

BUILT-IN SUCCESS



world-class technology
for first-class taste

K+W WETTER

K+G WETER

EXPERIENCE
For pure enjoyment

QUALITY
Made in Germany

DIVERSITY
Our machines

TRADITION / INNOVATION
Strong teamwork

SERVICE
Beyond the standard



EXPERIENCE

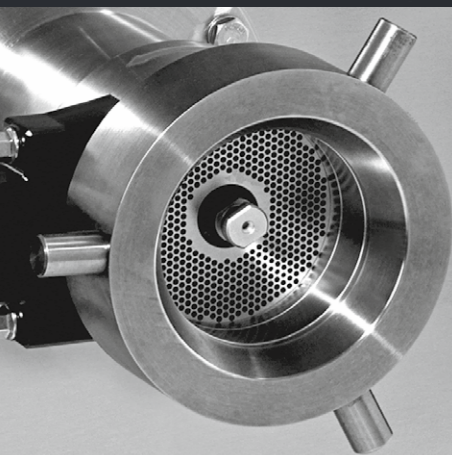


ENJOYMENT FACTOR GUARANTEED

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.



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.

“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



FOR EVERY SIZE, FOR EVERY APPLICATION.

BOWL CUTTER

- 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 CUTTER

- 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

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

- mixes even the smallest amounts reliably and evenly
- stainless steel mixing zone, outer surfaces and bottom plate
- main switch and electrical control are integrated into the machine casing





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!

QUALITY

TRADITION



INNOVATION

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.



2016

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

2015

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

2013

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

2012/2013

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

2010

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

2007

Commercial launch: Industrial Vacuum Bowl Cutter with 550 litres capacity



EXCELLENT

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

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

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.

**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. Included with delivery of your machine is a special box that you can use to send knives that need to be resharpened back to us. 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!

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





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

K+G WETTER GmbH
Goldbergstraße 21
35216 Biedenkopf-Breidenstein
Germany

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

info@kgwetter.de
www.kgwetter.de

