

NEW!

POWERFUL, FLEXIBLE, COMPACT

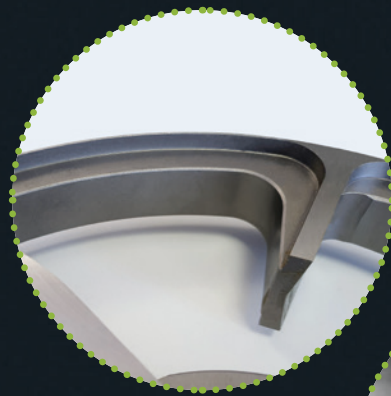
Angle grinder WW U200 Type 432

Also suitable
for use
with frozen
meat blocks



K+G WETTER

ClearCut
Clean cutting and
perfect sorting



**For mid-sized companies and
industry – performance teamed
with maximum flexibility**

COMPACT DIMENSIONS for space-saving installation

Available as a **FRESH MEAT (FF) OR FROZEN
MEAT (GF) VERSION**

GF FROZEN MEAT VERSION also processes frozen
meat blocks

**Superior user-friendly
hygiene features**

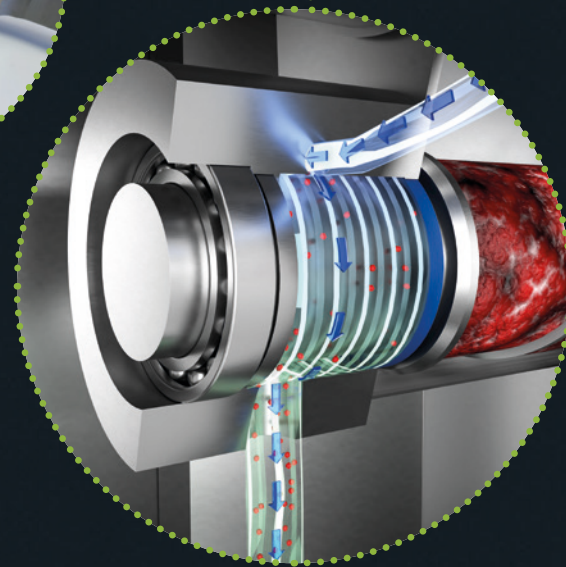
TOOL-FREE REMOVAL of the feeder worm for
hygienically safe cleaning

FLUSHING CHAMBER ensures that hitherto unreachable
places on the drive shaft seals can be cleaned

HAND-POLISHED SURFACES with minimal roughness
prevents product adhesion

GREATER FLOOR CLEARANCE for simpler cleaning
under the grinder

FOLDING STEP makes the angle grinder safe and
space-saving to access



Flushing chamber
complies with the highest
safety standards

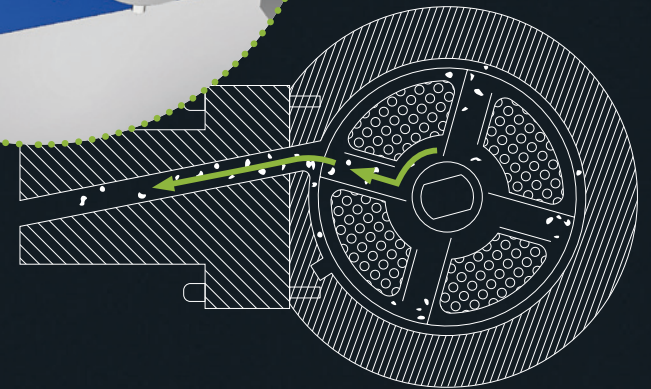
*Flushing chamber and
pneumatic sorting simply
explained*



kgwetter.de/en/machinery/animations



**Pneumatic
sorting device**
with side removal



**Systematically
practice-based design**

ASYMMETRIC HOPPER SHAPE prevents bridging

Front wall of the angle grinder features
a **MEAT BLOCK EDGE** for safe access to blocks

