

High-performance cutters for the trade



Cutmix 50, 70, 90 and 120 L · Vacuum-Cutmix 65/120 L

Andreas Wetter

„We produce best quality so that our customers can produce best quality as well! We are committed to this principle every day“

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Leaves nothing to be desired:

The Cutmix series by K+G WETTER

K+G WETTER meat processing machines have proven their superiority and longevity in continuous application around the world for more than two decades. The company's leading principle „we produce best quality so that you can produce best quality“ has once again proved to be more than an empty promise. It is a practiced claim that leads to products of top quality.

The high-performance cutters of K+G WETTER are one example for this. All of them are perfect bowl cutters for production of sausage meat of all kinds.

The robust construction of the cast-iron machine base with a cast-on knife shaft bearing arm offers calm operation with low vibration. See for yourself.



A separate cast-iron base is developed for each cutter size. Together with the solid rust-free outer surfaces, it is the perfect basis for a highly resilient and highly efficient machine.



Cutmix 50 L

Cutmix 70 L

Reliable size:

Cutmix 50 to 120 litres, Vacuum-Cutmix 65 and 120 litres

The K+G WETTER cutter range is perfect for any need.

The Cutmix series with cutters at a volume of 50, 70, 90 and 120 litres helps meet this claim and is the perfect answer to increasing volume demands.

The Vacuum-Cutmix series with cutter sizes of 65 and 120 litres delivers better results than ever in cutting, mixing and emulsifying. It uses all the benefits of sausage meat production under vacuum.

All Cutmix machines offer many benefits

that have proven their worth in practice. The bowl can be filled to an extraordinarily high level for a higher production throughput per hour. The raised bowl edge also ensures continually clean machines specifically in production of liquid sausage meat. The cutting space can be adjusted by taking out the baffle plate, which means that the device can be used to cut all sausage types. The bowl rotating range (STL) is nearly doubled as compared to conventional cutters. It permits unparalleled flexibility and very fine products. The bowl is powered by a robust and compact gear unit (bevel gear).



Cutmix 90 L

Cutmix 120 L

Vacuum-Cutmix 65 / 120 L

EASIER TO HANDLE

An optional ejector unit is available for the Cutmix models 70/90/120 L and the Vacuum-Cutmix models 65 and 120 L as well.

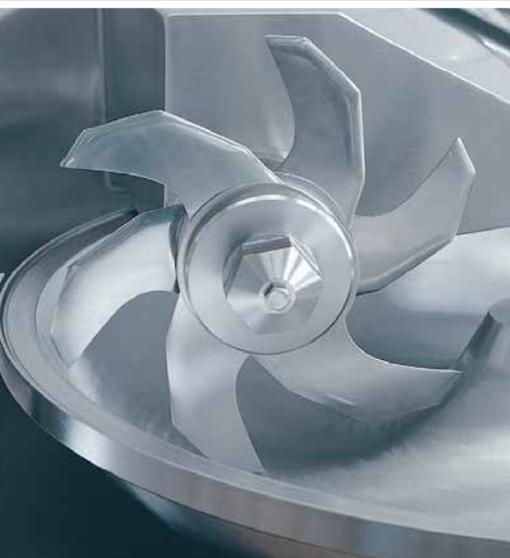
It essentially simplifies work specifically at higher volumes. The ejector empties the finished product into the meat cart quickly and completely. The special shape of the rotating screen and the sausage meat guide plate permit best emptying even of very liquid products. Optionally (CM and VCM 120 L), the ejector can be operated hydraulically as well. The Cutmix 120 L can be additionally equipped with a compact and space-saving loading device for meat carts at 120 or 200 litres.



Ejector for quick and complete emptying



The patented compact and space-saving loading device offers precise guidance of the meat cart during the entire lifting process.



Standard knife head with six serrated knives for universal use, a high degree of fineness and great emulsification of boiled and cooked sausage meat.



Raw sausage knife head, equipped with three sickle knives and perfect for raw sausage meat of all kinds with its „pulling“ cut.



