LUMIX PROCUT
Food Processing Solutions

NEW!

POWERFUL, FLEXIBLE, COMPACT

Angle grinder WW U200 Type 432

Also suitable for use with **frozen meat blocks**

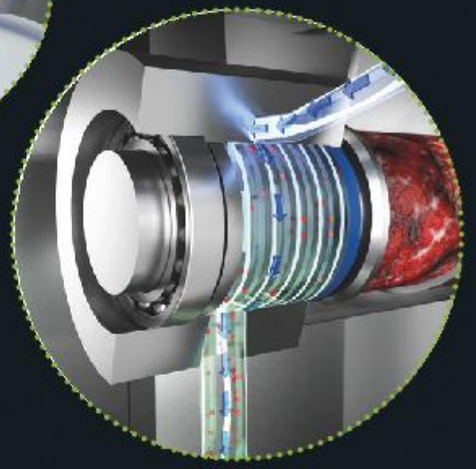


K+G WETTER

ClearCut

Clean cutting and perfect sorting





Flushing chamber

complies with the highest safety standards



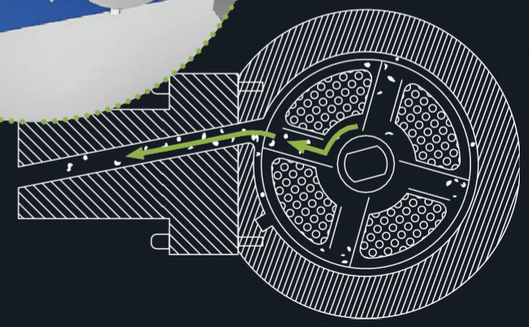
Flushing chamber and pneumatic sorting simply explained

kgwetter.de/en/machinery/animations



Pneumatic sorting device

with side removal



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

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

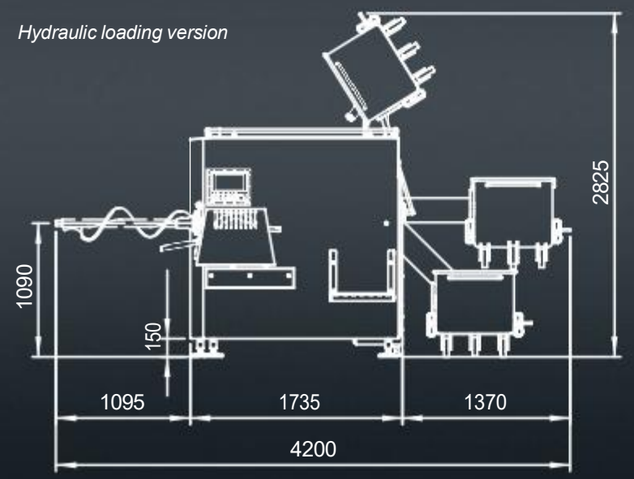
Flexible feed options from all sides

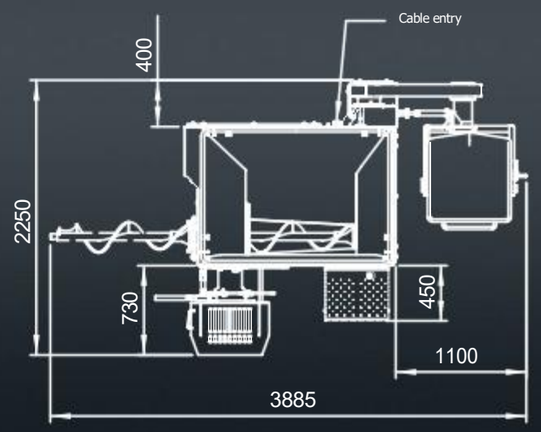
HYDRAULIC LOADING with a meat trolley

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

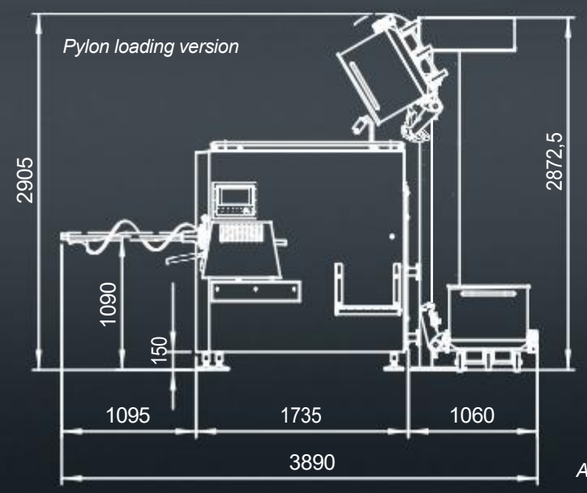
DIMENSIONS

Hydraulic loading version





Pylon loading version



All dimensions in mm

Innovative cutter pin

can be quickly replaced if required







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 1000 kg/h (Maximum load capacity 3 to 4 blocks)
	Capacity of hopper	500 l	
	Sound pressure level when idle	approx. 70 dB_A	
Weight	without loading device	1650 kg	
	including hydraulic loading device	2020 kg	
	Pylon loading device	350 kg	

K+G WETTER

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