

High performance grinders for the industry



Automatic Grinder G 160 / U 200; Mixer Automatic Grinder G 160 / U 200; Automatic Grinder K 280

*“All K+G WETTER machines have one thing in common:
consistent, robust and thus enduring quality!
Thanks to these qualities, K+G WETTER machines
are unmatched in their price/performance ratio!”*

Andreas Wetter



Automatic Grinder G 160 / U 200

Mixer Automatic Grinder G 160 / U 200

Automatic Grinder K 280

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**The right solution for every requirement:
The K+G WETTER range of high performance grinders**

Following the tried and tested automatic grinders and mixer automatic grinders in sizes G 160 and U 200, K+G WETTER has rounded out the range with the Automatic Grinder in size K 280. In all sizes, the high

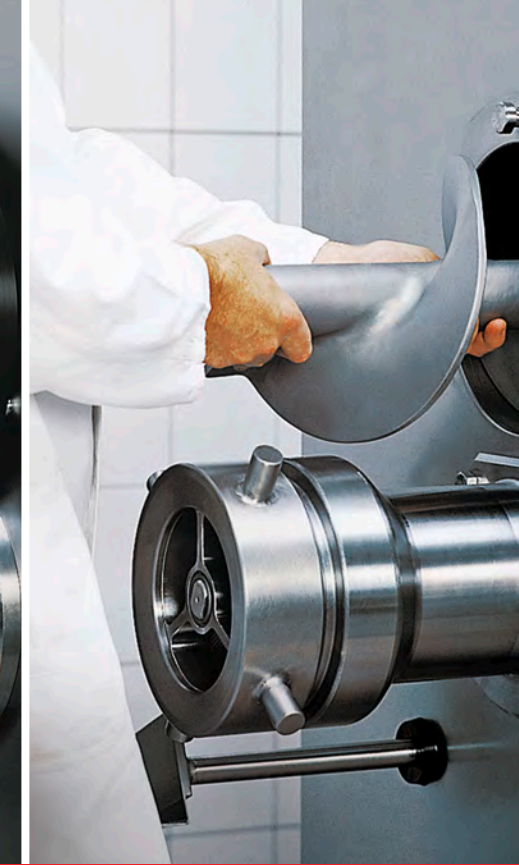
performance grinders deliver on their promises. This is due to the typical qualities for K+G WETTER machines which they all have in common:

THE MACHINE QUALITIES

- tough, solid and robust design
- high production capacities with performance which doesn’t diminish even with continuous use
- quiet operation
- functional and easy to operate
- easy to maintain and service
- exemplary in industrial safety and hygiene requirements
- automatic self-diagnostic monitoring

THE PRODUCT QUALITIES

- clear and clean cut
- no crushing of fat and meat particles
- lighter consistency for the grinded material
- barely perceptible temperature increase, for a better quality end product
- quick and homogenous mixing of the raw materials when using K+G WETTER mixer grinders



Automatic Grinder G 160 / U 200: a well thought-out, user-oriented design

All K+G WETTER high performance grinders are designed for double-worm operation. The process material falls from the hopper onto a feeder worm which conveys it on to the meat worm. This compresses the material in the worm housing and feeds it into the cutting set with the necessary pressure. All structural parts are perfectly coordinated with one another so that the mixing material is processed with a barely perceptible increase in temperature with no addition strain. The result: a particularly light consistency in the end product!

More technical extras: feeder and meat worm turn in the same direction but are driven separately, the meat worm with two speeds, the feed worm optionally with three speeds. The third speed, the so-called G gear, conveys heavy material such as frozen meat at a reduced speed. For this, smooth processing is ensured by using a special cutting set.

Control at the touch of a button

The automatic meat grinder is controlled via a smooth, very durable keypad which is also easy to clean. The electrical controls are integrated, well protected, into the machine housing and are easily accessible through a large opening. Production is started very simply by pressing the G button for heavy materials or the Grinding 1 button. The original

material is then conveyed from the feeder worm into the delivery housing for the meat worm, which is stationary. The grinding process only begins when the button is released. In this way, the knife and hole plates are prevented from running dry and the service life of the cutting set is increased.

