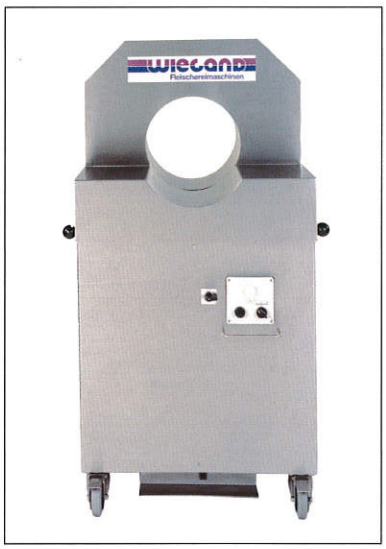
WIEGAND
FLEISCHEREIMASCHINEN

A program rich in ideas and quality



Hängfix®



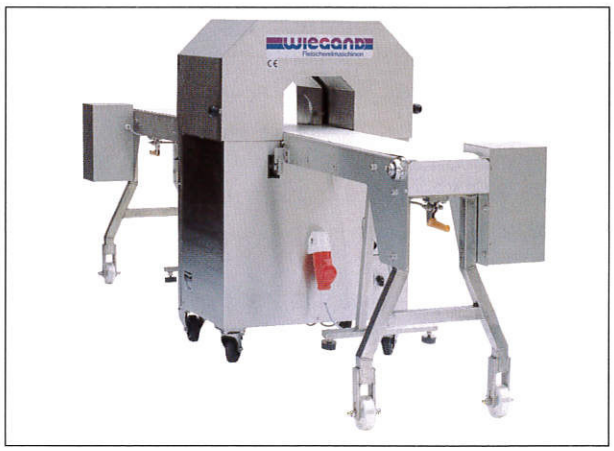
Rollmatic®



NETMAN® Netzraffer NRG



NETMAN® Netzeinziehgerät



Rollmatic® Automatic

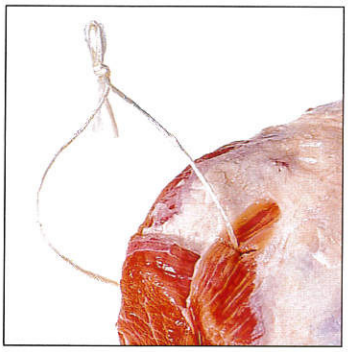
GS- and CE-tested
Latest standard of technology
Made in Germany

Wiegand
FLEISCHEREIMASCHINEN

Hängfix®

The original looping machine




Hängfix Loop


Hängfix Stockmat

Decades of experience coupled with the newest technical standards guarantee the highest quality of the original Hängfix looping machine. Offering up to 2400 loops per hour (by request it can be increased up to 3000, Hängfix B10) the Hängfix makes hanging all types of meat quick and easy. The Hängfix B80 is ideal for large and heavy pieces of meat.

As a result of further development on the Hängfix-Stockmat, pieces of meat can be hung directly on the curing stick. This equipment saves even more work and time. The Stockmat can be adjusted to any length of stick and easily retractable.



Best results guarantees the Hängfix special Cord made of Polyven.

Reliable, low maintance
High-grade steel construction
Easy to clean
Easy operation by clearly arranged elements
Automatic locked return stroke
Clutchless braking motor
More than 35 years continuous development

Flexible
Mobility by 2 castors

Safe
24-volt control circuit
CE- and GS-tested by the trade association

Hängfix B10 standard version	dimensions: 1180x690x550 mm
Hängfix B10 with sliding table	dimensions: 1180x690x550 mm
Hängfix B80 with fixed table	dimensions: 1180x700x700 mm

Power supply: 230/400 V Motor: 0,37 kW Weight: ca. 120 kg

wiegand
FLEISCHEREIMASCHINEN

NetMan®

The efficient net bag and case inserting machines



Netzeinziehgerät NE 30



Netzraffer NRG 60



The NetMan machines save energy and time in the production of collared meat, rolled, smoked or boiled ham. The product can be processed into net bag or case.

With the lamella funnel the machine is adapted quickly.

