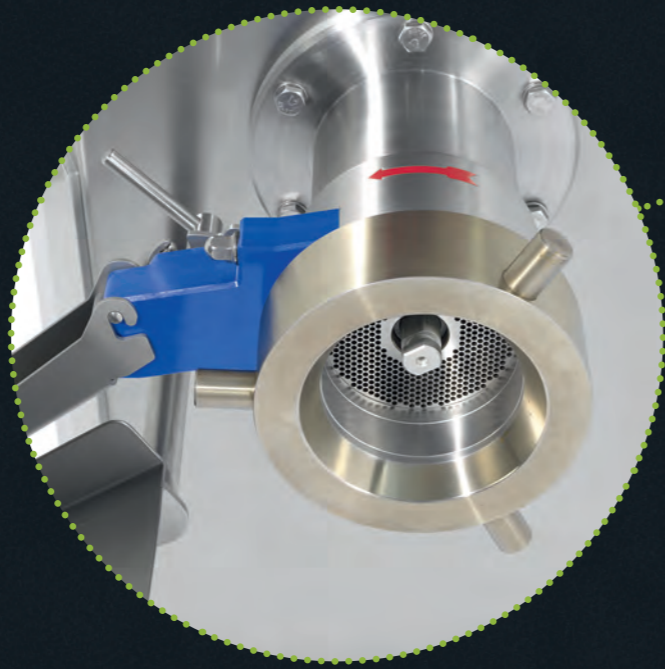
Trade means a passion for precision, the highest standards of quality and love for the product – especially in meat processing. Our grinders know what is important in the trade and set new standards in terms of hygiene, safety and ease of use.

BUILT-IN QUALITY

Due to their heavy-duty construction, grinders from K+G Wetter are durable partners. Each size of machine offers maximum production capacity, even in continuous operation, and achieves the highest level of performance with quiet operation. Made of high-quality stainless steel, our grinders are completely non-corroding and fully enclosed all around. No spray water can penetrate and the machines are considerably easier to clean. This leaves more time for the essentials: the art of perfect taste.

CUTTING SET

*and manual sorting device
for clean particle definition
and best product results*



SORTING DEVICE

*in pneumatic version with side discharge
of bone fragments and gristle*



“In order to offer top-quality products every day, K+G machines are indispensable for our production. The machines are easy to clean, powerful and high-performance – this is a real must in our company.”

Dirk Wunsch, CEO of Wunsch's Fleischspezialitäten

EASY ACCESS

practical access to the hopper



ADVANTAGES FOR YOU

- heavy, sturdy and robust design for long life and smooth running of the machines
- no penetration of moisture due to the completely closed machine housing
- hand-polished surfaces for maximum hygienic cleaning and residue-free drainage of cleaning liquid
- one flushing chamber in front of each drive of the feeder and meat worm for the thorough cleaning of difficult-to-access areas and maximum hygiene
- tool-free and thus simple assembly of all components
- chain and V-belt tensioners for longer maintenance intervals, less wear on the machine and higher operational safety
- special K+G two-worm principle for uniform product flow and constant pressure at the cutting set for gentle processing of the ground meat
- optimum hopper design for even product conveying, with no bridging
- feeder worm reverse feed during the mixing process prevents material being caught at the bottom of the hopper and not getting mixed in
- easy capture of all sizes of pieces of meat and thus a continuous production process due to a larger incline of the feeder worm
- delayed start-up of the meat worm to prevent dry starting of the cutting set and to minimise wear
- ejecting device for the easy and tool-free removal of the meat worm and cutting set
- robust membrane keyboard with self-explanatory control panel for intuitive control of the machines
- maximum safety by means of electrically secured overflow protection that prevents access to the cutting set or the end-hole plate
- automatic stopping of the machine when the safety grids or rocker switches are actuated, for maximum safety
- in the event of service, fast delivery of spare parts and personal assistance on-site

MEMBRANE KEYBOARD

for intuitive operation



All equipment options for the EW B 98, 32 / 100 can be found on pages 14 and 15 of this brochure.

ELECTRIC GRINDER B 98, 32/100

Compact power house

The K+G entry-level model prioritises simple handling and high performance. With a hopper volume of 35 litres, it can easily process 15 kilograms of meat and other products every minute. Our power house can also be cleaned efficiently: A quick-action connector ensures that the worm housing can be removed quickly.

