

**NEW!**

# POWERFUL, FLEXIBLE, COMPACT

Angle grinder WW U200 Type 432

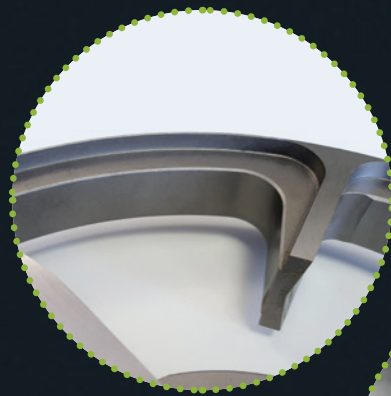
Also suitable  
for use  
with frozen  
meat blocks



**K+G WETTER**



**ClearCut**  
Clean cutting and perfect sorting



**For mid-sized companies and industry – performance teamed with maximum flexibility**

**COMPACT DIMENSIONS** for space-saving installation

Available as a **FRESH MEAT (FF) OR FROZEN MEAT (GF) VERSION**

**GF FROZEN MEAT VERSION** also processes frozen meat blocks

**Superior user-friendly hygiene features**

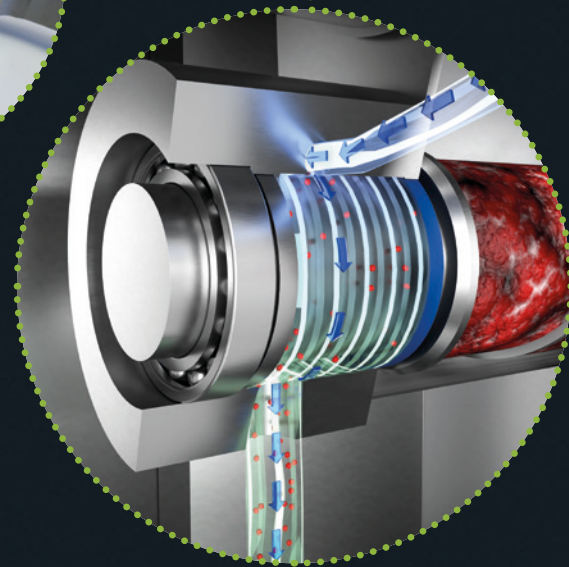
**TOOL-FREE REMOVAL** of the feeder worm for hygienically safe cleaning

**FLUSHING CHAMBER** ensures that hitherto unreachable places on the drive shaft seals can be cleaned

**HAND-POLISHED SURFACES** with minimal roughness prevents product adhesion

**GREATER FLOOR CLEARANCE** for simpler cleaning under the grinder

**FOLDING STEP** makes the angle grinder safe and space-saving to access



**Flushing chamber**  
complies with the highest safety standards

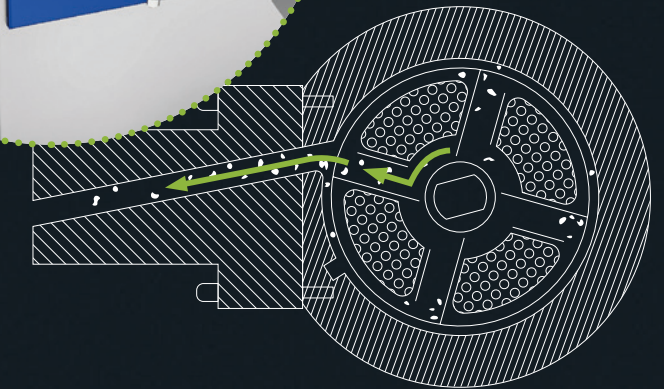
*Flushing chamber and pneumatic sorting simply explained*



[kgwetter.de/en/machinery/animations](http://kgwetter.de/en/machinery/animations)



**Pneumatic sorting device**  
with side removal



**Systematically practice-based design**

**ASYMMETRIC HOPPER SHAPE** prevents bridging

Front wall of the angle grinder features a **MEAT BLOCK EDGE** for safe access to blocks