Fine sausage meat knife head with six knives that cut and emulsify extremely fine boiled sausage meat. Mainly for high-speed bowl cutters with infinitely adjustable drive and knife system that can be balanced out. The number/setup of the knives can be varied.

Everything attached: **The Cutmix and Vacuum-Cutmix series equipment**

SETUP AND DESIGN

All high-performance machines by K+G WETTER are characterised by:

- Robust machine base, completely covered with solid stainless steel
- Cutmix series with a machine base of cast iron
- Stable bearing for the bowl drive and knife shaft, incl. sealing for interference-free operation even at maximum rotating speeds
- Closed bottom due to rust-free plate welded seamlessly to the base
- Easy and quick-to-clean slanted outer faces of stainless steel
- Rust-free materials for all food-contacting parts
- CE-compliant and BG-tested
- The sausage meat temperature is recorded by a sensor in the cutting area of the knife lid. Precise values are output on the digital display even at the smallest fill volumes.
- Low noise level from vibration-free operation, high fill level of the bowl, twist-proof machine base, sound-insulated knife lid, vibration-absorbent metal feet and noise protection lid
- Lifting of the noise protection lid automatically reduces the knife rotating speed.
- EMERGENCY OFF switch for quick deceleration
- Can be equipped with three different cutting systems.



THE FINEST CUTTING SYSTEMS

All high-performance cutters of K+G WETTER can be equipped with three different cutting systems for best production of individual formulations.

The respective knife head, the precisely aligned cutting space geometry of the knife lid and the bowl shape turn the K+G WETTER cutters into perfect cutting, mixing and emulsifying machines. This interaction is decisive for high-quality sausage meats.

VARIABLE CUTTING SPACES FOR PERFECT RESULTS

The Cutmix and Vacuum-Cutmix machines permit variable designs of the cutting space.

To cut boiled and cooked sausage, a baffle plate can be inserted into the knife lid (figure on the left) to reduce the cutting space for particularly homogeneous sausage meat. To produce raw sausage, the baffle plate is removed in just a few steps (figure on the right) – a clear, grainy and high-contrast cutting pattern results in this enlarged cutting space.

The knife lid can be electrically opened on the push of a button. The lid does not need to be lifted manually. (CM 50/70 Option, standard as of 90 litres).

DRIVE, OPERATION AND CONTROL

All bowl cutters of the Cutmix series can be equipped with a T2M-R or STL drive. They are operated via a well-structured, robust and easy-to-clean foil keyboard.

Depending on design, digital displays offer information on the knife speed, product temperature, bowl rounds and runtime.

Cutters equipped with T2M-R offer two cutting speeds for the knife shaft and two mixing speeds for forward and reverse operation. The bowl drive has two speeds. A temperature limit deactivation is serially included. Optional end deactivation for bowl rounds and time is available.

The STL-version permits gradual adjustment of the knife shaft drive and mixing speed from 40 – 5000 rpm. Up to six forward and two reverse knife speeds can be stored.



T2M-R drive
Cutters equipped with T2M-R offer two cutting speeds and two mixing speeds for forward and reverse operation for the knife shaft. The bowl drive has two speeds. Temperature end deactivation is serially included.



STL drive
The knife shaft drive of the STL version can be infinitely adjusted from 40 - 5000 rpm, and the mixing speed from 40 - 500 rpm. Up to six forward and two reverse knife speeds can be saved. Depending on model, the bowl has two speeds to choose from.



Depending on model, the bowl drive offers two speeds or is infinitely adjustable for the benefit of lower energy consumption and lower start-up current peaks. The STL design also offers a serial limit deactivation for temperature, bowl rounds and time.

The control is integrated into the machine base in all open bowl cutters. Separate control cabinets are not necessary here. The machines are delivered ready to connect and ready for operation with a connection cable.

CLEANING

The cleaning area below the solid rust-free bowl was kept free consistently. The outer edge of the cutter bowl is raised. Liquid product will not get over the rim. The large water drain worm can be removed without tools in a single step.