TWO CUTTING SYSTEMS FOR INDIVIDUAL USE

With the cutting system you have the choice: The Unger B 98 cutting system is available for particularly careful grinding (EW B 98 mm). This consists of one pre-cutter, two knives, two hole plates of different sizes and a spacer ring. The Enterprise cutting system (EW 32 / 100 mm), consisting of a four-bladed cross-shaped knife and the end-hole plate is recommended for ground meat production. Maximum flexibility for individual use.

CUTTING SYSTEMS

two different versions (Unger / Enterprise) for optimum results depending on the product



WHEELS

on two legs for easy moving of the machine and maximum flexibility

WORM HOUSING

worm housing can be removed easily – can be stored separately in a cool place if necessary

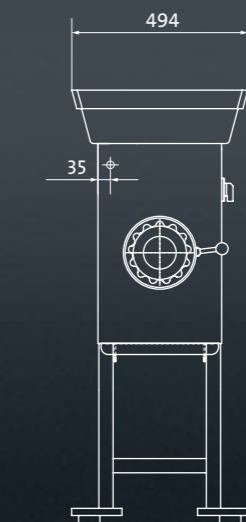
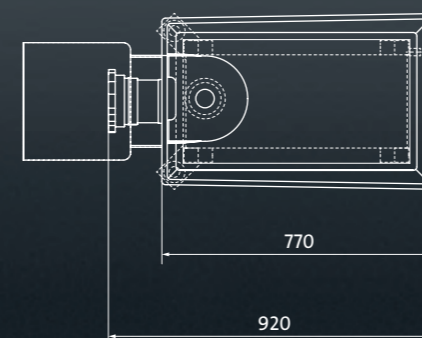
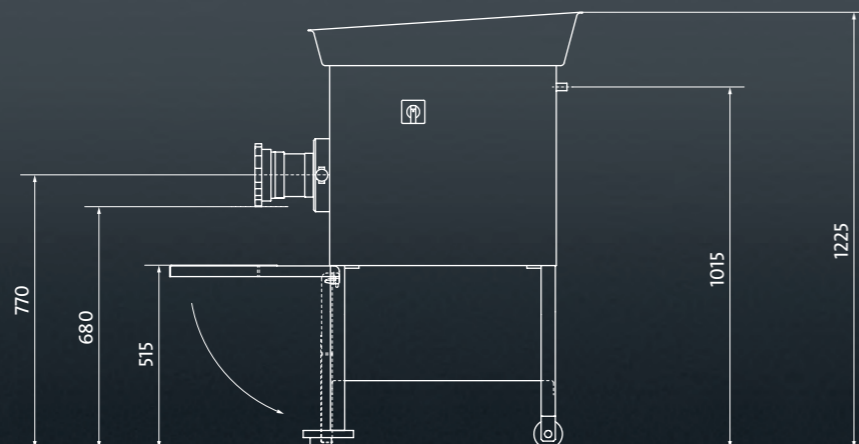


TECHNICAL DATA

	Electric grinder EW B 98 with Unger cutting system	Electric grinder EW 32/100 with Enterprise cutting system
Type	640	640
Operating voltage	400V / 50 Hz	400V / 50 Hz
Rated power	3 kW	3 kW
Rated current	5,3 A	5,3 A
Obligatory pre-fusing at customer site	16 A gL/gG	16 A gL/gG
Throughput grinding fresh meat	10–15 kg/min	10–15 kg/min
Capacity of bowl	35 l	35 l
Noise level at no-load operation	approx. 36 dBA	approx. 36 dBA
Weight	108 kg	108 kg

