PRESSEINFORMATION

K+G Wetter GmbH

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**Working faster and better in the butchery trade  
Focus on software + technology: K+G Wetter draws positive conclusion from SÜFFA**Overall, K+G Wetter draws a positive conclusion from SÜFFA 2024. ‘We did notice that the number of visitors was slightly lower than at the extremely well-attended 2023 trade fair,’ says K+G Wetter Managing Director Andreas Wetter. ‘Nevertheless, our team of around 20 was always busy during the two and a half days of the trade fair and interested specialists gathered at each machine to have the features and functions presented to them. The discussions we had about our bowl cutters and grinders showed us the great interest of the butchery trade in practical solutions.’  
  
‘What the trade fair organizers highlighted as an important topic in their SÜFFA review was something we encountered in all of our conversations at the stand: It is becoming increasingly difficult to find enough skilled workers in the butchery trade as well,’ says Volker Schlosser, Sales Manager International at K+G Wetter. “As a machine manufacturer, we have a few things we can do to address this situation: with solutions that shorten, simplify and automate work steps to such an extent that food of excellent quality can be produced with less expertise and working hours.”   
  
**Quick familiarisation, safe cutting with Cut Control**  
The SÜFFA trade visitors were suitably interested in the possible uses and advantages of the Cut Control software from K+G Wetter, for example: the recipe management function allows the processing steps for a company's products to be stored in detail. Once parameters such as ingredients and quantities, bowl revolutions, temperature, blade speed or vacuum level have been defined, employees can work independently and safely after a short training period. Customers of K+G Wetter who already use Cut Control confirm the software's decisive advantages in trade businesses too: ‘This ensures that the same product is always produced in terms of quality and flavour, regardless of who is working on the bowl cutter at the time. This is important and works perfectly,’ said master butcher Peter Heinrich, for example, during a company visit in the summer, talking about his experiences. The family-run business in Burladingen in the Swabian Alb region of Germany uses a VCM 120 vacuum cutter with Cut Control.   
  
At the same time, the software also saves butchers and specialists valuable time in their daily work: ‘Cut Control is a decisive advantage for me because you can completely rely on it, for example, that the temperatures will not be exceeded. The knife speeds are always the same too,’ reported master butcher Thomas Landes recently – in Denkendorf in Bavaria, he has a CM 70 from K+G Wetter in his sausage kitchen. “And you can also do something on the side without anything getting damaged or the material getting too warm.” The result of the clever use of the software: safe working after a short familiarisation period and exactly reproducible quality in less time.   
  
**Technical features save time in handling and hygiene**  
Visitors to the SÜFFA were very interested in the Hygienic Secure solutions for K+G Wetter bowl cutters, such as the parts that can be removed for cleaning without the need for tools. The same applied to the unique solutions for grinders and mixer grinders, such as the cleaning chamber or Easy Access door for quick and easy access to the grinder hoppe. With the new Easy Lift system, which lifts E2 boxes on handcrafted cutters and grinders safely and precisely to the correct unloading height, K+G Wetter has created a crucial relief for the daily work in the food trade.   
  
These sophisticated technical solutions from K+G Wetter have one thing in common: they make hygiene and handling easier and quicker and therefore pay off, day in, day out.   
  
**Personally convincing**  
Because such features and advantages are best shown when you are standing at the machine, trade fairs like SÜFFA are important for K+G Wetter: ‘There is no substitute for face-to-face discussions with butchers and food processors,’ says Sales Manager Volker Schlosser. ‘In just a few days, we get a huge amount of feedback on our customers’ experiences and can convince new prospects of our technology and software solutions right at the cutters and grinders.’

**Photos: K+G Wetter / SÜFFA 2024**

Ein Bild, das Kleidung, Mann, Im Haus, Person enthält.

Automatisch generierte Beschreibung

Ein Bild, das Kleidung, Mann, Menschen, Person enthält.

Automatisch generierte Beschreibung

Ein Bild, das Kleidung, Im Haus, Person, Decke enthält.

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