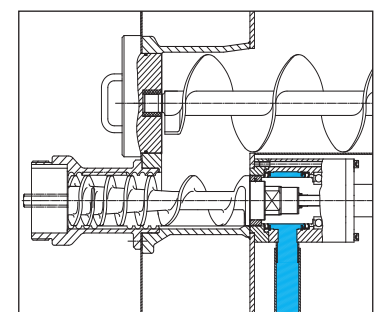
Easy to clean, easy to maintain

Just a few steps are needed to remove the feeder worm for cleaning. An optional hydraulic worm ejector for the meat worm and the cutting set is also a very practical option for this. Another benefit is that the machine housing is completely enclosed – with a rust-free plate which is welded on all sides and on the underside – so that no splashed water can get inside. A cleaning port allows the interior areas to be cleaned.

High quality stainless steel guarantees durability

K+G WETTER makes no compromises on the material quality: all surfaces, hoppers, feeder and meat worms, worm housing and the lock nut are made from high quality, rust-free stainless steel.

The drive shafts for the feeder and meat worms are also rust-free, and they turn on robust antifriction bearings. In addition to the stable housing, rubber-bonded metal feet reduce vibrations.

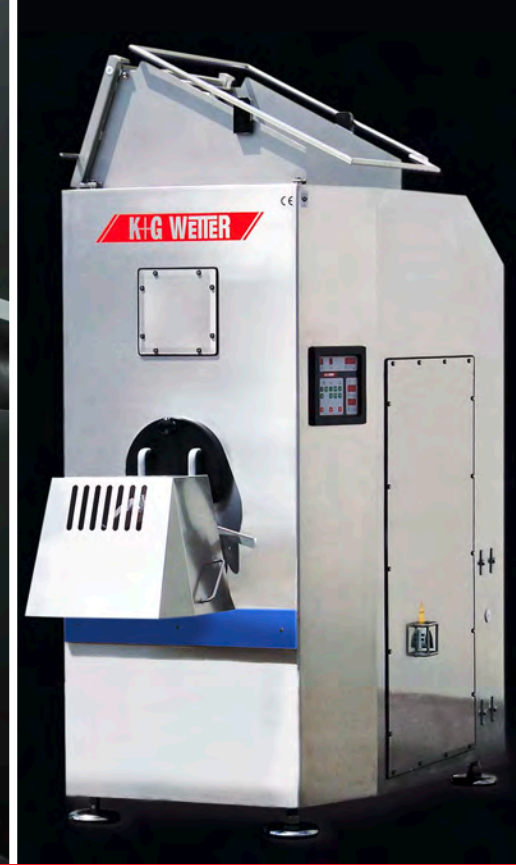


Cleaning system for the meat worm drive

Electrical monitoring guarantees safety

The leak protection, cleaning tread surfaces or protective grills and switching frame as well as the cleaning and installation openings for the feeder worm are electrically monitored. As soon as one of the secured devices is opened, the built-in braking system stops the grinder. Naturally, all K+G WETTER high performance grinders fulfil the safety and health regulations of the EC Machinery Directive, are inspected and approved by the Occupational Health and Safety Association and bear the BG mark.

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More versatility – more quality: Mixer Automatic Grinder G 160 / U 200

The mixing device expands the possibilities for use, for example with ground pork and air-cured raw sausage as well as for cooked sausage. As a result, the original materials are quickly and thoroughly mixed and then cleanly and lightly cut.

In order to make this possible, a mixing shaft with specially formed paddles is mounted in the grinder's hopper above the feeder worm. The mixing process is thus carried out intensively but still carefully.

During the mixing process, the feeder worm rotates in the opposite direction to normal. A product circuit is thus formed between the mixing shaft and the feeder worm, which enhances the mixing process. Mixing speed and mixing time can optionally be shown on the display and the time can be increased or decreased using the arrow keys. Once the mixing process is complete, the system switches to "grind". The mixing shaft and feeder worm change direction and the process material is conveyed via the meat worm to the cutting set.