DIMENSIONS

Electric grinder EW B 98, 32 / 100



All dimensions in mm

ELECTRIC GRINDER D 114

The solution for hygiene and food safety

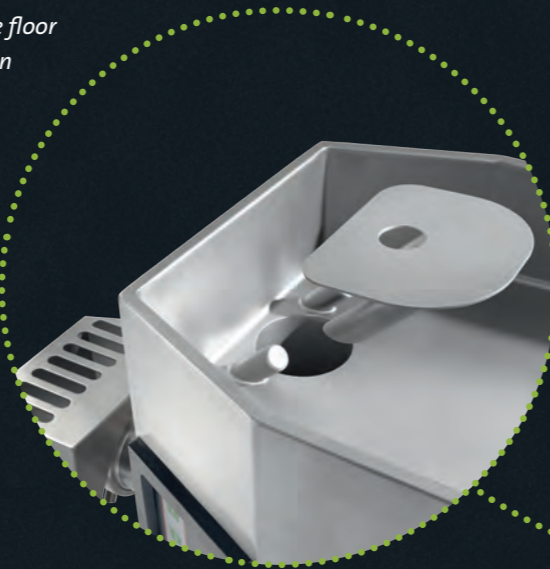
Our stuffing grinder is also impressive with its high level of performance and a quiet running – for a perfect and uniform particle definition. In addition, it scores points with its flushing connector, which allows easy cleaning inside the machine and ensures optimum hygiene. It is also particularly easy to clean with detachable hand guard over the filling shaft: If this is removed, the machines stop automatically and therefore prevent injuries.

EASY AND FAST FILLING

Another advantage: The large filling opening not only makes the filling easier but also faster – for short throughput times, efficient cleaning and high yield.

HAND GUARD

at a great distance from the floor for the easy insertion of even large pieces of meat



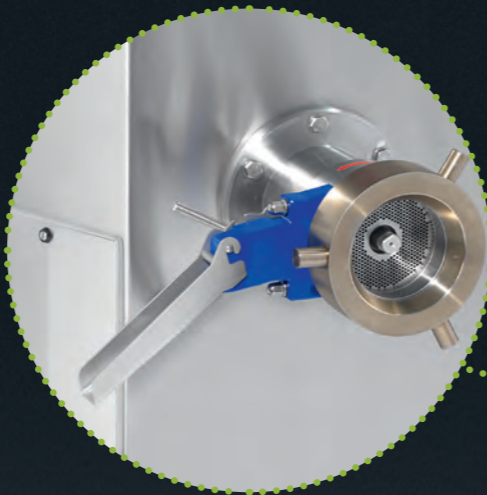
MEMBRANE KEYBOARD

or hand switch (depending on the equipment) for intuitive and easy operation



EJECTING DEVICE

guarantees mechanically the easy disassembly of meat worm and cutting set, even if product residues are in the housing



SORTING DEVICE

in manual version scores points with easy, tool-free installation and removal, and thus easier cleaning, visible straight away and, if required, directly re-adjustable sorting results (pneumatic sorting device available for WW E 130 and G 160)

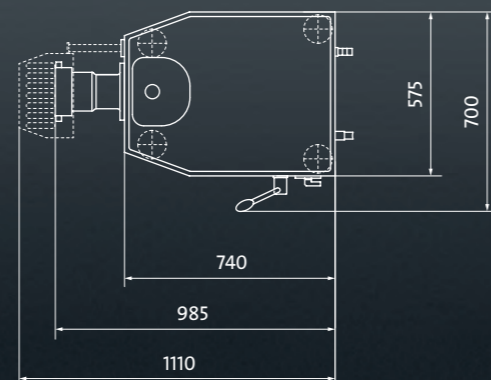


TECHNICAL DATA

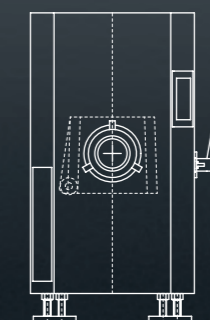
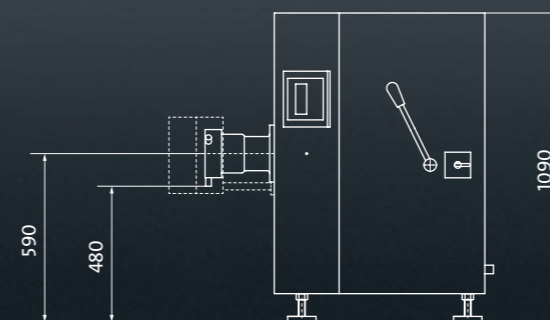
	Electric grinder EW D 114 hand switch 1-speed / 2-speed	Electric grinder EW D 114 membrane keyboard 1-speed / 2-speed
Type	403	403
Operating voltage	400 V / 50 Hz	400 V / 50 Hz
Rated power / reinforced	5,5 kW / 6 kW	5,5 kW / 6 kW
Rated current / reinforced	11,4 A / 13,3 A	11,4 A / 13,3 A
Obligatory pre-fusing at customer site / reinforced	16 A gL/gG / 20 A gL/gG	16 A gL/gG / 20 A gL/gG
Throughput grinding fresh meat	up to 25 kg/min	up to 25 kg/min
Capacity of bowl	55 l	55 l
Water pressure at flush connection	max. 1 bar	max. 1 bar
Noise level at no-load operation	approx. 64 dBA	approx. 64 dBA
Weight	300 kg	300 kg

