

High-performance cutters for the industry



K+G WETTER
Built-in success



CUTMIX CM 360 L and 550 L

VACUUM-CUTMIX VCM 360 L

Page **Contents**

3	K+G WETTER CUTMIX and VACUUM-CUTMIX 360 and 550 litre
4	A very stable base: massive and indestructible!
5	Motors, blades, revolutions
6	Quality always takes pride of place
7	The decisive step forward: vacuum technology!
8	Easy operation via touch screen panel
8	Perfection with CutControl Recording with CutVision
9	IT-Standard WS-FOOD Service, as it should be! Test certificates & attestations
10	Advantages of the CUTMIX range
11	Extra-class extras



VACUUM-CUTMIX VCM 550 L

The biggest and best cutters we have ever made:

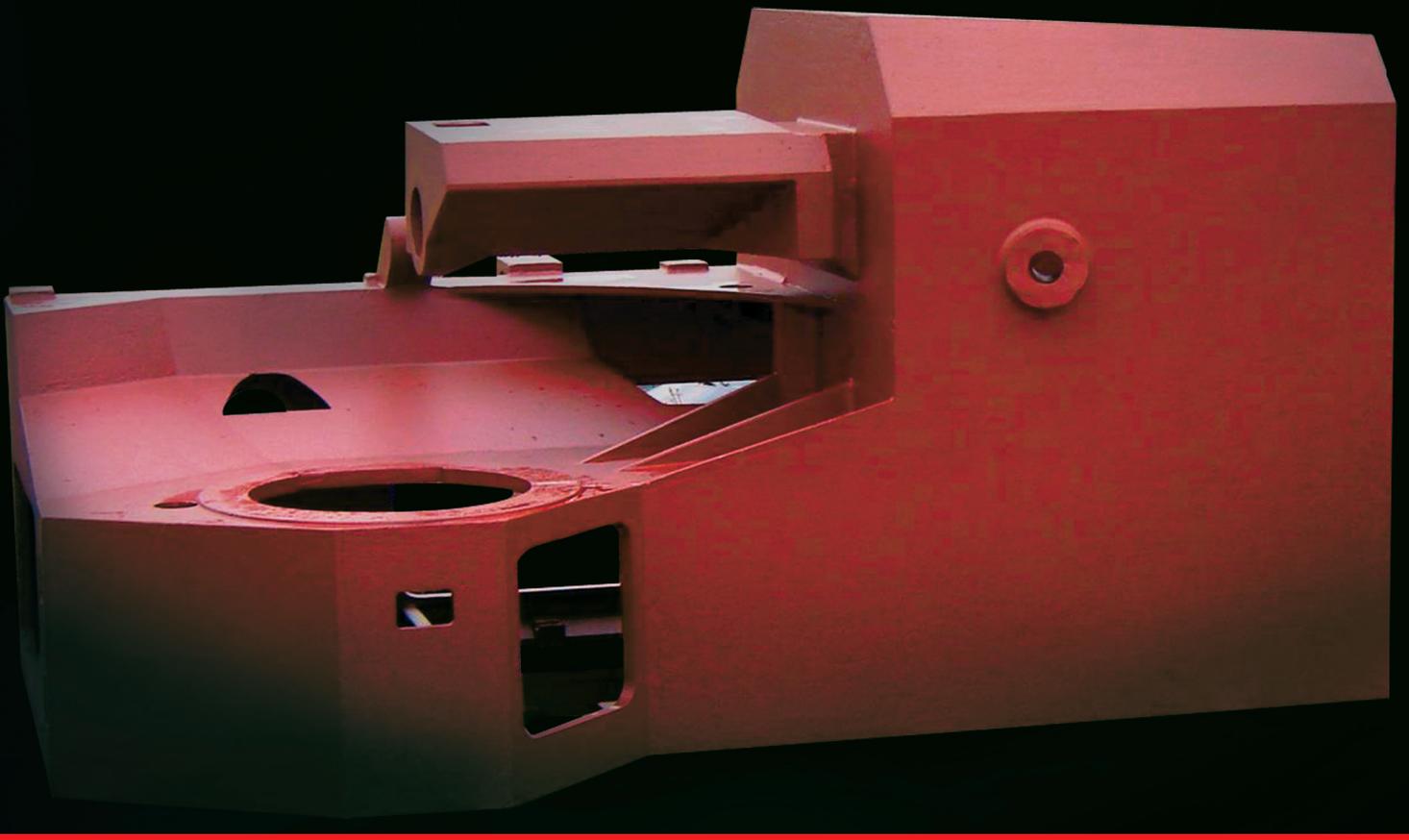
K+G WETTER CUTMIX and VACUUM-CUTMIX 360 and 550 litre