The Mixer Automatic Grinders are equipped with a working platform as standard. The mixing hopper is electrically secured by a continuous frame with contact switches.

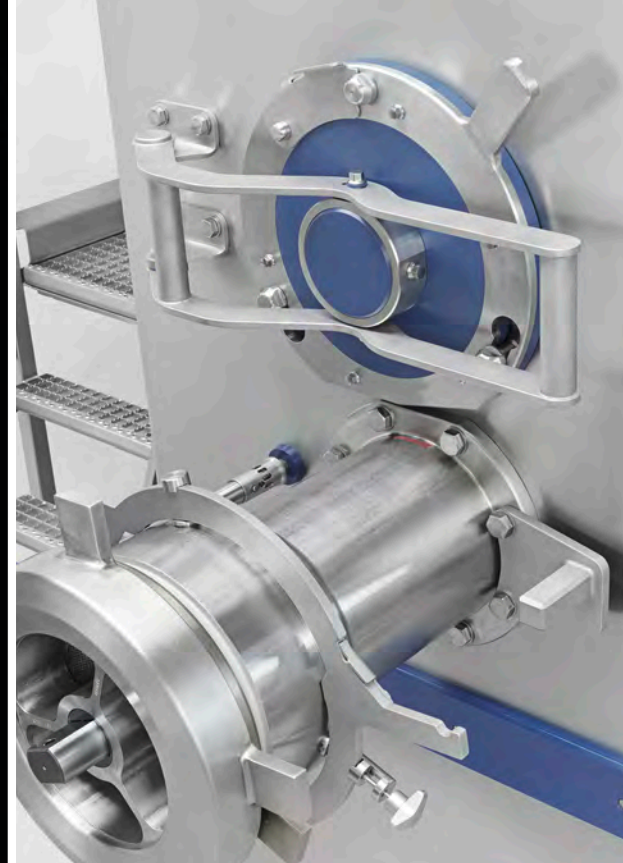


Electrical protection from a continuous frame with contact switches

All machines fulfil the highest hygiene requirements

It's not just under the hygiene rules for particularly sensitive products such as raw sausage and ground meat that K+G WETTER acts on maintaining the highest hygiene standards. All surfaces can be properly cleaned and disinfected easily and quickly. This also applies to all interior drive and storage areas. In addition, there are special cleaning areas which are easily accessible from the exterior. Thus, for example, the feed and meat worms can be brought to the front.





Feeder worm made from special cast iron with skinning edge

The "omnivore": Industrial Grinder K 280

The Industrial Grinder K 280 mm Type 435 take a special place among the automatic meat grinders. Its outstanding performance characteristics include:

- up to 22 t of fresh meat per hour
- the capacity for standard frozen meat blocks in the 60 x 40 x 25 cm format is 4 to 8 t/h depending on the final hole plate size
- up to 16 t/h for pre-ground frozen meat
- the **hopper volume** is 575 liters
- the **meat worm drive** works at a powerful 65/88 kW (optionally 78/105 kW); the steplessly-driven **feed drive** has more than 16 kW
- the automatic meat grinder can **be loaded** via a hoist loader or a conveyor belt. A metal detector for the conveyor belt is available as an option
- a special feature is the **innovative cleaning device** that eliminates the need for detaching the feeder worm
- the **pneumatic sorter** is available as an option, as with all industrial grinders
- it is operated using a newly designed keypad which allows for intuitive operation.

Everything to make working with this high performance grinder simple, quick and safe is included in the standard scope of delivery:

- bayonet coupling nut for quick installation of the cutting set
- a special frozen meat cutting set
- leak protection for the worm housing
- frame switching via the grinder hopper
- cleaning platform
- height adjustable cleaning and transport trolley
- complete hopper emptying
- the solid Industrial Grinder K 280 operates according to the 2-worm principle perfected by K+G WETTER. Thanks to its immense strength and feeder worm made of special cast iron with skinning edge, it can cut frozen blocks as low as minus 22°C, rather than crushing them – and this with a minimum temperature rise of 1 to max. 2°C
- the result is a clean, clear cut
- there is no smearing
- all in all, the Industrial Grinder K 280 is a high performance machine which is perfectly suitable for continuous operation, designed and built for the specific needs of the industry.