CONTINUOUS FEEDER DRIVE for precise
product flow control

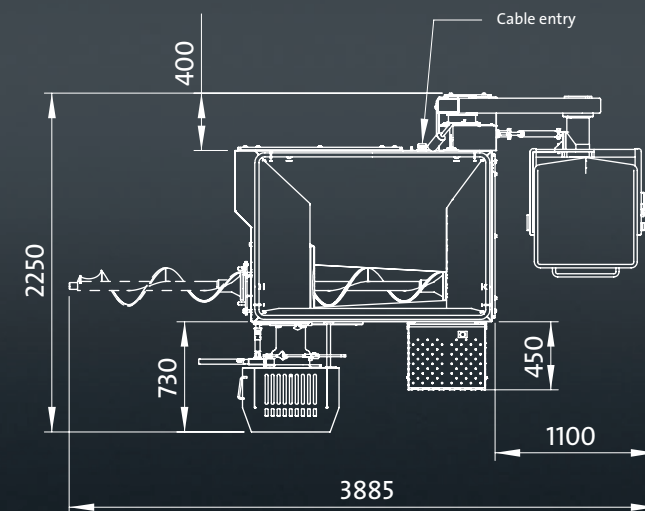
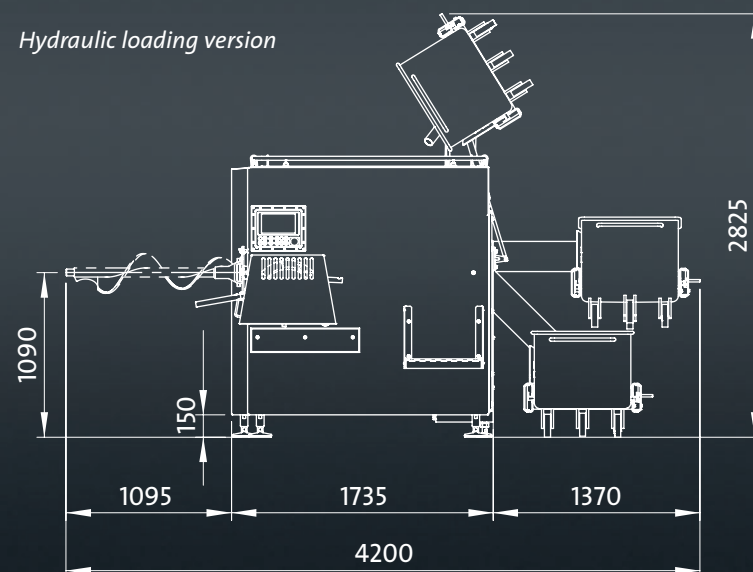
**Flexible feed options
from all sides**

HYDRAULIC LOADING with a meat trolley

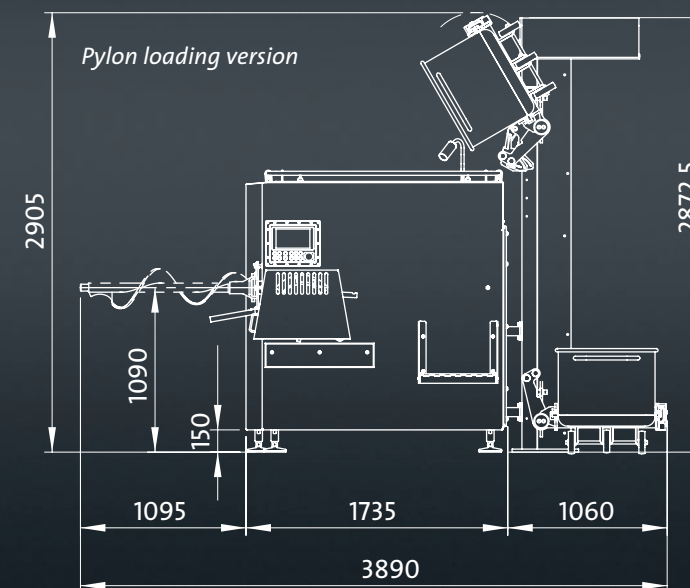
PYLON LOADING from the side, rear,
or front, as required

DIMENSIONS

Hydraulic loading version



Pylon loading version



Innovative cutter pin
can be quickly
replaced if required



All dimensions in mm



Technical refinements for superior-quality tasty products

PNEUMATIC SORTING DEVICE (optional)
separates out unwanted hard parts

FLUSHING CHAMBER – the ultimate hygiene safety
behind the drive shaft seals

CLEARCUT – cut cleanly and sort perfectly with ClearCut knives,
available exclusively from K+G Wetter

INNOVATIVE CUTTER PIN – fast and simple removal of the
knife pin for servicing

TOUCH PANEL (optional) – for intuitive, easy-to-understand
operation, which also displays information on cutting set assemblies

CUT CONTROL recipe management software (optional)
for saving and visualizing cutting setups and grinding speeds
for defined applications

Safe to clean

*The counter bearing can
be removed with one movement.
This enables the feeder worm
to be removed for hygienically
safe cleaning.*

**MADE IN
GERMANY**

TECHNICAL DATA WW U200

Type		432	
Version		Fresh meat	Fresh/frozen meat
Electrical data	Operating voltage (standard)	400 V / 50 Hz	
	Rated power	53.7 kW	
	Rated current	97 A	
	obligatory pre-fusing at customer site	100 A gG	
Rotation	Meat worm	180/360 rpm	140/280 rpm
	Feeder worm	14/28 rpm	5...25 rpm
Output	Fresh meat angle grinder	up to 12000 kg/h	up to 9300 kg/h
	Pre-cut frozen meat angle grinder	-	up to 2400 kg/h
	Frozen meat block angle grinder (400 x 600 x 150 mm) -15 °C	-	up to 1200 kg/h
Capacity of hopper		500 l	
Sound pressure level when idle		approx. 70 dBA	
Weight	without loading device	1650 kg	
	including hydraulic loading device	2020 kg	
	Pylon loading device	350 kg	

K+G WETTER

K+G WETTER GmbH
Goldbergstraße 21
35216 Biedenkopf-Breidenstein

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

info@kgwetter.de
www.kgwetter.de