

W 200 II

Surface Grinding Machine



Perfect flatness

Clear cut due to gentle mincing



■ Mincer plate



■ Mincer knife

Sharpness and surface flatness of mincer, emulsifier and inline grinder cutting tools have a great impact on the quality of the produced sausage products.

Precisely ground plates and knives decrease pressure to the raw material and reduce friction and crushing to a minimum. This results in a clear cut. The fibers are treated gently and the meat structure is retained.



■ Strong performance

The strong drive motor combined with the heavy design of the W 200 II provides a high degree of material removal. Thus, even very worn workpieces can obtain an exact surface again in a short amount of time.

■ Perfect grinding results

The workpieces are fixed onto the rotary table by centering pieces. Using the 6-bar support, uneven workpieces also seat in a solid position on the rotary table. This guarantees very fast, accurate grinding results. The removed material is quickly lead away. The rotary table stays clean. This minimizes cleaning times when grinding.

Most simple operation

High grinding performance thanks to strong drive system



■ Grinding unit limit stop



■ Feed lever for grinding wheel

The W 200 II ensures exact plane-parallel grindings, high surface quality and a high grinding capacity. These are best conditions for a premium quality processing of the raw material meat. The aim is to maintain the cutting performance of the cutting tools throughout their working life.

The machine sharpens mincer plates and knives, cutting sets of inline grinders, as well as cutting sets of emulsifiers with a diameter up to 200 mm. Plane-parallelism is two hundredths of a millimeter.

■ Simple and safe operation

If the grinding unit is moved up after the grinding process, all drives, including the coolant supply, stop. The same happens when opening the working room during grinding. To start all drives, it is only necessary to press one button. All systems can be started separately, if required.

The centralized lubricating points make the W 200 II particularly maintenance-friendly.

■ Precise to the smallest detail

The feed lever for combined operation of rapid feed and fine feed allows the grinding wheel to approach the workpiece very quickly with minimum effort. Nonproductive times are reduced to a minimum by this technology.

An electromagnetic brake enables very high feed precision. This ensures, that even smallest quantities of material can be removed.

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Health supporting technology

Encapsulated workroom and continuous cooling of the workpieces



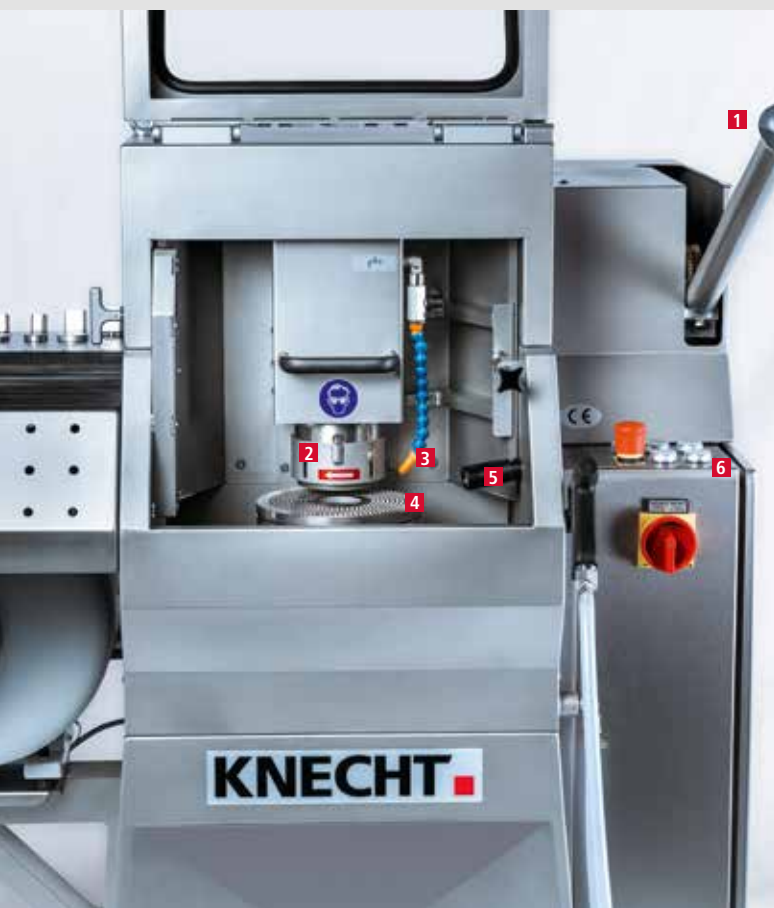
■ Suction unit (optional)



■ Coolant unit

The optional suction unit removes floating particles from the encapsulated workroom. This enables visibility during the grinding process. The operators respiratory system will be protected.

The W 200 II coolant circuit ensures continuous cooling of the workpieces. They are reliably prevented from overheating. The coolant unit provides a volume of 35 l.



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1 Feed lever

2 Grinding wheel

3 Coolant hose

4 Mincer plate on rotary table (max dia. 200 mm (7.9 inch))

5 LED working light

6 Control panel

W 200 II

Technical specifications and space requirements*

■ Depth	850 mm
■ Maximum depth (when feed lever is forward)	980 mm
■ Width (without suction unit)	807 mm
■ Width (with suction unit)	1263 mm
■ Height	1395 mm
■ Maximum height (when feed lever is at the top)	1950 mm
■ Weight (without suction unit)	ca. 320 kg
■ Weight (with suction unit)	ca. 400 kg
■ Depth*	980 mm
■ Width*	1263 mm
■ Electrical supply	3.5 kW 3x 400 V 50Hz
■ Back-up fuse	16 A
■ Maximum grinding diameter	200 mm (7.9 in)

The machine meets the **EC safety** and **health requirements** and is provided with the **CE-symbol**.

As at 2018.07 | Subject to technical modifications.