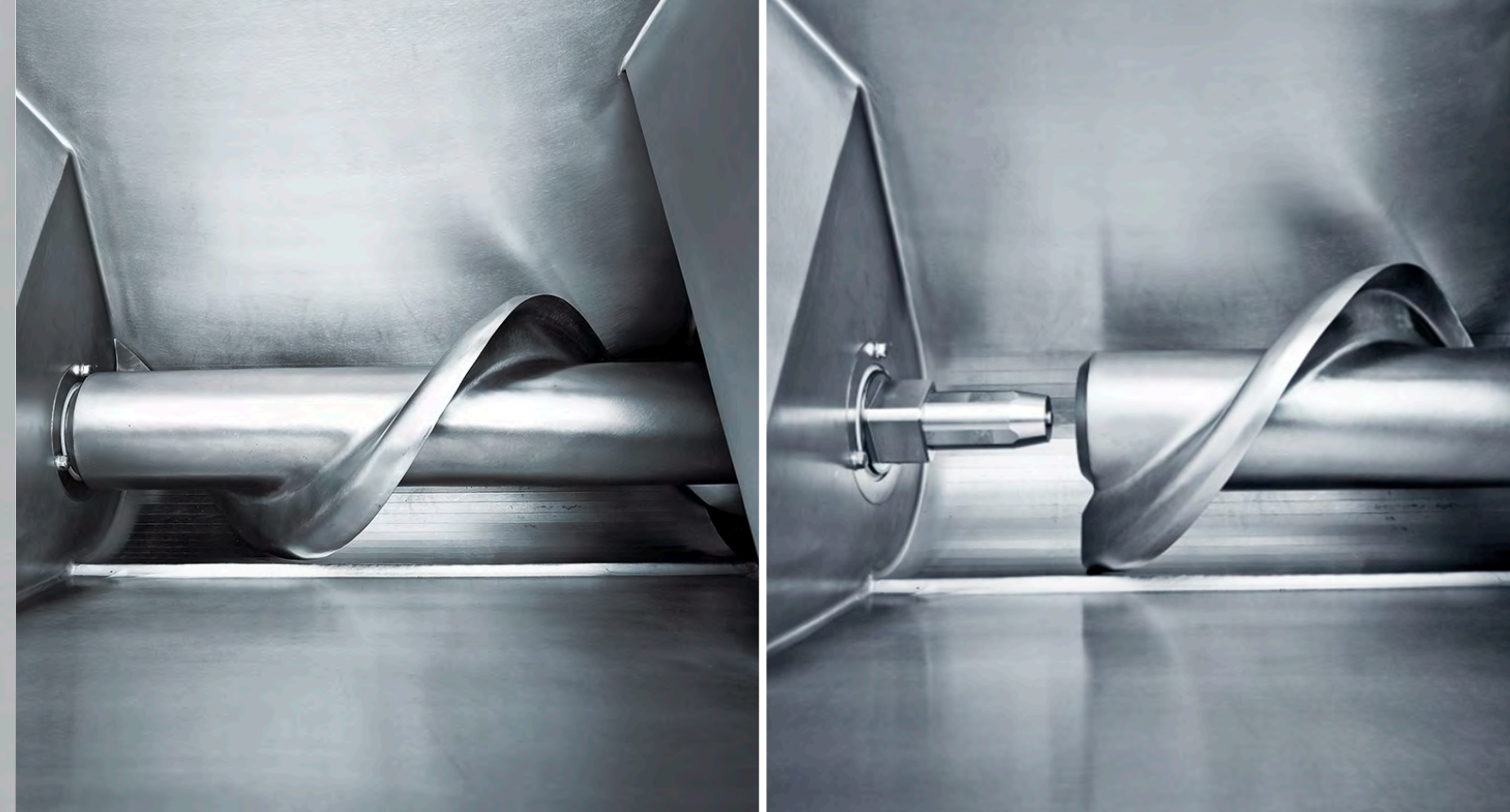
Well thought-out design down to the detail

As with all machines from K+G WETTER, the design has been thought through in detail. This is also demonstrated in the solid, rust-free worm housing and the robust bearing for the meat worm drive which prevents the worm from running when not centred. This significantly reduces the wear on the worm housing and the cutting set.

