



BOWL CUTTERS 33Ltr TO 200Ltr

CONSTRUCTION AND DESIGN

The K+G Wetter range of bowl cutters can be supplied in a size range of 33ltr to 200ltr bowl capacity to ensure perfect cutting, mixing and emulsifying. They also manufacture both 65ltr and 120ltr vacuum bowl cutters.

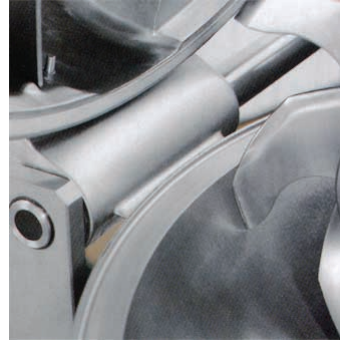
The basis of the new CUTMIX is the solid housing with integral knife shaft bearing arm of cast iron. An individual housing has been developed for each size of bowl. Together with the solid stainless steel surface this cast-iron stand provides the ideal basis of a high-loading capacity machine. Mechanical vibrations are absorbed and the noise level, in connection with the double walled noise absorbing knife cover and the newly designed noise reduction cover; is reduced to the minimum.

The bottom side of the new CUTMIX has been closed by a stainless steel plate, being weldless with the housing. It is repellent to contamination and water jets. An integrated ventilation system provides sufficient cool air into the interior space and to the motor of the knife shaft.

The smooth stainless steel outer surfaces can be cleaned easily and quickly. There are no horizontal surfaces on which water or contamination could be accumulated. All parts which come into contact with foodstuffs are made of stainless steel materials. The hygienic and technical safety requirements of the EC Machine Directives are complied with. All CUTMIXERS have the CE label.

The solid bearing of the knife shaft, including the sealing, ensure a trouble-free operation, even at maximum speed.

The drive of the bowl is tracked in a solid, stainless steel bearing. The bowl is driven by a resistant bevel gear.



The outer edge of the bowl has been raised. Even liquid products will not spill over the edge



Due to the large distance between the knife head and the knife shaft bearing arm the cleaning of this area is considerably easier.



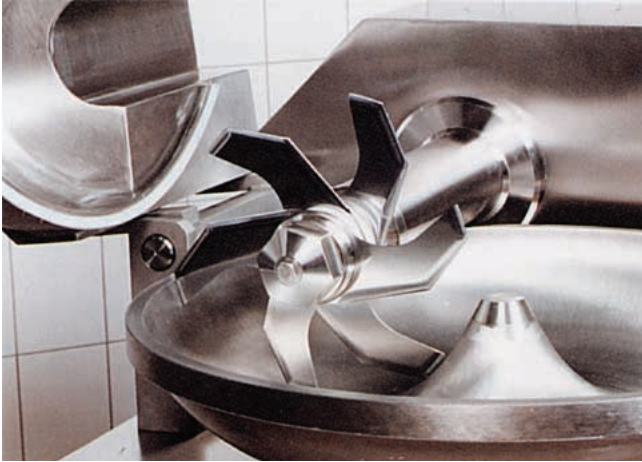
K+G WETTER

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In order to reach optimal results, the knife head of the K+G Wetter bowl cutters can be completely exchanged, or the knives can be separately dismantled.



The standard knife head with six ZACK knives has proved ideal for the production of scalded and cooked sausage emulsions. It shows high cutting performances at a very good degree of fineness and excellent emulsifying.



Three sickle-knives (as option) are used in order to cut and mix raw sausage products cleanly and fast. Meat and fat particles are evenly mixed. The finished raw sausage has a clear and high contrast cut pattern.



The patented loading device for the 200ltr meat trolley is compact and does not require much space. The special feature of this device is the precise guidance of the meat trolley during the entire lifting process.