**CONTINUOUS FEEDER DRIVE** for precise product flow control

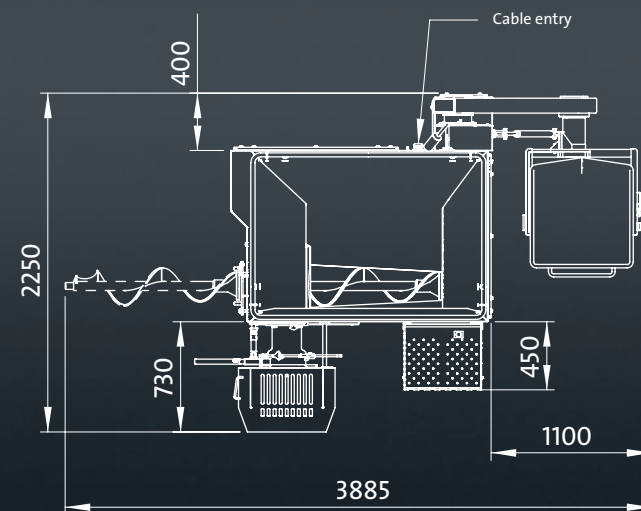
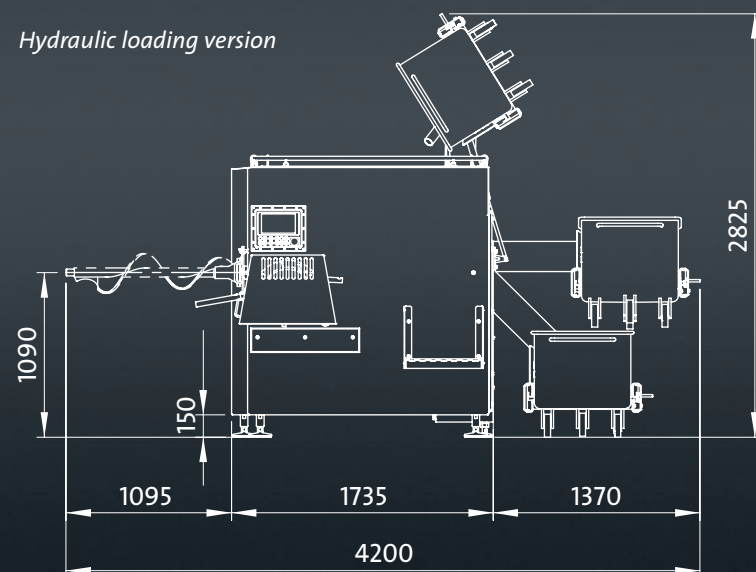
**Flexible feed options from all sides**

**HYDRAULIC LOADING** with a meat trolley

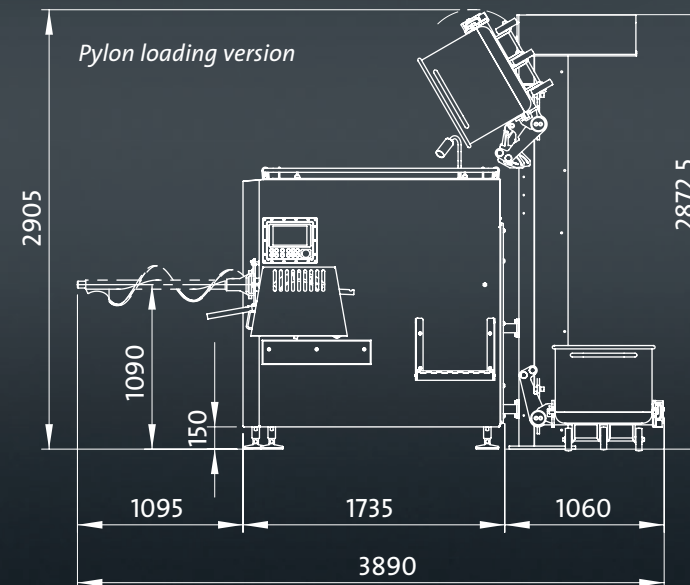
**PYLON LOADING** from the side, rear, or front, as required

## DIMENSIONS

*Hydraulic loading version*



*Pylon loading version*



**Innovative cutter pin**  
can be quickly replaced if required



*All dimensions in mm*





## Technical refinements for superior-quality tasty products

**PNEUMATIC SORTING DEVICE** (optional)  
separates out unwanted hard parts

**FLUSHING CHAMBER** – the ultimate hygiene safety behind the drive shaft seals

**CLEARCUT** – cut cleanly and sort perfectly with ClearCut knives, available exclusively from K+G Wetter

**INNOVATIVE CUTTER PIN** – fast and simple removal of the knife pin for servicing

**TOUCH PANEL** (optional) – for intuitive, easy-to-understand operation, which also displays information on cutting set assemblies

**CUT CONTROL** recipe management software (optional) for saving and visualizing cutting setups and grinding speeds for defined applications

## Safe to clean

*The counter bearing can be removed with one movement. This enables the feeder worm to be removed for hygienically safe cleaning.*

**MADE IN GERMANY**

## TECHNICAL DATA WW U200

Type		432	
Version		Fresh meat	Fresh/frozen meat
Electrical data	Operating voltage (standard)	400 V / 50 Hz	
	Rated power	53.7 kW	
	Rated current	97 A	
	obligatory pre-fusing at customer site	100 A gG	
Rotation	Meat worm	180/360 rpm	140/280 rpm
	Feeder worm	14/28 rpm	5...25 rpm
Output	Fresh meat angle grinder	up to 12000 kg/h	up to 9300 kg/h
	Pre-cut frozen meat angle grinder	-	up to 2400 kg/h
	Frozen meat block angle grinder (400 x 600 x 150 mm) -15 °C	-	up to 1800 kg/h
Capacity of hopper		500 l	
Sound pressure level when idle		approx. 70 dBA	
Weight	without loading device	1650 kg	
	including hydraulic loading device	2020 kg	
	Pylon loading device	350 kg	



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