In addition, the housing has a drainage channel for the cleaning fluid. Service frequency is reduced, and production times are increased. For quick installation and removal of the cutting set, it is secured with a bayonet coupling nut. This tried and testing fastening technology protects the thread and at the same time saves valuable time.



Solid, rust-free worm housing, robust drive bearing

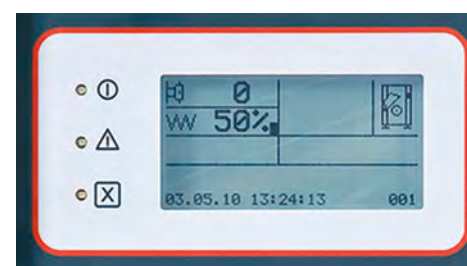


A user-friendly keypad

The keypad integrated into the body of the machine allows for smooth and comfortable operation of the machine. All functions are clearly arranged. Along with the comfort, the smooth user interface offers first class hygiene standards.

The AW K 280 is equipped with an automatic self-diagnostic system as standard. The operational reliability of protections, protective motor switches and safety switches is constantly monitored by this device. Any possible faults which occur are shown in the display in plain text.

The progression of faults can be traced over long periods using an error history. The display text can be set to the desired language, the time can be set and various other parameters can be adjusted via the menu button.



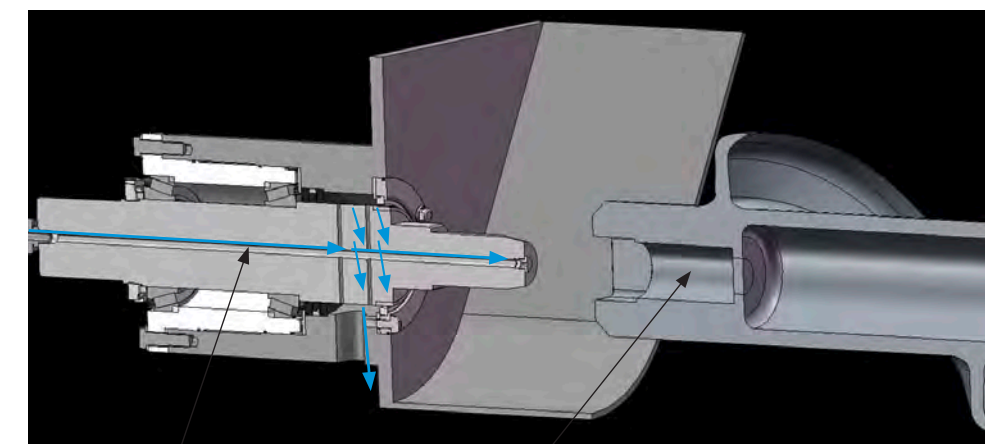
Cleaning system

All components are optimally accessible. This is a particular advantage during intermediate cleaning for a change of product.

To simplify the cleaning of the hopper and the feeder worm, the machine is equipped with a cleaning platform as standard. Non-slip steps and a high railing ensure the greatest level of safety. In addition, a rocker switch and hopper attachment are also mounted on the perimeter of the hopper edge, to safeguard the danger zone in the hopper (feeder worm). The machine is switched off upon actuating the rocker switch.

The feeding worm need not be removed for cleaning, but rather just brought forward. As a result, the electrically secured leak protection for the worm housing can be tilted to the side. The water connections for the built-in cleaning system (see drawing) are located on the machine side.

The transport and cleaning trolley for worms and cutting set parts is included in the standard scope of delivery for the Automatic Grinder K 280. It is height adjustable and mobile and thus allows for the easy installation and removal of individual parts as well as careful storage.



