

W 30 R

Innovation Project Grinding Center



Perfect flatness

Consistent grinding precision from two hundredths of a millimeter plane parallelism



Food manufacturers know that the sharpness and flatness of the cutting tools of mincers, emulsifiers and inline grinders have a great impact on the quality of the food produced.

Precisely ground plates and knives reduce the pressure on the raw material and decrease friction and crushing of the same. The fibers are protected. A clear cutting structure is produced in the finished product.



Handling

A six-axis robot handles the hole plates. The robot is completely sealed (IP65) and designed for operating under aggressive environmental conditions.

User-friendly control engineering

The W30R can be run in two operating modes: Fully automatic and semi-automatic.

A fully automatic cycle runs as follows:

Pick up from the magazine – Grinding – Sparking out – Deburring – Washing – Drying – Return to the magazine.

After grinding, the holes are gently deburred. The grinding abrasion is washed out of the hole plate by a flushing arm. After washing, the drying process takes place. The hole plates are blown dry at a flow speed of approx. 600 km/h. The robot then places the hole plates back into the plate magazine.

Unmanned work

240 mincer plates at one hour personnel input



In the W30R innovation project, we have re-interpreted required standards and customer wishes and linked them with a 6-axis robot.

The result is a grinding center that grinds – deburrs – pre-washes and dries hole plates with a plane parallelism of two hundredths of a millimeter.

A semi-automatic cycle runs as follows:

The grinding machine is manually loaded with hole plates. The machine operator selects a suitable grinding program and starts the machine. Auto touch, grinding, sparking out, deburring, washing, blowing off and the return of the cutting tool to the change position are performed fully automatically. The rotary table is cleaned via the "table wash" function.

Mincer plate magazine

The W 30 R has two mincer plate magazines, each with four disc holders – maximum capacity 200 mincer plates.

When loaded once, the machine grinds unmanned for 13 hours and 20 minutes. With a personnel input of approx. one hour per shift, the machine can be loaded for two shifts. The magazines are loaded while the grinding machine is in operation.

High precision

The W30R ensures consistent grinding precision of two hundredths of a mm plane parallelism.

It grinds hole plates to a specified thickness with a tolerance of five hundredths to one tenth of a millimeter.



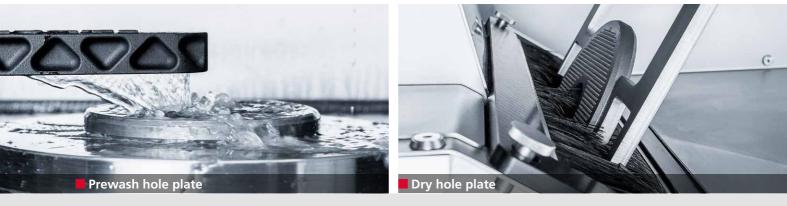
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Health-protecting technology

W 30 R – Ecologically, economically and socially sustainable



The W 30 R has encapsulated working chambers that are separated from each other. The integrated suction system removes the grinding mist from the work areas. The operator's respiratory tract is protected to the maximum.

The coolant circuit of the W30R ensures permanent cooling of the workpieces. Overheating of the workpieces is reliably prevented.

The belt filter coolant unit has a volume of 1401. A filter fleece removes the grinding abrasion from the coolant circuit. The removed material is collected on the filter fleece and can be disposed of easily and in an environmentally friendly manner.



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W 30 R

Technical specifications and space requirements*

 Depth Width Height Weight 	2300 mm 3300 mm 2075 mm approx. 3420 kg
Depth* Width*	4300 mm 5300 mm
Height*	3000 mm
 Electrical supply Back-up fuse Compressed air supply according ISO 8573-1:2010 [1:4:2] Compressed air consumption Emission sound pressure level according EN ISO 11201 Internet connection 	18 kW 3x 400 V 50 Hz 63 A 6,5 bar < 100 l per minute approx. 73 dB (A) RJ45
 Rotary table diameter Maximum grinding diameter (Automatic mode) Maximum grinding diameter (Semi-automatic mode) 	300 mm (11.8 in) 250 mm (9.8 in) 300 mm (11.8 in)

The machine meets the EC safety and health requirements and is provided with the CE-symbol. As at 05.2022 | Subject to technical modifications.

