

## No-loss mincing – K+G Wetter offers mincer with new design for mixing without dead space

The production of high-quality meat and sausage products with consistent quality requires reliable cutters or kneaders, as well as precision mixer-grinders. Leading suppliers of mixing technology provide for optimum results with clever adjustments – as K+G Wetter shows with its latest development: A mixer-grinder without dead space that ensures homogeneous results without losses.



Burgers, raw sausage products or kebab: The U 200 Mixer-Grinder is suitable for many applications.  
(Photo: K+G Wetter)

### Meat technology for trade and industry

Meat producers are familiar with the problem: Usually, with mixer-grinders the mixed material enters the transfer area to the meat worm before the systems process it. This area is not accessible to the mixing tools. As a result, part of the batch can enter the dead space and is then ground unmixed. Depending on the size of the mixer-grinder, this may be many kilograms of material. The experts at K+G Wetter analysed the problem and fundamentally rethought the design of the mixer-grinder.

The result: With the MW 200, the company presents a system in which the transfer area from the mixing hopper to the grinding unit is completely separate. This area is tightly closed with a cover during loading and mixing. A gentle, intensive mixing process is achieved with two separately controllable paddles, which is otherwise only possible with mixers. Another benefit is the increased process safety: No contamination of the material through handling, temporary storage or reloading occurs.



A gentle, intensive mixing process is achieved with two separately controllable mixing paddles.  
(Photo: K+G Wetter)

### Suitable for sensitive raw materials

The transfer to the meat worm is carried out with a feeder worm developed especially for this mixer-grinder. This also enables the processing of sensitive raw materials. Wherever consistent results are important, the mixer-grinder brings its strengths to bear. These include standardised applications like burgers, raw sausage products and kebab. The CutControl recipe management software ensures the reproducibility of the results. Easy cleaning of the machine parts guarantees time savings, additional safety and hygiene. A swivelling touchscreen enables flexible, intuitive operation. Like all of the company's machines, the mixer-grinder can be equipped and individually adapted with additional extras, like a water dosing system or CO<sub>2</sub> cooling. Thanks to the closed mixing hopper, applications can be realised that were not possible with mixer-grinders up until now. One example is the loss-free addition of liquid ingredients or the massaging of lean meat using brine.

### Also solutions for production of confectionery and baked goods

K+G Wetter is continually working on solutions for butchers and skilled workers from trade and industry. Its product line includes cutters, grinders and mixers that can be individually adapted to the needs of the user. The high-tech specialist from the Hessian town of Biedenkopf-Briedenstein is not only efficient in the demanding processing of meat, it has also proven itself in the production of confectionery and baked goods.

### Additional information and contact

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