The bowl can be turned on the push of a button to be better reached – even with the knife lid open.

The large distance between the knife head and knife shaft bearing arm makes cleaning of this area much easier. All knife heads also can be either removed as one unit or the knives can be disassembled individually.





Many more benefits

Vacuum-Cutmix 65 and 120 litres

The K+G WETTER Vacuum-Cutmix programme for the meat processing industry comprises cutters with a volume of 65 and 120 litres for even better cutting, mixing and emulsifying under vacuum. The robust and thought-through construction, as well as the non-vacuum-related equipment features, correspond to those of the Cutmix series.

The vacuum technology poses high demands to machine construction. There is a pressure in excess of 30 tons on the vacuum lid. A special lid shape that only needs one lid seal was developed and combined with the stable construction of the machines to achieve a permanent vacuum.

The vacuum is adjusted at the operating panel. The serial level control ensures that the set value remains consistent. The benefits of sausage meat production under vacuum are thus fully brought out and the product quality is consistent whenever using the same setting.

BENEFITS OF SAUSAGE MEAT PRODUCTION UNDER VACUUM:

- Product improvement at concurrent cost reduction
- Higher protein disintegration
- Better binding in the sausage meat
- Longer colour retention
- Reduced oxidation improves product durability
- Considerably reduced sound level of the machine
- Optionally: Cooking device for the production of cooked sausage. Pre-boiling is not required. No weight or taste is lost.



Innovative touch panel with a clean user interface design. All the important settings, such as knife and bowl speeds, switch-off functions, etc. can be freely configured.



Innovative thinking:

CutVision and CutControl

K+G WETTER uses the visualisation software CutVision and the programme control CutControl to set standards in quality assurance and operability. This makes the reliable and modern Cutmix series by K+G WETTER even more modern and future-proof – to your benefit.

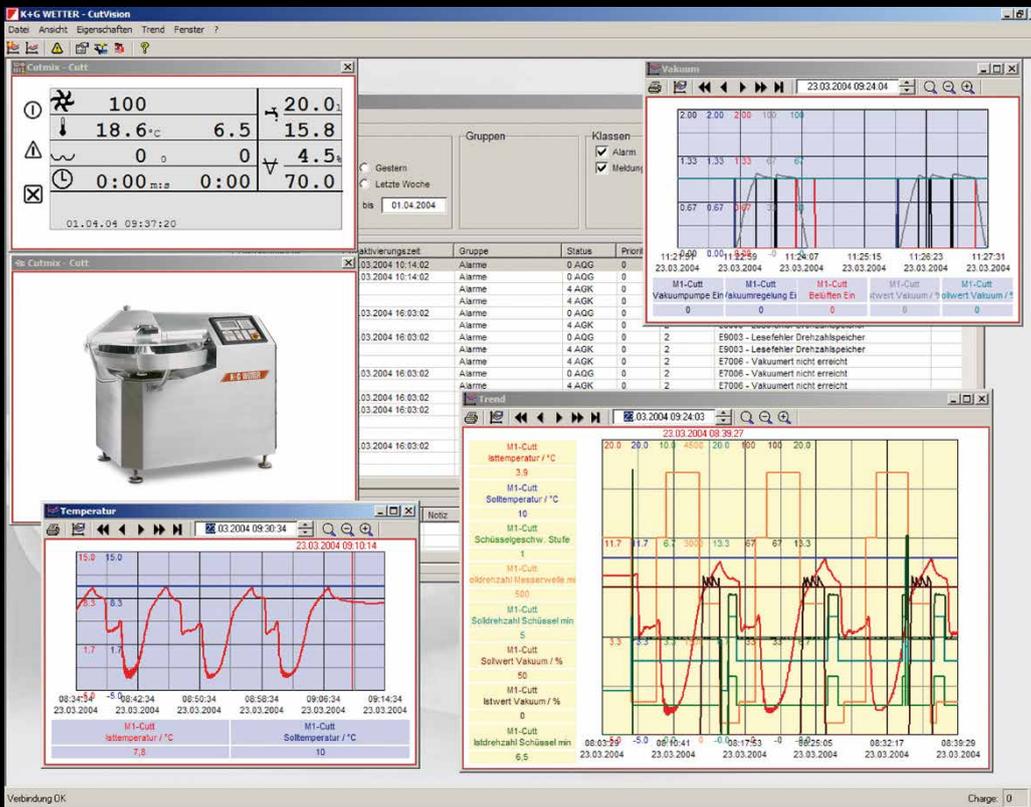
ditionally, CutControl offers many options, such as documentation and archiving of cutter programmes, continuous monitoring of machine functions by own diagnosis systems and, within a certain framework, even balancing of fluctuating raw material properties to ensure even quality of the end products.

