W 40

Fully Automatic Surface Grinding Machine
Perfect flatness
Clear cut due to gentle mincing

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.

User-friendly control engineering
The W 40 is equipped with a user-friendly touchscreen control panel. Three different grinding modes cover all sharpening requirements:

Manual sharpening: Rapid feed, fine feed and grinding feed can be chosen manually by a key press.

Semi-automatic sharpening: The grinding unit is steered toward the workpiece manually by a key press. Next, the operator selects a grinding program and the process is carried out automatically.

Full-automatic sharpening: The operator selects the appropriate grinding program and starts the machine. Auto touch, feed, sparking out and resetting to the change position are carried out fully automatically.

The machine operator can create any number of sharpening programs very easily. The programs are named in plain text and may be called up easily from the memory.
Most simple operation

Thanks to user-friendly touchscreen control panel

The W 40 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 whole 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 400 mm (15.7 in). Plane-parallelism is two hundredths of a millimeter.

Perfect grinding results
For optimum results with all workpiece diameters, the rotary table has two feed speeds. Moreover, two different clamping options of the cutting tools are available: magnetic or centering pieces. When grinding with magnetic clamping, the heat is optimally dissipated via the rotary table. This ensures optimum cooling at a high material removal rate. The adhesive force can be regulated steplessly. When clamping via centering pieces, the clamping magnet is deactivated. This clamping type provides maximum precision for thin and sensitive workpieces.

Strong performance
The strong drive motor and the rotary table are installed in a heavy double-T-beam construction. This provides a high degree of material removal. Thus, even very worn workpieces can obtain an exact surface again in a short amount of time.

Simple maintenance
The automatic central lubrication system supplies all guide bars and spindles with lubricant. This makes the W 40 very maintenance-friendly.
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The W 40 is completely sealed. The power unit cannot be activated while the door is open. The integrated suction unit removes floating particles from the workroom. This enables visibility during the grinding process. Moreover, it protects the operator’s respiratory system.

The coolant circuit of the W 40 ensures constant cooling of the workpieces. Overheating the workpieces is reliably prevented.

The belt filter coolant unit has a volume of 140 l. A filter fleece removes the grinding abrasion completely from the coolant circuit. The removed material is collected on the filter fleece and can be easily disposed of in an environmentally friendly way.
W40

Technical specifications and space requirements*

- Depth 1741 mm
- Width (with belt filter coolant unit) 1768 mm
- Height 1736 mm
- Weight basic machine approx. 1200 kg
- Weight belt filter coolant unit approx. 90 kg

- Depth* 2500 mm
- Width* 2500 mm

- Electrical supply 9 kW 3 x 400 V 50 Hz
- Back-up fuse 25 A
- Emission sound pressure level according EN ISO 11201 approx. 72 dB (A)

- Rotary table diameter 400 mm (15.7 in)
- Maximum grinding diameter 400 mm (15.7 in)

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

As at 2019.04 | Subject to technical modifications.