The pneumatic insert system guarantees a consistent and careful processing of meat of all kinds.

The net gathering machine NRG can be used for all sizes of net pipes to gather nets and stockings.

Reliable,low maintance
High-grade steel construction
Cylinder and pneumatically valves lubricated for lifetime
Easy operation
Easy to clean

Safe
Only driven by pneumatic power, independent of electricity
CE- and GS-tested by the trade association

NetMan net bag and case inserting machines: model types

	NE30	NE50	NE55
Length of chamber:	300 mm	500 mm	500 mm
Net pipe diameter:	80-180 mm	80-180 mm	80-230 mm
Strokes/Min.:	70	65	60
Air pressure:	6-14 bar	6-14 bar	6-14 bar
Dim. with storage space:	1500x500x350mm	1950x500x350mm	1950x600x500mm

NetMan net gathering machine NRG 60

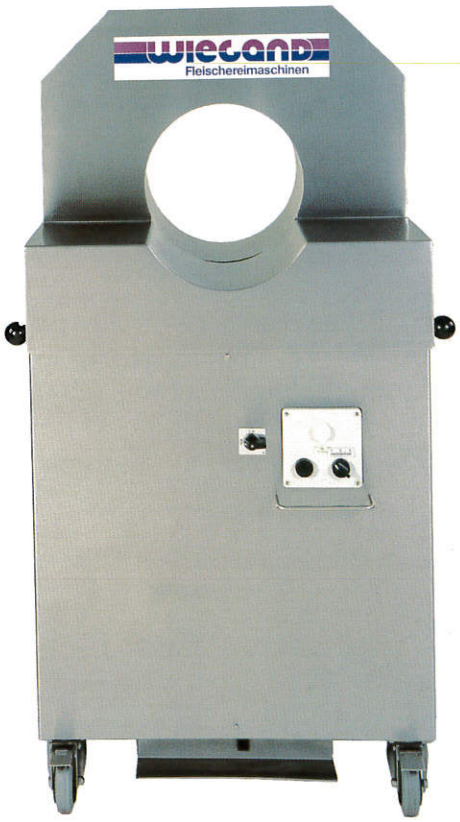
Net pipe diameter:	maximum 230 mm
Net pipe length:	maximum 550 mm
Strokes/min.:	65
Air pressure:	6-14 bar
Dimensions:	500x500x1050 mm

WIEGAND
FLEISCHEREIMASCHINEN

Rollmatic®

Meat presentation much is quicker and pleasant than done by hand

Rollmatic® R 30







The Rollmatic works with real food strings

This tunnel lacing machine takes the place of tiresome winding with meat strings by hand. Whether it`s meat, fish or poultry, with or without fillings, the Rollmatic guarantees optimal binding results. Even irregular cuts of meat will look attractive.

The tunnel concept guarantees a constant flow of material. Even long collared meat does not need to be turned round in order to bind it completely. Due to the knotting after each loop a simple portioning of the collared meat is possible without untying the string ensuring the meat does not break into pieces.

Reliable, low maintance

Easy operation by clearly arranged elements
Automatic locked return stroke
Clutchless braking motor
High-grade steel construction

Flexible

Alternative switch for single and double binding
Mobility by 4 castors
Can be used for very different diameters and kinds of meat

Safe

24-volt control circuit
Watertight electronic, can be used in wet areas
CE- and GS-tested by the trade association

Rollmatic R 20	Tunnel diameter: 200mm
Performance: up to 60 bindings/min single 37 bindings/min double	
Rollmatic R 30	Tunnel diameter: 300mmm
Performance: up to 55 bindings/min single 32 bindings/min double	
Weight:ca. 120 kg	
Power supply: 50/60 Hz., 400 V., 3 Ph.	

FLEISCHEREIMASCHINEN

Rollmatic® automatic

Optimal meet processing fully automatic



Rollmatic® automatic RA 20

This fully automatic tunnel lacing machine is the further development of the Rollmatic. The product goes into the tunnel on controlled conveyor belts. There the binding is realized by an optical meat recognition system. With the Rollmatic automatic it`s possible to have infinitely variable and even more exactly looping distances. It`s possible to increase the output by the use of the conveyor belts and only one person.