DIMENSIONS

Electric grinder EW D 114



All dimensions in mm



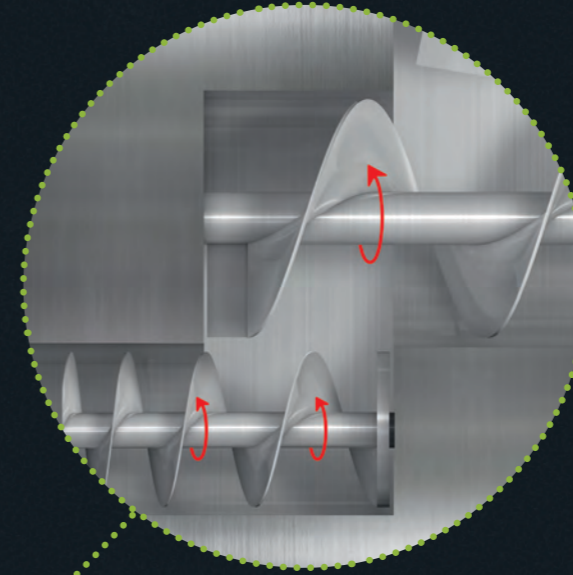
All equipment options for the EW D 114 can be found on pages 14 and 15 of this brochure.

AUTOMATIC GRINDER AND MIXER AUTOMATIC GRINDER D 114 + E 130



MIXING SHAFT

for optimum, uniform mixing (in conjunction with the reverse-running feeder worm). Mixing shaft and feeder worm are easy to remove for cleaning.



TWO-WORM PRINCIPLE

with perfectly coordinated rotational speeds for careful material feed, a clear cutting pattern and the best cutting results

Delivers the best product automatically

Our automatic grinders work completely independently – it could not be any easier. The feeder and meat worm work together to create real teamwork for perfect processing. Due to the special two-worm principle of K+G Wetter, the filling flow towards the cutting set remains constant and does not tear. At the same time, the different elevations of the worms ensure optimum product flow with the best cutting results and guarantee a very low temperature increase of the material.

FLEXIBLE MIXING FOR THE PERFECT RESULT

For particularly intensive and gentle mixing, a mixer shaft comes into play, which is located above the feeder worm. The reverse-running feeder worm supports the mixing paddle so that the product to be mixed is always fed from the bottom of the hopper into the mixing circuit. "Seasoning clusters" are a thing of the past and the creation of "dead spaces" is prevented.