CUTCONTROL DELIVERS PERFECTION ON THE PUSH OF A BUTTON

The recipe management programme CutControl essentially facilitates work for the operating staff and can be used without any long familiarisation period. Any cutter programmes recorded in the machine or comfortably generated on a computer automate the cutter process. Once a recipe has been completed and saved, it can be called again as often as needed. Batch by batch, the production process is made safer in this manner. Ad-

DIGITAL RECIPE MANAGEMENT

K+G WETTER expanded CutControl with an additional application area by integration of digital recipe management. It optimises the programme control and facilitates work even more. It offers a clearly structured input mask with all recipe data. Once a recipe is entered with a specific quantity, automatic conversion can determine all required ingredients for a desired new batch size at any time. Necessary programme steps are performed by the



operator and operated with a single button. This saves time and ensures an even quality at all times.

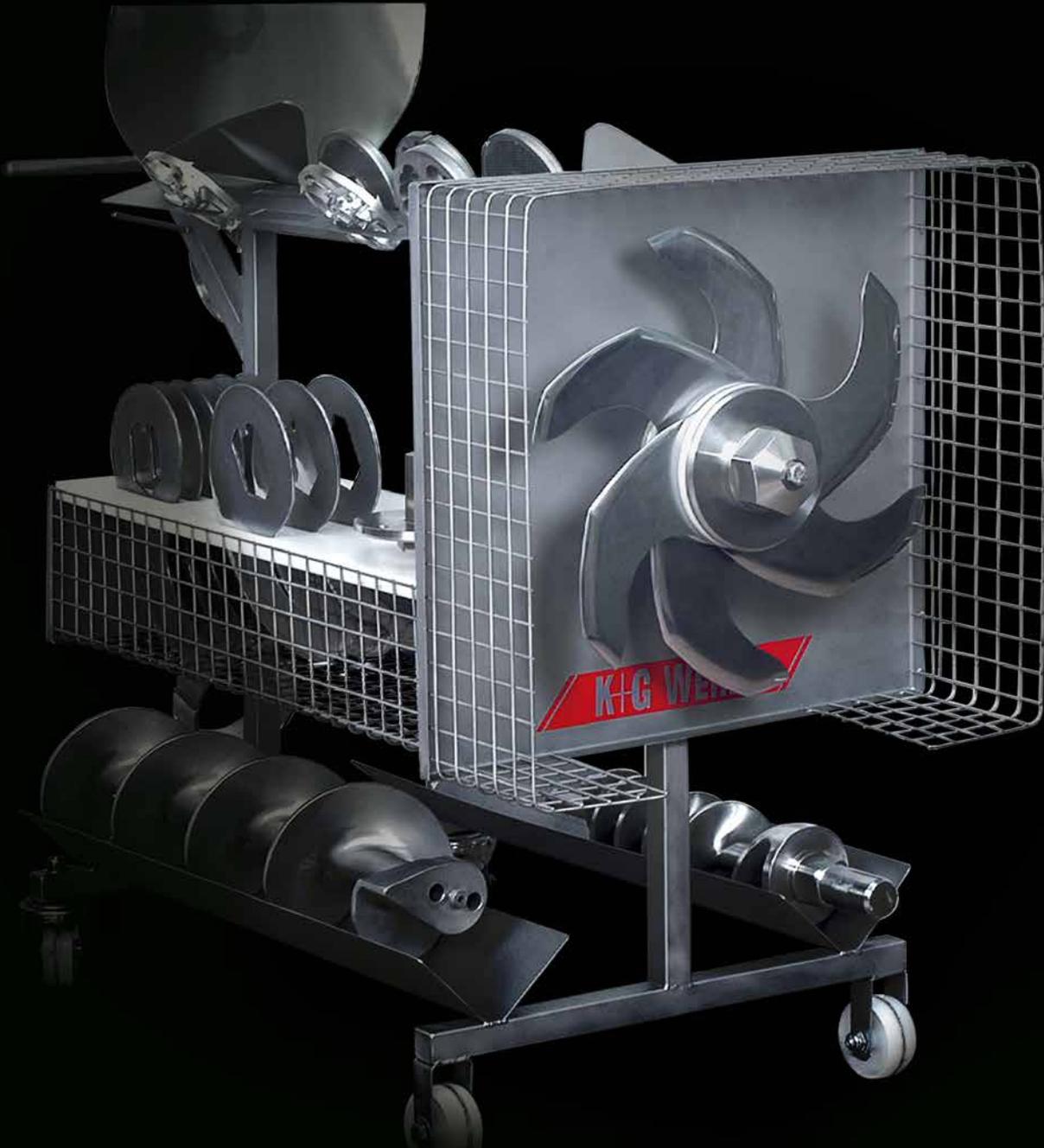
CUTVISION DOCUMENTS PRODUCTION DATA

CutVision integrates all machines of the Cutmix series into common PC networks. The programme runs on the selected PC and records all the relevant production data. User input is not required. The automatically recorded data can be called, viewed or printed at any time. This warrants traceability and implementation of HACCP systems at all times.

NETWORK-CAPABLE IT INTERFACE STANDARD „WS-FOOD“

