PRESS INFORMATION

K+G Wetter GmbH

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**Trade fair innovation WW 200 scores with Anuga trade visitors**

**Angle grinder for fresh and frozen meat blocks with well thought-out technology**

K+G Wetter spent four well-attended trade fair days at Anuga FoodTec in Cologne. "We are highly satisfied with Anuga. Our sales staff and technicians were in conversation from early to late - with long-standing customers from all over the world, but also with companies that do not yet work with our machines," reports K+G Wetter Managing Director Andreas Wetter.

The new WW 200 angle grinder was always surrounded by interested trade fair visitors - and impressed food industry professionals with its useful machine technology. "We always listen carefully to our customers when they talk about their work with the machines. Our team then devises technology that truly proves itself in practice," says Volker Schlosser, Sales Manager International at K+G Wetter. What makes the powerful Angle Grinder WW 200 special is its ability to process not only fresh products but also frozen meat blocks without pre-cutting. This makes it unrivaled in flexibility and perfect for companies that work with a mix of fresh and frozen meat.

This is made possible by well thought-out technology: the 500-liter hopper of the WW 200 has a special, asymmetrical shape - this ensures that meat and other ingredients are fed evenly to the feeder worm after loading. The special frozen meat feeder worm with cutting edge cuts up the blocks during transportation to the meat worm: the meat is cut precisely from the block and not squashed. The temperature increase is also minimal due to the low product stress. This ensures a clear cut of the finished minced product.

Thanks to clever hygienic-secure features, the WW 200 can be cleaned in a timesaving and perfectly hygienic manner, as is standard with all K+G Wetter machines. The expertly hand-polished stainless-steel surfaces are easy to keep clean, and the angled arrangement allows cleaning water to run off without forming puddles. The feeder and meat worms can be removed and replaced in a few simple steps without the need for tools. This also facilitates hygienically safe cleaning. The single-stage folding step makes the WW 200's grinder hopper quickly and safely accessible with minimal space requirement – cleverly designed for both handling and hygiene.

The cleaning chamber prevents a typical hygiene risk due to hidden contamination inside the machine behind the seals of the drive shaft and feeder worm. Daily cleaning is carried out from the outside by simply holding the standard cleaning lances or spray nozzles against the easily accessible rinsing ports. The seals that come into contact with the product are thus cleaned on both sides and do not provide a breeding ground for microorganisms. Thanks to this ingenious technology, the additional cleaning effort is negligible with maximum effectiveness.

The loading options for the WW 200 are extremely flexible, whether column loader or hydraulic loading device using meat trolleys: how and from which side the raw materials are loaded into the angle grinder can be individually adapted to the customer's space and workflow. A big plus thanks to a machine that is optimally adapted to the respective production.

The optional large touch panel provides the operator with lots of practical information, clearly displayed in graphics and text: for example, about possible cutting set configurations or optimum machine settings for different applications. This makes operation simple and safe and ensures the best product quality.