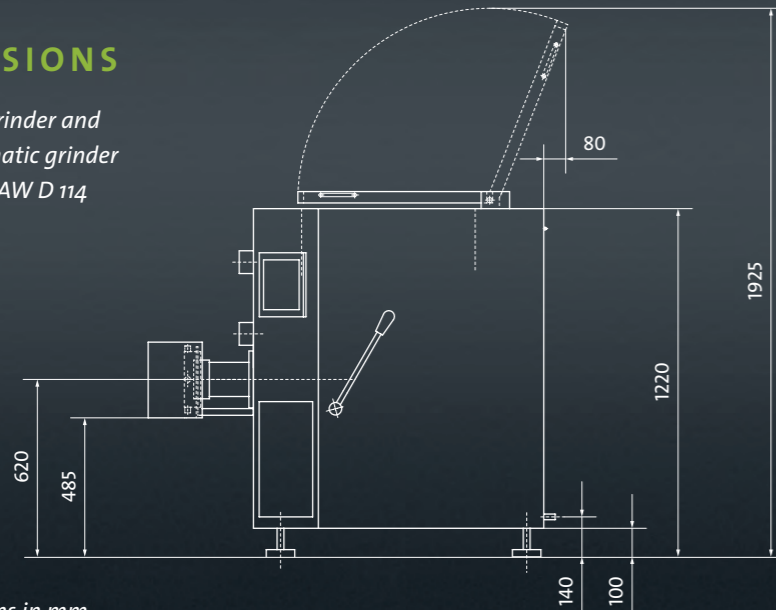


TECHNICAL DATA

	Automatic grinder AW D 114	Mixer automatic grinder MAW D 114	Automatic grinder AW E 130	Mixer automatic grinder MAW E 130
Type	412	409	404	417
Operating voltage	400V / 50 Hz	400V / 50 Hz	400V / 50 Hz	400V / 50 Hz
Rated power	9 kW	9 kW	9 kW	9 kW
Rated current	20 A	20 A	20 A	20 A
Obligatory pre-fusing at customer site	25 A gL/gG	25 A gL/gG	25 A gL/gG	25 A gL/gG
Throughput grinding fresh meat	up to 50 kg/min	up to 50 kg/min	up to 60 kg/min	up to 60 kg/min
Capacity of bowl	110 l	110 l	110 l	110 l
Batch size for mixing process	–	approx. 70 kg	–	approx. 70 kg
Water pressure at flush connection	max. 1 bar	max. 1 bar	max. 1 bar	max. 1 bar
Noise level at no-load operation	approx. 66 dBA	approx. 68 dBA	approx. 66 dBA	approx. 68 dBA
Weight	570 kg	590 kg	570 kg	590 kg

DIMENSIONS

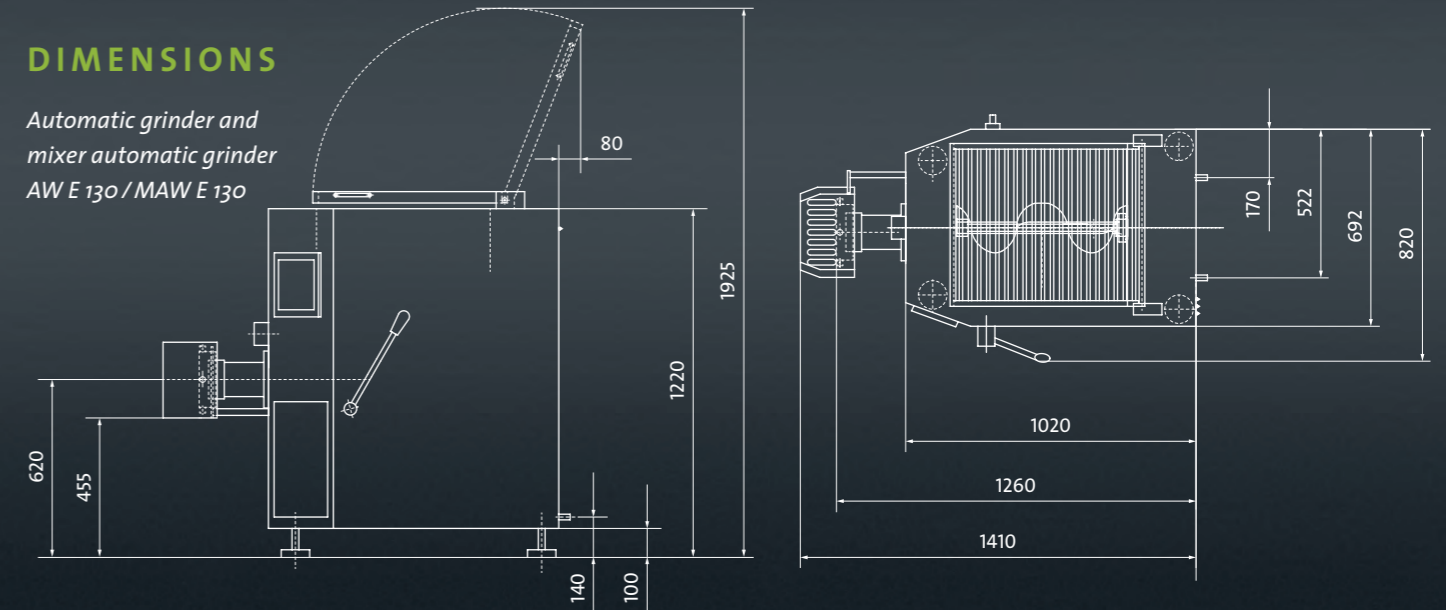
Automatic grinder and
mixer automatic grinder
AW D 114 / MAW D 114



All dimensions in mm

DIMENSIONS

Automatic grinder and
mixer automatic grinder
AW E 130 / MAW E 130



All equipment options for the
AW and MAW D 114 + E 130 can be
found on pages 14 and 15 of this
brochure.

