



ANGLE GRINDERS AND MIXER-ANGLE GRINDERS 130mm AND 160mm

- Minimum stressing of material to be processed.
- Clean, grainy cut.
- Minimum temperature increase.
- High production output up to 70 kg/min.
- Robust and reliable - even in continuous operation.
- Feed and work screws, each with powerful two-stage drive.
- Quiet running.

The angle grinder and mixer-angle grinder fulfill the safety and hygiene regulations of the EC machinery guideline. A flushing space between screw housing and work screw bearings as well as between hopper and feed screw bearings separates the food area from the drive units. The new angle grinders have no horizontal surfaces, so that liquids can drain away easily. The smooth surfaces permit simple, rapid cleaning.

Both the angle grinder and mixer-angle grinder are operated via a membrane keyboard and are fitted with a screw ejector device. For angle grinders 160mm, the new European standard stipulates an electrically secured discharge protection; for 130mm versions, it is required for operation with outlet plate with holes of diameter ≥ 8 mm. In versions without a hopper cap, the hopper is fitted with an electrically secured grating.





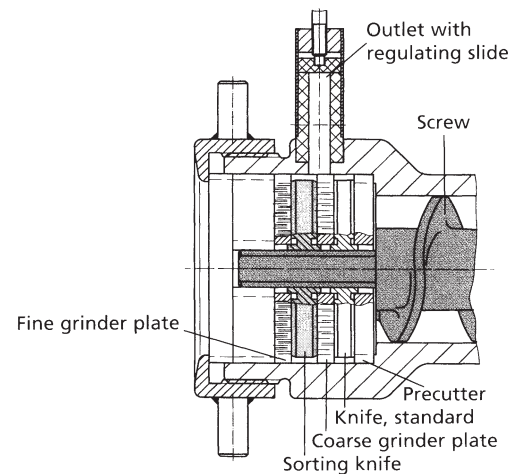
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GRISTLE EXTRACTOR

All K+G WETTER grinders can be fitted with a sorting device. This consists of a five-part cutting set with sorting knife. In front of the fine grinder plate, gristle, sinews and other hard particles accumulate. The sorting knife removes these hard particles from the fine grinder plate and conveys them away from the cutting set through a chute at the side. The quantity to be sorted out can be continuously regulated by means of a variable outlet control and directly collected in a container.

Five good reasons for using the sorting device:

1. The meat is improved, thus achieving a higher quality.
2. You can decide the quantity which is to be sorted out.
3. The meat must only be roughly pre-sorted.
4. The cutting set does not become clogged; it is self-cleaning. Fat and meat can pass through the cutting set more easily. The cut is cleaner.
5. Grinder plates and knives have a longer service life, being less subject to wear.



Technical Data

		Angle Grinder 130mm	Angle Grinder 160mm	Mixer-Angle Grinder 130mm	Mixer-Angle Grinder 160mm
Grinder plate diameter	mm	130	160	130	160
Capacity hopper	approx. l	120	120	120	120
Capacity hopper with cap	approx. l	245	245	245	245
Mix. capacity approx. kg				100	100
Capacity approx. kg/mm		65	70	65*	70*
Motor output	kW	9/15	11/18 11/18	9/15	11/18 11/18

* effective grinding capacity