Cleaning pipe

Feeder worm



Efficient drive

DELAYED STARTING OF THE MEAT WORM
Initially, only the feeder worm runs and conveys material to the meat worm. Only then does this turn and convey the material to the cutting set. The cutter set thus never runs dry and the wear is reduced.

STEPLESSLY ADJUSTABLE FEEDER DRIVE
The quantity of material to be cut can be optimally controlled with the stepless feeder drive. The meat worm drive has 2 speeds. It can thus collect the original material in the transfer area and feed it on into the cutting set without any jams and unwanted temperature increases.

The ideal speed is set according to the original material (depending on the consistency, temperature and piece sizes). Quicker for hole plates with larger perforations, and correspondingly slower for hole plates with smaller holes.

Other areas of application

The large volume hopper, with its steep walls, is ideally suited for use with a wide range of products. The highest hygiene requirements are met and the cleaning effort is reduced to a minimum. Disruptive bridging is prevented.

Whether for frozen meat, fresh meat, poultry, pet food products or vegetables and cheese – the AW K 280 can rise to any challenge.



Recommended auxiliary equipment and accessories

THE TENSIONING DEVICE

All cutting sets are inevitably subjected to the pressure of the process material. The optional tensioning device prevents the cutting set parts from being pressed together by the product pressure.

In this way, the frictional forces are reduced and the wear of the cutting parts is thus significantly reduced!

THE LOADING DEVICE

High performance grinders can optionally be loaded quickly and safely using a hydraulic loading device or, alternatively, a hoist loader. The meat trolley is guided precisely during the lifting process and is only tipped when it is fully over the hopper.

EQUIPMENT TROLLEY

A mobile transport and cleaning trolley offers you the option of placing all parts such as the mixing shaft, worms, lock nut, etc. on a trolley, cleaning them and transporting them.





THE SORTING DEVICE

This consists of a standard cutting set with a sorting knife. The knife strips gristle, sinews and other hard parts off the finely perforated plate. The hard parts are pushed to the side of the device and slide down a channel into a container.

The sorting grade and this the quantity can be steplessly adjusted using a quick adjustment slider.

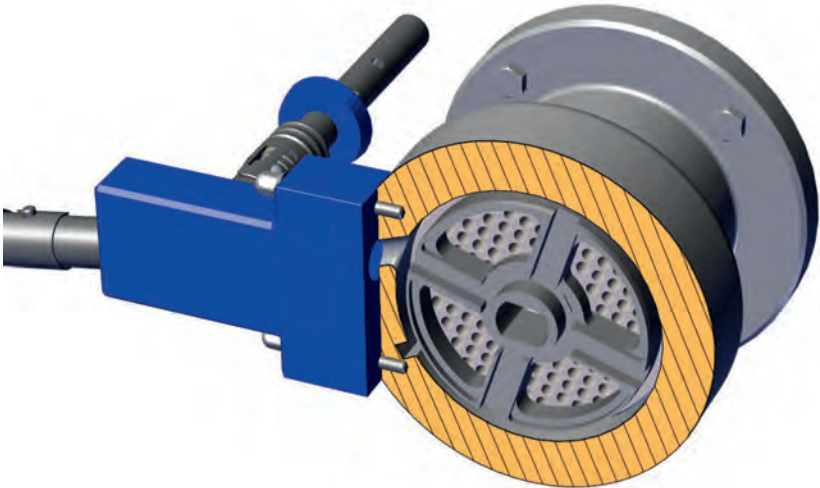
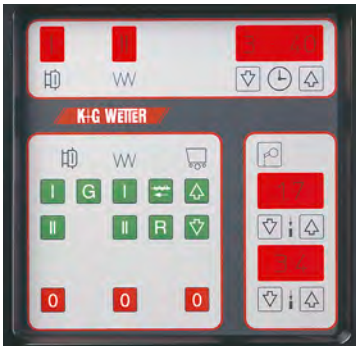
This process provides a range of benefits:

1. The meat is refined and thus achieves a higher quality grade.
2. The meat only has to be roughly sorted in advance which saves working time.
3. The process material goes through the cutting set more easily, the cut is smoother.
4. The cutting set cleans itself and thus cannot become clogged.
5. Hole plates and cutting sets last longer since there is less strain on them.

