

NEW!

TWICE AS STRONG – THOROUGHLY MIXED AND PERFECTLY GRINDED

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Mixer grinder MWW U200 Type 434

400 kg
mixing capacity



K+W WETTER

The new MWW 200 combines perfect mixing technology with intelligent control. Whether it's a simple task or a complex requirement – the MWW 200 mixer-grinder delivers perfect results. Thanks to its sophisticated hopper design, product bridging is virtually eliminated.

Excellent as standard. Brilliant as an option.

Standard panel with push buttons

For those who like it simple: the basic version comes with a clear and easy-to-use standard panel with push buttons.

Touch panel (optional)

For more control, greater efficiency, and added comfort: With the optional touch panel, you can unlock the full potential of your MWW 200 – recommended when additional options are to be integrated.

Extended functions with touch panel:

Sorting unit – precise separation of hard components, even better with the ClearCut sorting knife set

Mixing time preselection – reproducible results at the push of a button, no overmixing

Automatic central lubrication system – for longer service life and reduced maintenance

Variable speed of the feeding worm – for maximum process control

Cutting set configurator – individually adjustable for perfect grinding results

Extended functionality with F+G equipment – specially developed for fresh and frozen meat



TECHNICAL DATA MWW U200

Type		434
Version		Fresh meat
Electrical data	Operating voltage (standard)	400 V / 50 Hz
	Rated power	54,9 kW
	Rated current	99,2 A
	Obligatory pre-fusing at customer site	100 A gG
Rotation	Meat worm	180/360 min ⁻¹
	Feeder worm	14/28 min ⁻¹
	Mixing shaft	5/10 min ⁻¹
Output	Fresh meat angle grinder	up to 12000 kg/h
Capacity of hopper		approx. 650 l
max. batch size for mixing process		approx. 400 kg
Sound pressure level when idle		approx. 70 dBA
Weight	without lift loading device	2100 kg
	lift loading device	350 kg

MADE IN
GERMANY

K+G WETTER

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