Optionally, K+G WETTER delivers its machines with the IT interface standard „WS FOOD“ as well. This permits connection of all computers with the machines by K+G WETTER and, at the same time, those of other manufacturers using WS-FOOD in a network by Ethernet interface (Plug and Play). This is ideal, e.g. to connect cutters, grinders and filling machines into large prediction networks.





Extras that pay off:

Accessories and details

There is a number of optional extras for the Cutmix series that essentially facilitate work while also helping to improve the final result.

TRANSPORT AND DEVICE CART

A mobile transport and device cart offers the opportunity of putting down, cleaning and transporting all parts, such as cutter knives, cutting set parts, mixing shafts, worm, closure nut, etc. on a cart.

COOLING MEDIA

Preparation for cooling with CO₂ or liquid nitrogen LN₂

**BENEFICIAL COOKING DEVICE
(ONLY FOR VCM 65/120 L)**

The sausage meat can cook gently even during chopping. For this, the bowl is first applied with steam from the outside and then cooled again with cold water. Difficult pre-cooking is not necessary, and boiling loss is avoided. Proteins, minerals and all valuable ingredients are fully retained. Fat- and protein-containing water will not arise. A special seal prevents steam from entering the product area.

GRINDING SERVICE

The K+G WETTER grinding service warrants easy transport and professional performance.



Use our grinding service

Cutmix overview:

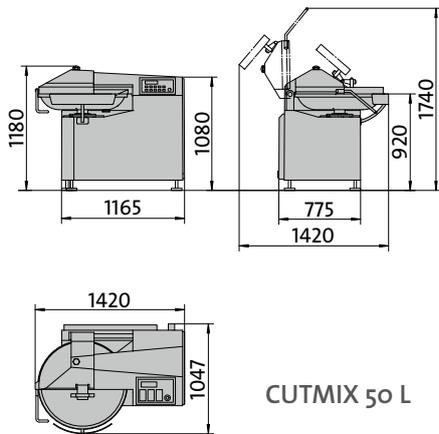
Equipment, options, technical data, dimensioned sketches