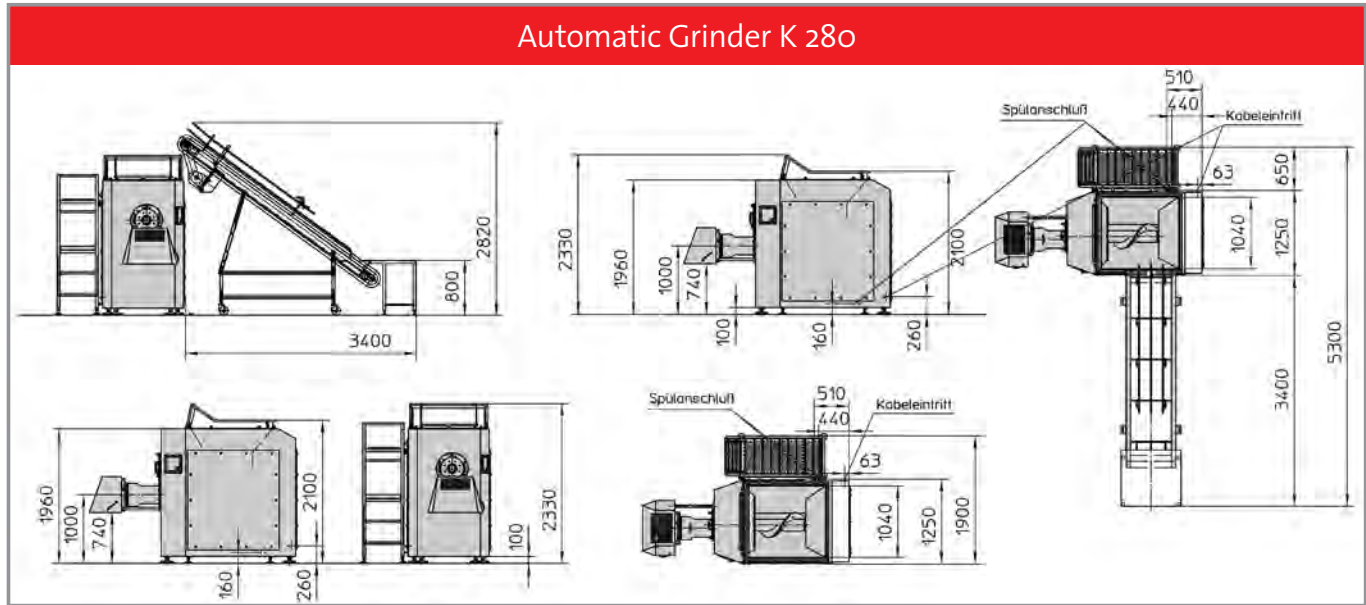
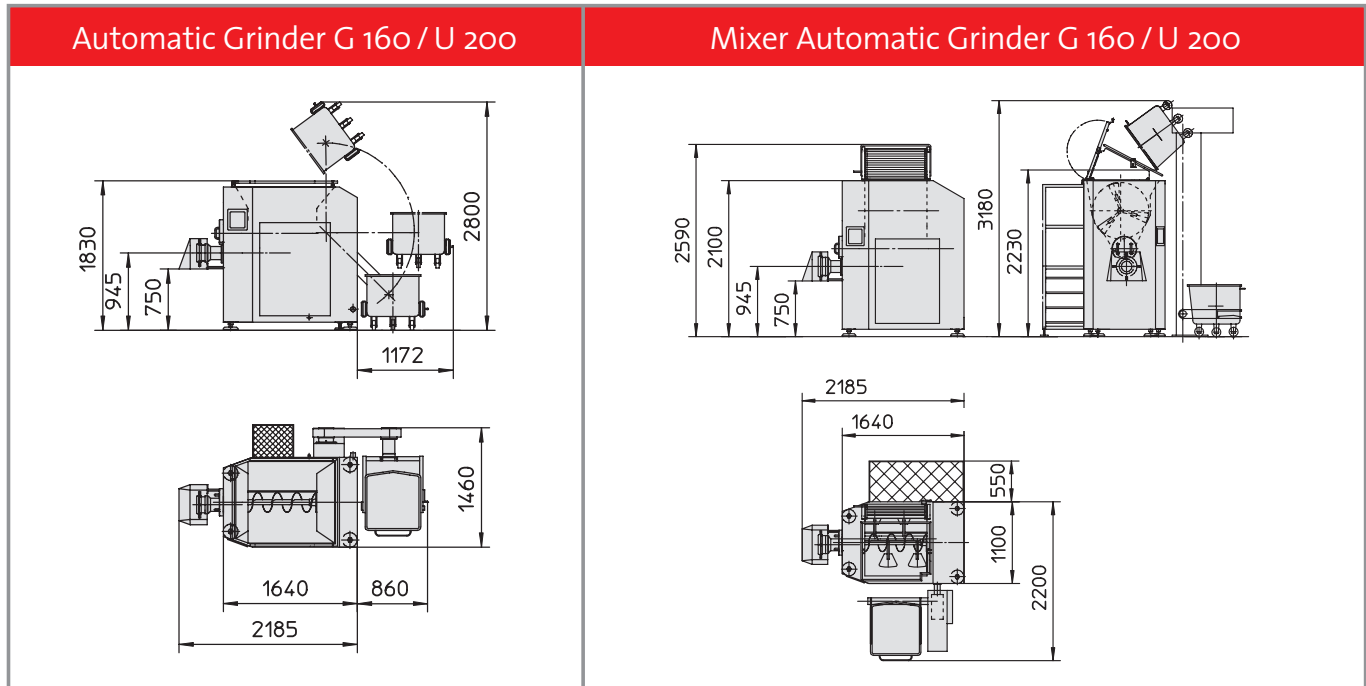
PNEUMATIC INTERVAL GRADING