The paramount technical features of the cutters of the Cutmix constructions series in the well-known K+G WETTER quality have also been proved in the meat industry.

The biggest model is the VACUUM-CUTMIX 550 L – also available as CUTMIX 550 L without vacuum technology. For the range

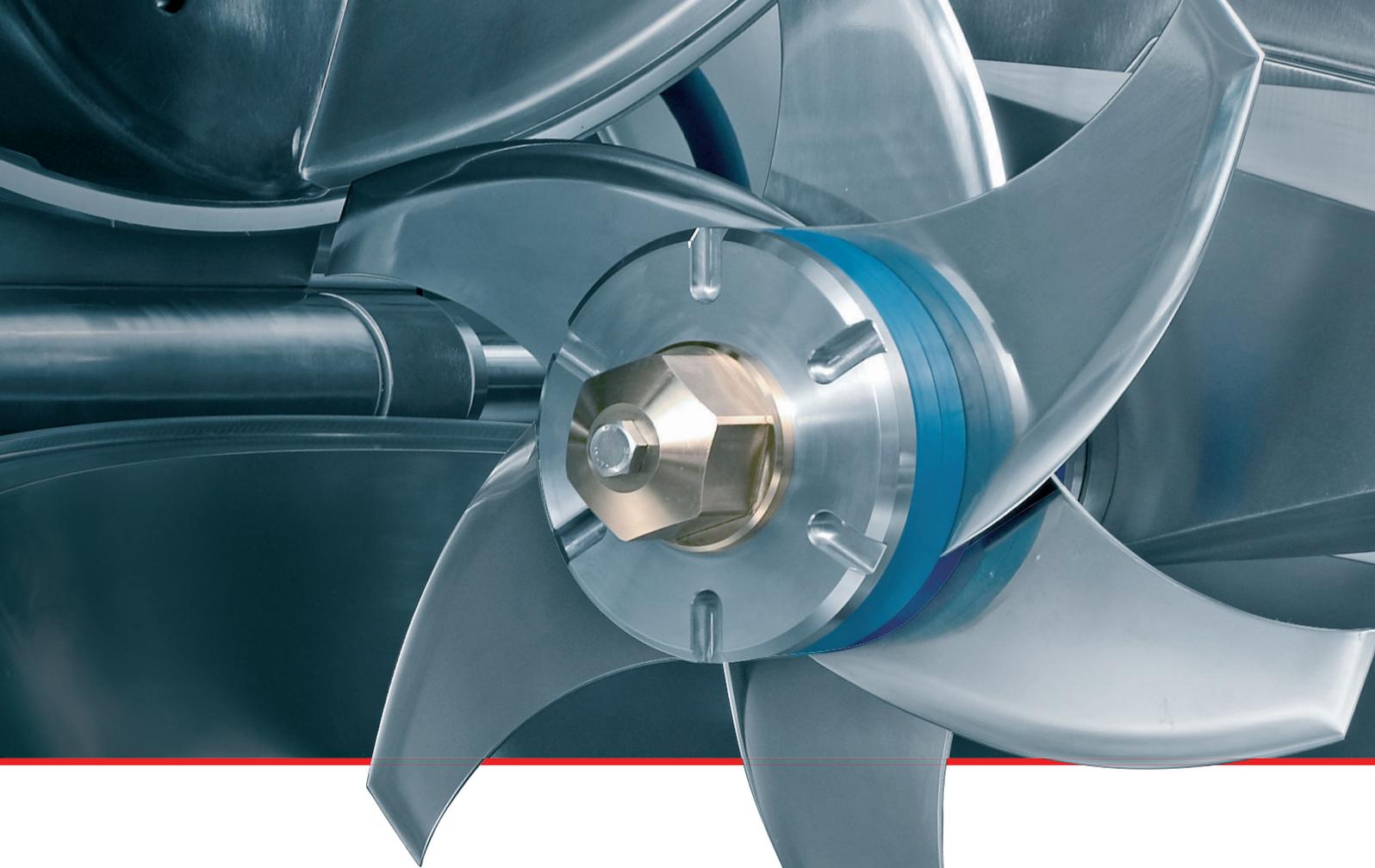
of mid-sized machines, the construction series was completed by the CUTMIX 360 L and the VACUUM-CUTMIX 360 L.