Features/ Options	Cutmix 50 L T2M-R	Cutmix 50 L STL	Cutmix 70 L T2M-R	Cutmix 70 L STL	Cutmix 90 L T2M-R	Cutmix 90 L STL	Cutmix 120 L T2M-R	Cutmix 120 L STL	Vacuum- Cutmix 65 L T2M-R	Vacuum- Cutmix 65 L STL	Vacuum- Cutmix 120 L T2M-R	Vacuum- Cutmix 120 L STL
CE-compliant design	x	x	x	x	x	x	x	x	x	x	x	x
Solid cast-iron base	x	x	x	x	x	x	x	x	x	x	x	x
Machine bottom closed without gaps	x	x	x	x	x	x	x	x	x	x	x	x
Fan for knife shaft motor integrated	x	x	x	x	x	x	x	x	x	x	x	x
Units and control integrated	x	x	x	x	x	x	x	x	–	–	x	x
Sealing of machine doors	x	x	x	x	x	x	x	x	x	x	x	x
Own diagnosis systems	x	x	x	x	x	x	x	x	x	x	x	x
Foil keyboard – digital display of all operating data	x	x	x	x	x	x	x	x	x	x	x	x
Touchpanel	optional	optional	optional	optional	optional	optional	optional	optional	optional	optional	x	x
Temperature sensor	x	x	x	x	x	x	x	x	x	x	x	x
Autom. temperature deactivation	x	x	x	x	x	x	x	x	x	x	x	x
Mixing forward and reverse, two speeds	x	–	x	–	x	–	x	–	x	–	x	–
Mixing forward and reverse, infinitely adjustable	–	x	–	x	–	x	–	x	–	x	–	x
Electrical knife shaft brake	x	x	x	x	x	x	x	x	x	x	x	x
Water drain worm	x	x	x	x	x	x	x	x	x	x	x	x
Raised bowl edge	x	x	x	x	x	x	x	x	–	–	–	–
Variable cutting space	x	x	x	x	x	x	x	x	x	x	x	x
Cleaning area below the bowl	x	x	x	x	x	x	x	x	–	–	x	x
Reinforced knife shaft drive	optional	–	optional	–	optional	–	optional	–	optional	–	optional	–
Autom. time and bowl round deactivation	optional	x	optional	x	optional	optional	optional	x	–	x	optional	x
Bowl drive, two speeds	x	x	x	x	x	–	x	–	x	x	x	–
Bowl drive, infinitely adjustable	–	optional	–	optional	–	x	–	x	–	optional	–	x
Manually operated ejector	–	–	optional	optional	optional	optional	optional	optional	optional	optional	optional	optional
Hydraulic ejector	–	–	–	–	–	–	optional	optional	–	–	optional	optional
Loading device, hydraulic	–	–	–	–	–	–	optional	optional	–	–	optional	optional
Electrical knife lid drive	optional	optional	optional	optional	x	x	x	x	–	–	x	x
Standard knife head with 6 serrated knives	x	–	x	–	x	–	x	–	x	–	x	–
S+S knife head with 6 S+S knives	–	x	–	x	–	x	–	x	–	x	–	x
Removable bowl wiper	x	x	x	x	x	x	x	x	x	x	x	x
CutControl	–	optional	–	optional	–	optional	–	optional	–	optional	–	optional
CutVision	–	optional	–	optional	–	optional	–	optional	–	optional	–	optional
Ethernet-interface	–	optional	–	optional	–	optional	–	optional	–	optional	–	optional
WS-Food-interface	–	optional	–	optional	–	optional	–	optional	–	optional	–	optional
Robust wattering vacuum pump	–	–	–	–	–	–	–	–	x	x	x	x
Plexiglas vacuum and sound protect lid	–	–	–	–	–	–	–	–	x	x	x	x
Cooking facility – spray system	–	–	–	–	–	–	–	–	optional	optional	optional	optional