ANGLE GRINDER AND MIXER ANGLE GRINDER E 130 + G 160

Perfect grinding

In order to achieve more in the trade, machines are required that can do more. Our angle grinders and mixer angle grinders E 130 and G 160 are perfected due to the advanced "Easy Access". The practical access to the grinder hopper not only has advantages in terms of speed and efficiency, but also ergonomically – because it makes the removal of the mixing shaft and feeder worm much easier. The working day already demands enough physical effort. Why not just make the work simpler?

A MACHINE THAT ADAPTS TO YOU.

The powerful grinder offers you more flexibility with installation and removal of the mixing shaft in seconds. If necessary, the angle grinder instantly becomes a mixer-angle grinder. Just as fast and simple as the mixing shaft, the feeder worm underneath can also be removed, which makes cleaning the machine and its components a simple task. In addition, the visual checking of the cleaning process is easy and safe to carry out. The ultimate in perfect grinding.



EASY ACCESS

practical access to the hopper for simple installation and removal of the mixing shaft and feeder worm as well as extremely easy cleaning



BAYONET LOCK NUT

for quick clamping or changing of the cutting set

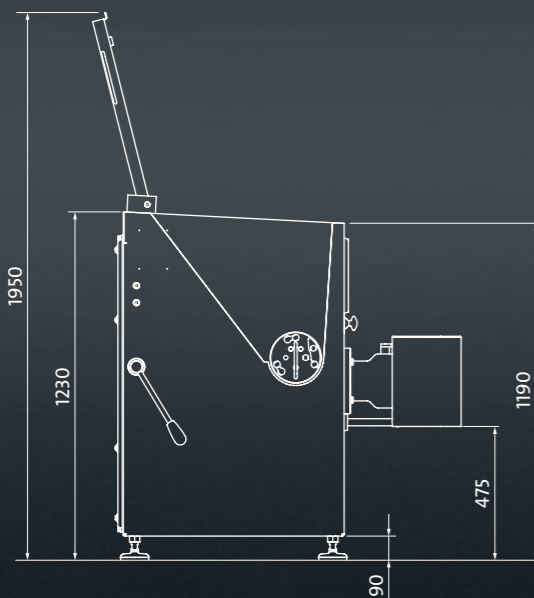
All equipment options for the WW and MWW E 130 + G 160 can be found on pages 14 and 15 in this brochure.