The very positive feedback from industry and handcraft shows us that we are on the right path and that we are well positioned in order to meet any future challenges.



A very stable base: massive and indestructible!

When manufacturing our machines, we have been able to convince our customers by keeping to a simple yet unbeatable concept for years: massive quality designed to survive years of use. This starts right always with the basics. After all, the machine stands are made of stable, one-piece cast stands, coated on all sides – and even underneath! – with stainless steel. The massive cast stands provide an unbeatable stability and smooth running. All power units are integrated into the machines. The machines are immediately ready for use without any additional construction measures, you only need to connect up the media connections.



Motors, blades, revolutions

The heart of the machines is comprised of highly efficient motors. Modern drive regulators control the blades and tubs with variably configurable revolution speeds. The special feature is that the tub rpm range is almost double that of standard cutters! This enables a previously unknown level of production flexibility.

Various, specially developed blade shapes enable optimum production using individual recipes. A special energy-saving torque tool is all that is needed to quickly and safely change the blades. The high, vibration-free stability of the machine stands underlines yet another advantage: the blades can be adjusted easily and very accurately and require only a minimal distance to the tub. This in turn results in unparallelled, smooth and refined sausage meat!

The higher edges of the tub ensure the machines stay clean even during the production of more liquid sausage meats.

The tub has a large pouring orifice for faster emptying, which automatically returns to the cleaning position. This means that the tub drains automatically after cleaning. Nearly all surfaces of the machines are inclined to ensure water flows off rapidly after cleaning.