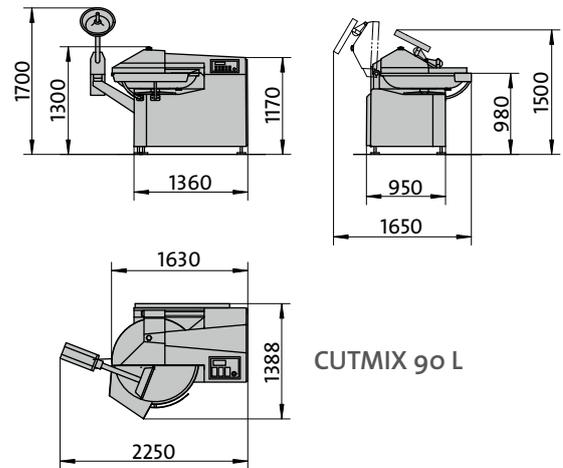
Cutmix 50, 70, 90 and 120 L

	Power main motor kW	Knife shaft speed min ⁻¹	Mixing speed min ⁻¹	Electrical fuse A	Sound pressure level idle dBA
CUTMIX 50 L, T2M-R	9/11	1500/3000	75/150	35	75
	9/11	1800/3600 (optional)	75/150	35	75
CUTMIX 50 L, STL	15	40-5000	40-500	35	75
CUTMIX 70 L, T2M-R	13/16	1500/3000	75/150	50	73
	15/20	1500/3000 (optional)	75/150	50	73
	15/20	1800/3600 (optional)	75/150	50	75
CUTMIX 70 L, STL	23	40-5000	40-500	50	76
CUTMIX 90 L, T2M-R	25/32	1500/3000	75/150	80	75
	25/32	1800/3600 (optional)	75/150	80	75
CUTMIX 90 L, STL	32	40-5000	40-500	80	77
CUTMIX 120 L, T2M-R	31/40	1500/3000	75/150	100	80
	31/40	1800/3600 (optional)	75/150	100	80
CUTMIX 120 L, STL	40	40-5000	40-500	100	82

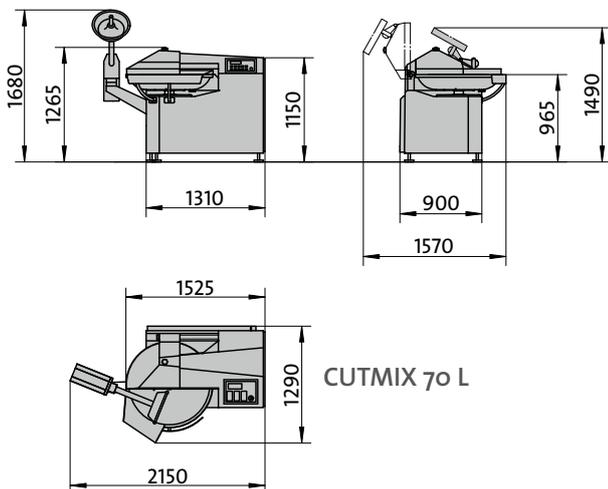
Electrical connection value in all designs, 400 Volt, 50 Hz, 3 phases + PE, deviating voltages are possible.