This fully automated sorter eliminates sinews and hard parts particularly cleanly. This occurs through variable intervals for the closing and opening times for the sliding closure. The hard parts thus accumulate for short times in front of the fine hole plate in the channels of the sorting knife. As a result, they are completely separated from the meat and fat particles.

The opening and closing times can be adjusted very simply using the arrows on the keypad.



The technical details at a glance



Dimensions and illustrations provided are approximations only and are subject to change without prior notice.

	Mixer – automatic grinder		Automatic meat grinder		
Perforated hole plate ø mm	160	200	160	200	280
Hopper capacity, or mixing trough approx. l	530	530	360	360	575
Max. fresh meat production performance kg/h	8,000*	12,000*	8,000	12,000	22,000
Max. shredded frozen meat kg/h	–	–	1,500	2,500	16,000
Frozen meat in a block kg/h	–	–	–	–	4,000 – 8,000
Max. mixing capacity kg	350	350	–	–	–
Meat worm drive capacity kW	17.5/30	30/48	17.5/30	30/48	65/88 78/105
Feeder work drive capacity kW	4.7/6	4.7/6	1.3/1.8 1.3/2/2.4**	1.3/1.8 1.3/2/2.4**	16
Sound pressure level during dry running dBA	71	70	68	70	83

* pure grinding capacity

** fresh and frozen meat version

K+G WETTER QUALITY CARRIED FORWARD IN SERVICE

As a globally active company specialising in the production of cleverly designed machines, K+G Wetter places particular value on the careful preparation of high quality materials.

The awareness of quality carried through into service. Detailed advice, proximity to customers and support even after purchase are at the forefront here.

Qualified service employees are available to ensure the satisfaction of our customers. The competent and quick implementation of service and maintenance work is guaranteed. Take us at our word.

WELCOME

You are cordially invited to visit us. Take some time, for example before you invest in a machine, to take a tour of our factory. Become convinced of how K+G Wetter quality comes about directly on site. Simply arrange an appointment with us so that we can make time for you. We look forward to your visit.

KGW 2/2018



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