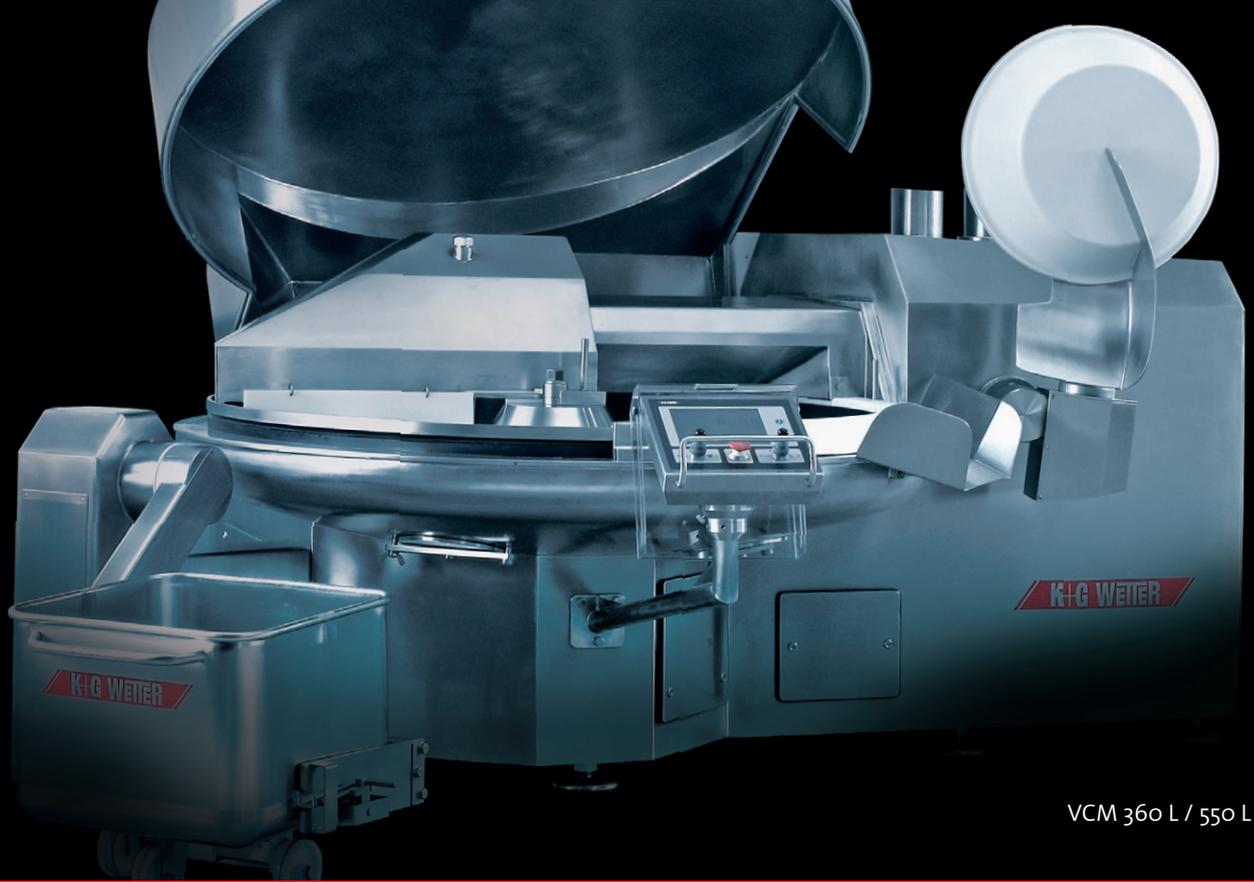


Quality always takes pride of place

Even the Cutmix 360 I without vacuum technology has an ideal cost-to-performance ratio in sausage meat production. But there is still no getting away from vacuum technology for special products. Because the oxygen is extracted, this cuts out most of the oxidation processes during cutting. Under vacuum the volume of the meat cells increases, which in turn facilitates fast and effective fine cutting.

Air bubbles in the mixture and consequent discoloration of the finished product are a thing of the past. Jelly creation is minimised. The finished product is pleasantly al dente, looks appetizing and keeps even longer. The benefits – in particular of producing boiled and cooked sausage with vacuum technology – extend all the way through to the actual selling.





VCM 360 L / 550 L

The decisive step forward: vacuum technology!

First of all, vacuum technology sets high standards for the design of the machines. The vacuum lid alone is subjected to a pressure of over 30 tons. This is why we have developed a special form of lid, so that combined with the stable design of the machines it is possible to maintain an almost perfect vacuum. And this only requires one lid seal! With this development, we have once again

demonstrated how construction technology and intelligent design can be excellently combined. The strength of the vacuum can be set on the control panel. A standard, automatic levelling system ensures that the set level remains constant. This is an indispensable prerequisite for ensuring that the product quality is always the same at the same setting!





Cut Control

Rezepturmanagement

Easy operation via touch screen panel

All the large Cutmix series machines are operated using an easy-to-clean touch screen panel. A clear display shows the current operational states. In order to avoid faulty production the machines are equipped with cutouts for the temperature of the mix, the number of tub revolutions and the time as well as self-diagnosis systems that continually test various machine functions.