TECHNICAL DATA

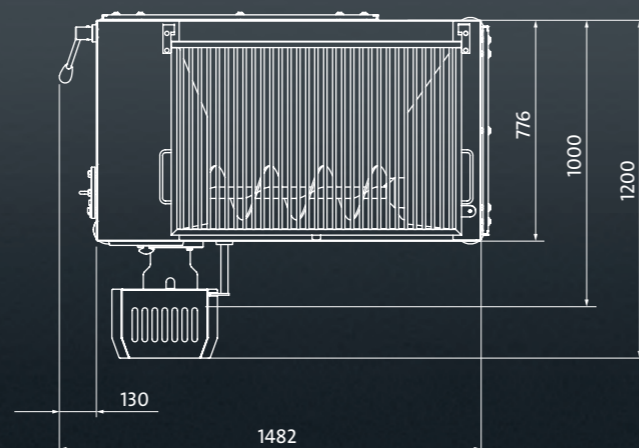
	Angle grinder WW E 130	Angle grinder WW E 130	Mixer angle grinder MWW E 130	Mixer angle grinder MWW E 130	Mixer angle grinder MWW G 160
Type	436	442	437	443	449
Operating voltage	400V / 50Hz	400V / 50Hz	400V / 50Hz	400V / 50Hz	400V / 50Hz
Rated power / reinforced	16 kW / 19 kW	16 kW / 19 kW	16 kW / 19 kW	16 kW / 19 kW	19,4 kW / 23,4 kW
Rated current / reinforced	35 A / 40 A	35 A / 40 A	35 A / 40 A	35 A / 40 A	40 A / 54 A
Obligatory pre-fusing at customer site / reinforced	35 A gL/gG / 50 A gL/gG	35 A gL/gG / 50 A gL/gG	35 A gL/gG / 50 A gL/gG	35 A gL/gG / 50 A gL/gG	50 A gL/gG / 63 A gL/gG
Throughput grinding fresh meat	up to 65 kg/min	up to 65 kg/min	up to 65 kg/min	up to 65 kg/min	up to 83 kg/min
Throughput grinding frozen meat cut up, min. -8°C	up to 20 kg/min	up to 20 kg/min	up to 20 kg/min	up to 20 kg/min	up to 25 kg/min
Capacity of bowl	185 l	355 l	185 l	355 l	355 l
Batch size for mixing process	–	–	approx. 135 kg	approx. 190 kg	approx. 190 kg
Water pressure at flush connection	max. 1 bar	max. 1 bar	max. 1 bar	max. 1 bar	max. 1 bar
Noise level at no-load operation	approx. 71 dBA	approx. 71 dBA	approx. 71 dBA	approx. 71 dBA	approx. 71 dBA
Weight	810 kg	810 kg	900 kg	900 kg	960 kg

DIMENSIONS

Angle grinder and mixer angle grinder WW E 130 / MWW E 130 without loading device

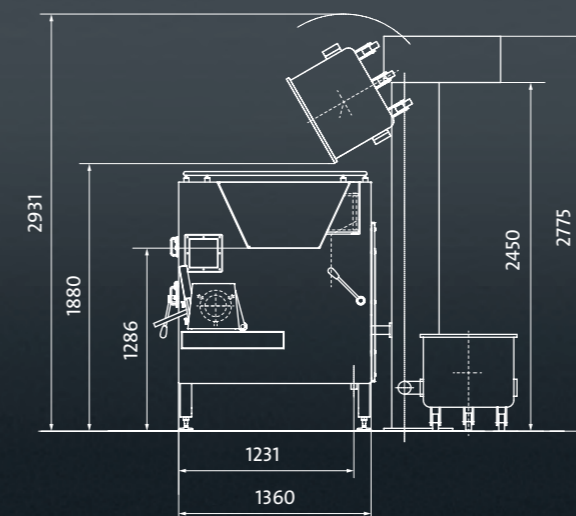


All dimensions in mm



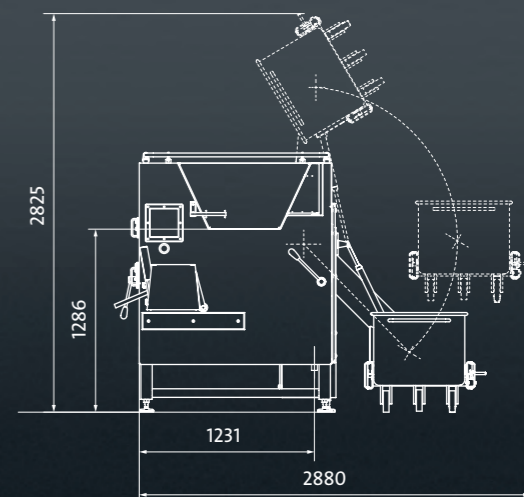
DIMENSIONS

Angle grinder and Mixer angle grinder WW E 130 / MWW E 130 with column loading device



DIMENSIONS

Mixer angle grinder MWW E 130 / MWW G 160 with hydraulic loading device



YOUR OPTIONS

K+G Wetter machines have the highest quality standards already included in the basic equipment. For maximum flexibility, you can add clever additional options to all machines. We will be glad to help you tailor your machine to suit your requirements.