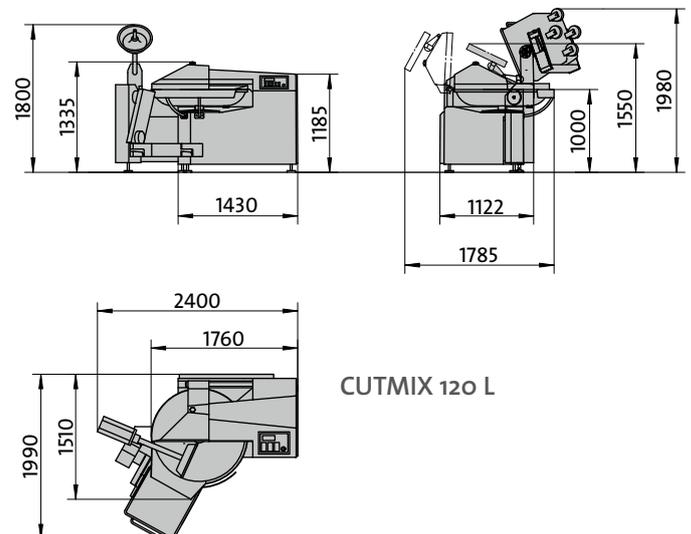
CUTMIX 50 L



CUTMIX 90 L



CUTMIX 70 L

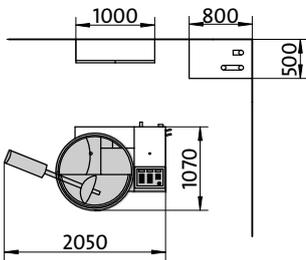
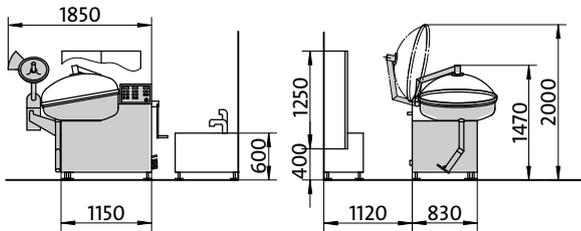


CUTMIX 120 L

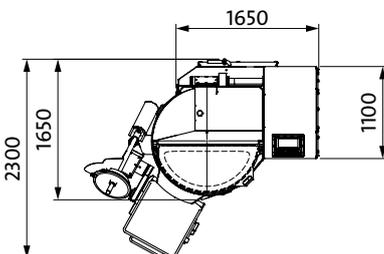
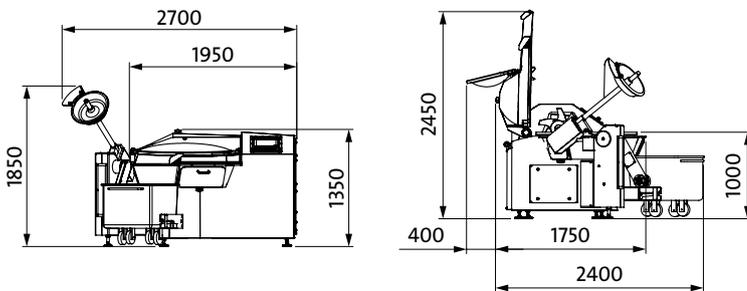
Vacuum-Cutmix 65 and 120 L

	Power main motor kW	Knife shaft speed min ⁻¹	Mixing speed min ⁻¹	Electrical fuse A	Sound pressure level idle dBA
VSM 65 T2M-R	13/16	1500/3000	75/150	50	77
	15/20	1500/3000	75/150	50	77
	15/20	1800/3600 (optional)	75/150	50	77
VSM 65 STL	23	40-5000	40-500	50	78
VCM 120 T2M-R	31/40	1500/3000	75/150	100	77
	31/40	1800/3600 (optional)	75/150	100	77
VCM 120 STL	40	40-5000	40-500	100	78

Electrical connection value in all designs, 400 Volt, 50 Hz, 3 phases + PE, deviating voltages are possible.



VSM 65 L with unloader



VCM 120 L with feeder and unloader

K+G WETTER QUALITY IS CONTINUED IN SERVICE

As a globally operating company with technically sophisticated machine designs, K+G WETTER places special value on the careful processing of high-quality materials.

This quality awareness is continued in service. Detailed consulting, customer proximity and support even after purchasing are at the focus.

Qualified service employees ensure customer satisfaction. The competent and quick performance of service and maintenance work is warranted. Rely on us.

WELCOME!

You are invited to visit us. Take the time to inspect our factory, e.g. before investing in a machine. See right on site how K+G WETTER quality is produced. Make an appointment with us so that we can take time for you. We are looking forward to your visit.

KGW 3/2017



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