Perfection with CutControl

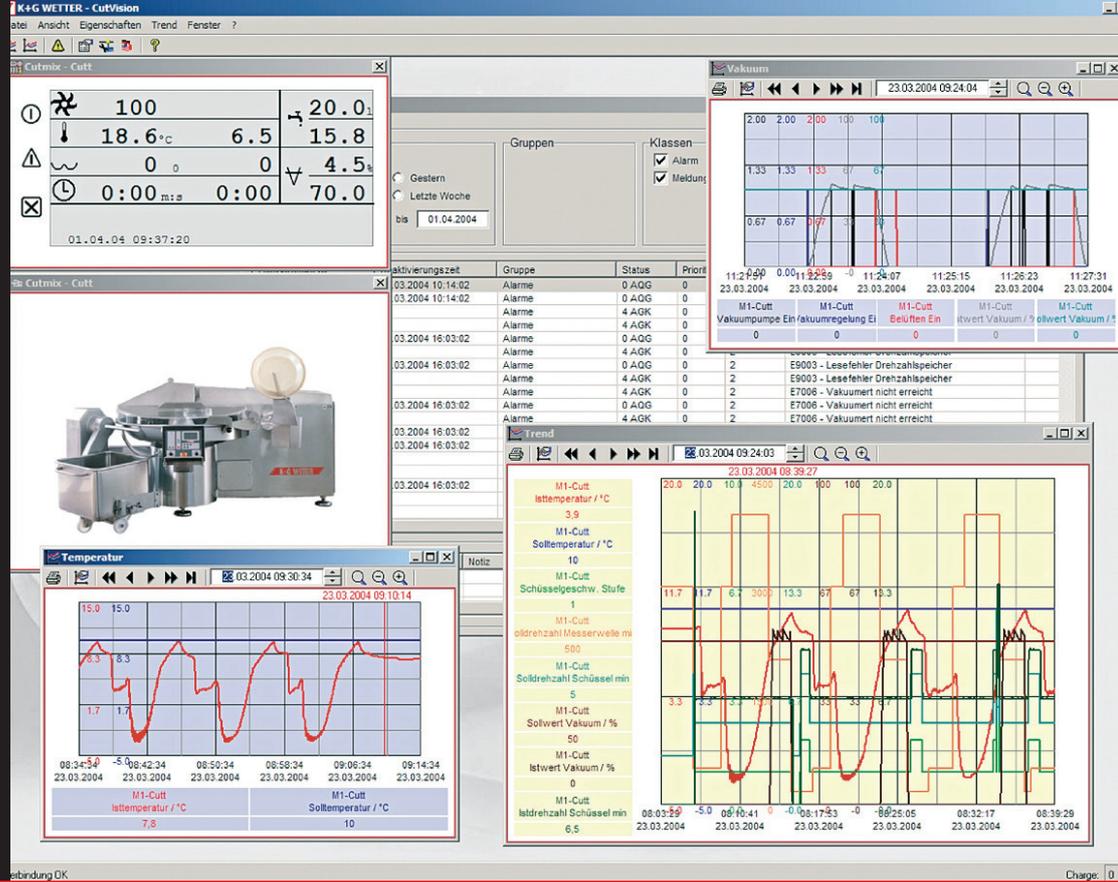
A great alleviation for operating personnel is the automatic CutControl programming. The cutter process is optimised by programming the cutting sequence on the machine or more comfortably using CutControl on a PC. Despite numerous new opportunities the emphasis is still on easy operation. Within a certain framework CutControl can even compensate for fluctuating raw materials characteristics to assure constant quality of the final products. And the cutter programmes can also be documented and archived at last.

The clearly-structured input screen indicates clearly and precisely all recipe data required for the respective batch as well as the required ingredients on a PC screen. False calculations can be avoided thanks to the automatic quantity converter which is able to convert the quantities of all ingredients for any desired batch size. The speeds for knife shafts and keys as well as temperature limits etc. can be set optimally for any product. All procedures are started, i. e. confirmed manually by pressing a single button so that handling errors can be excluded.

Recording with CutVision

With our CutVision software all the CUTMIX range of machines can be integrated into usual PC networks. The software programme runs on every PC and records all the relevant production data and status reports. No user input required! The automatically recorded data can be called up again, viewed or printed at any time. This assures the traceability and the realisation of HACCP systems.

CutVision Control Management



IT-Standard „WS-FOOD“

As an option, K+G Wetter can also supply its machines with the manufacturer-spanning IT interface standard “WS FOOD”. This makes it possible to connect any PC with Ethernet interface to the machine via Plug and Play. No additional installation works shall be necessary. Additionally, this standard permits networking of all machines from different manufacturers and their incorporation into existing process control and ERP systems.

Service, as it should be!