	EW B 98 Type 640	EW 32/100 Type 640	EW D 114 hand switch Type 403	EW D 114 membrane keyboard Type 403	AW D 114 Type 412		MAW D 114 Type 409	AW E 130 Type 404	MAW E 130 Type 417	WW E 130 Type 436	WW E 130 Type 442	MWW E 130 Type 437	MWW E 130 Type 443	MWW G 160 Type 449
Hopper and outer surface in corrosion-free stainless steel	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓	✓	✓	✓
Electrically-secured safety grid above hopper	x	x	x	x	✓		✓	✓	✓	✓	x	✓	x	x
Switch frame with safety switch on all sides around the hopper edge	x	x	x	x	x		x	x	x	x	✓	x	✓	✓
Easy Access (easy access to the internal hopper area)	x	x	x	x	x		x	x	x	x	✓	x	✓	✓
Braking device for meat worm drive	x	x	✓	✓	✓		✓	✓	✓	✓	✓	✓	✓	✓
Machine completely enclosed	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓	✓	✓	✓
Stainless, sealed drive shaft mounted on ball bearings	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓	✓	✓	✓
Meat worm and worm housing in stainless steel	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓	✓	✓	✓
Feeder worm in corrosion-free stainless steel, removable for cleaning	x	x	x	x	✓		✓	✓	✓	✓	✓	✓	✓	✓
Mixing shaft in stainless steel; can be removed for cleaning	x	x	x	x	x		✓	x	✓	x	x	✓	✓	✓
Locking nut in stainless steel	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓	✓	✓	✓
Unger cutting set	✓	x	✓	✓	✓		✓	✓	✓	✓	✓	✓	✓	✓
Enterprise cutting set	x	✓	x	x	x		x	x	x	x	x	x	x	x
Ejecting device for the worm and cutting set	x	x	✓	✓	✓		✓	✓	✓	✓	✓	✓	✓	✓
Electrically monitored overflow protection	x	x	x	optional	optional		optional	✓	✓	✓	✓	✓	✓	✓
Hand switch	✓	✓	✓	x	x		x	x	x	x	x	x	x	x
Membrane keyboard	x	x	x	✓	✓		✓	✓	✓	✓	✓	✓	✓	✓
Meat worm drive, 2-speed	x	x	optional	optional	✓		✓	✓	✓	✓	✓	✓	✓	✓
Meat worm drive 2-speed, reinforced	x	x	x	x	x		x	x	x	optional	optional	optional	optional	optional
Sorting device, manual	x	x	optional	optional	optional		optional	optional	optional	optional	optional	optional	optional	optional
Pneumatic sorting device	x	x	x	x	x		x	x	x	optional	optional	optional	optional	optional
Bayonet lock nut	x	x	x	x	✓		✓	optional	optional	optional	optional	optional	optional	optional
Mixing time pre-selection	x	x	x	x	x		optional	x	optional	x	x	optional	optional	optional
Reverse-running of meat worm (short-term)	x	x	x	x	x		x	x	x	optional	optional	optional	optional	optional
Supporting device for the pre-cutter	x	x	x	x	x		x	x	x	x	x	x	x	optional
Ejecting device for worm and cutting set hydraulically activated, only with loading device hydraulically	x	x	x	x	x		x	x	x	x	optional	x	optional	optional
Hydraulic loading device, flanged to machine stand	x	x	x	x	x		x	x	x	x	optional	x	optional	optional
Column loading device	x	x	x	x	x		x	x	x	x	optional	x	optional	optional
Cleaning and transportation trolley	optional	optional	optional	optional	optional		optional	optional	optional	optional	optional	optional	optional	optional



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WE MAKE IT SIMPLE FOR YOU!

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This is our commitment.

For 25 years we have been manufacturing high quality and reliable machines for meat processing. We want to achieve one thing in particular with these: make daily work easier. Our experts are constantly working on new solutions that make our machines even better for you. We also assure the renowned quality with the careful detailed manual installation of individual components by our employees. From the surface to the knife head: Machines from K+G Wetter are 100% "Made in Germany".

We are there where you need us – worldwide. We place particular emphasis on reliability and stability. Not only in our machines, but also in partnerships. We are available for you personally to answer any questions – and we are also there if there is a problem. You have our word.

WE TACKLE IT: FOR THE TRADE. FOR YOUR SUCCESS.

See for yourself. Call us or visit. Together we will find the precise solution to adapt it comprehensively to your individual requirements and operating procedures. We look forward to hearing from you.



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