Our experienced application engineers ensure detailed training in the use of the machine and are also available for advice and help at all times. Very little upkeep is needed and it only minimally affects operating costs. Preventive upkeep, however, maintains the value of the machine and constantly ensures a high degree of operational reliability.

Test certificates & attestations

For customer safety, the machines are tested for safety and hygiene by experts of the Butchers Association. The type examination successfully concluded documents the high quality of K+G Wetter machines.

K+G Wetter, in its entirety, operates on the basis of the DIN ISO 9001 quality standard. An examination into adherence to the high quality standard is regularly undertaken from internal checks and by employing the services of independent external institutes.





Advantages of the CUTMIX range

VOLUME ADVANTAGE

The tub can be filled very full and thus provides maximum load so that a higher tonnage per hour can be received.

ADAPTABILITY

The variable cutting area (the separator wall can be removed) allows the cutting of all product-specific variations.

HIGH CUTTING SPEED

The variably configurable increased cutting speed of the cutting blades makes it possible to cut extremely finely in a very short time.

EMPTYING WITHOUT UNMIXING

The specially developed ejector screen empties any type of sausage mix without unmixing; rapidly, cleanly, and safely. Nothing is lost!

STANDARDISED SAFETY

All machines are manufactured conform to the latest standards and are tested by the Health & Safety to ensure they conform to the safety and health standards.

WORLDWIDE SERVICE

Our own service specialists and worldwide sales network means we can be on site immediately – anywhere.

AUTOMATIC QUALITY ASSURANCE

Standard cutout monitoring, when time, temperature and/or key settings are reached.

EXTENDABLE QUALITY ASSURANCE

All CUTMIX machines can be optionally equipped with CutVision, the recording system for process data that records all data so that it can be called up again on a any PC at any time.

REPRODUCIBLE QUALITY

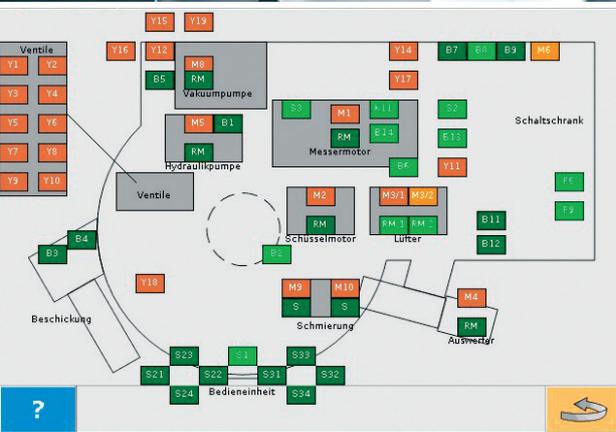
The programme control system CutControl can also be installed. This makes 100 % uniform batches, and consequently ISO-conform quality assurance, child's play.

MINIMAL ENERGY CONSUMPTION

The infinitely variable cutter spindle drive only uses the amount of energy it actually needs. The energy feedback from the maintenance-free electric cutter spindle braking system (4Q-rule) also reduces energy costs.

BENEFITS FOR THE USER

The ergonomically styled and adjustable operator panel is positioned in the centre of the front of the machine making it easy to reach. This makes precise work easier and consequently safer!



Extra-class extras

PATENTED CUTTING SYSTEM

The patented K+G WETTER milling head cutting system ensures perfect milling of all types of sausage mix. The system also runs extremely quietly even at high rpm's.

HYGIENE OF THE HIGHEST STANDARD

The special design of the machines (fully coated with non-rusting stainless steel, inclined outer walls) enables easy high-pressure cleaning and fast, complete drainage of the cleanser.

SAFE HANDLING WITH SPECIAL POWER TOOL

The cap nut of the milling head is always tightened with the right torque using the easy to use K+G WETTER power tool. This prevents damage to cutter spindle and bearings! There is no more inconvenient juggling with hammers and wrenches.

MORE SAFETY

The controls of the CUTMIX machines are equipped with a self-diagnosis system as standard; this regularly tests the machine functions. There is also a centralised lubrication system that ensures all the relevant parts are properly lubricated.

GENTLE COOKING APPLIANCE

The sausage mix can cook gently while it is being cut. The tub is exposed to steam from the outside and then cooled again in the same manner using cold water. This eliminates the need to pre-cook it and avoids loss through boiling. Protein, minerals and all valuable ingredients are fully preserved. There is no fatty and protein soiled wastewater. A special seal prevents steam from entering the product area.

AUTOMATIC WATER DOSAGE

The correct dose of drinking water can be added directly in front of the cutters.

COOLING MEDIA

Preparation for cooling using liquid nitrogen LN₂

SPECIAL VENTILATION SYSTEMS

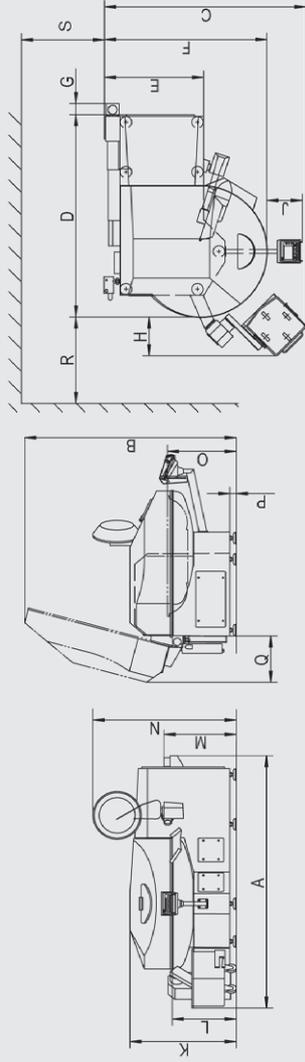
In air-conditioned production bays it is recommended fitting out the machines with the optional forced ventilator. The energy saving quickly pays for the low additional expenditure. This enclosed air supply system also makes sense should the surroundings be unfavourable, such as dust-laden air and extreme high air humidity levels etc.

COME IN AND SEE!

We would like to invite you to visit our plant, so you can see for yourself why K+G WETTER delivers unbeatable quality.



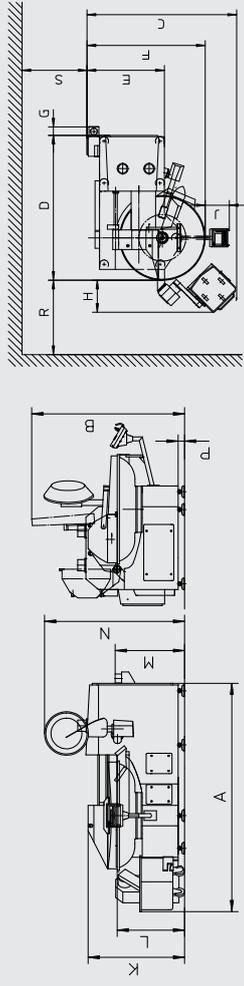
K+G WETTER GmbH • Goldbergstraße 21 • 35216 Biedenkopf
www.kgwetter.de • info@kgwetter.de
Tel. 0049 (0)6461 98400 • Fax 0049 (0)6461 984025



	Fuse	A	B	C	D	E	F	G	H	J
VCM 360 I	330A	3690	3180	2950	2980	1550	2440	90	610	510
VCM 550 I	500A	3990	3310	3150	3200	1550	2540	175	615	555
	Sound pressure*	K	L	M	N	O	P	Q	R	S
VCM 360 I	85	1595	970	1130	2170	1045	100	700	1500	1300
VCM 550 I	80	1660	1000	1130	2240	1075	100	730	1500	1300

All measurements in mm

*idle state



	Fuse	A	B	C	D	E	F	G	H
CM 360 I	330A	3565	2370	3000	2920	1550	2360	170	645
CM 550 I	500A	3940	2480	3100	3120	1550	2500	175	645
	Sound pressure*	J	K	L	M	N	P	R	S
CM 360 I	95	490	1495	1045	1130	2170	100	1500	800
CM 550 I	90	530	1560	1075	1130	2240	100	1500	800

All measurements in mm

*idle state