The length of the conveyor belts depends on the customer`s desire. They are easily retactable and easy to clean.

Reliable, low maintance

Easy operation by clearly arranged elements
Automatic locked return stroke
Clutchless braking motor
High-grade steel construction

Flexible

Alternative switch for single and double binding
Mobility by 4 castors
Can be used for very different diameters and kinds of meat

Safe

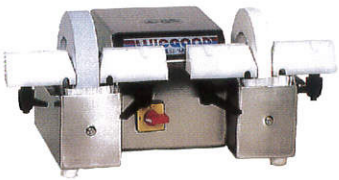
24-volt control circuit
Watertight electronic, can be used in wet areas
CE- and GS-tested by the trade association

Rollmatic RA 20 Performance: up to 60 bindings/min	Width of the conveyor belt: 200mm
Rollmatic RA 30 Performance: up to 55 Bindings/min	Width of the conveyor belt: 260mm
Weight: ca. 170 kg	
Power supply: 50/60 Hz., 400 V., 3 Ph.	

FLEISCHEREIMASCHINEN

Hermann Wiegand GmbH · Am Anger 27 · D-36169 Rasdorf · Tel.: +49 (0) 66 51 / 96 00-0 · Fax: +49 (0) 66 51 / 96 00-16
E-Mail: h-wiegand@web.de · Internet: www.h-wiegand.com

Our Program of Grinding Machines says something good for Quality
We give 24 month guarantee



Mini Profischliff Typ 125/2

This very reasonable model it's must for all butchers shops and in the catering trade. It's small, light and compact, nevertheless extremely efficient. With this model you can do wet grinding and wet polishing very professional.
Diameter of grinding wheel 125mm
Mains voltage 230V, 50Hz.



Profischliff Typ 140/2

This model especially is suitable for small butcheries housebutchers and supermarkets. With this machine you can do wet grinding and wet polishing.
Diameter of grinding wheel 140mm, 300rpm
Mains voltage 230V/400V, 50Hz.



Profischliff Typ 180/2

Our standard model finds it's use in meat factories, carving factories and butcheries. You can do wet grinding and wet polishing with this model, too. It's available in threephase current and alternating current.
Diameter of grinding wheel 180mm, 300rpm
Mains voltage 230V/400V, 50Hz.



Profischliff Typ 225/2

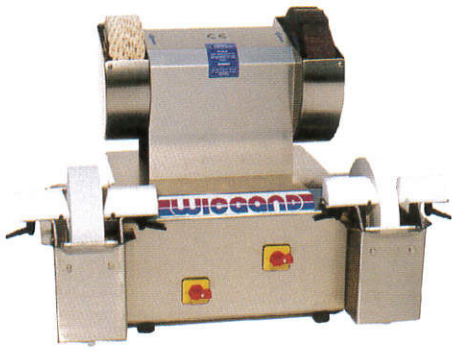
It's the biggest model for wet grinding. Also it's suitable for meat factories, carving factories and butcheries. In addition it's used in knife grinding shops. It's available in threephase current.
Diameter of grinding wheel 225mm, 215rpm
Mains voltage 230V/400V, 50Hz.

Specific feature:
Our unequalled wet grinding systems come up to highest hygienic standards.
There is made no grinding dust by the artificial grinding stones wich run in water.
These systems are used directly at working place.



Universal Profischliff Typ 225/3

You want sharpening in addition to knives also bowl cutter knives and cleavers your best equipment is our Profischliff Typ 225/3. This machine is used by professional knife grinding shops, too. For the circular grinding you have a lamella grinding wheel. The machine is available in threephase current.
Diameter of grinding wheel 225mm, 215rpm
Diameter of cotton wheel 220mm, 3000rpm
Diameter of lamella grinding wheel 250mm, 3000rpm
Mains voltage 230V/400V, 50Hz.



Universal Profischliff Typ 225/4

Our special model at the IFFA '98 combines a wet grinding and dry grinding machine. You can do wet grinding and wet polishing as well as dry grinding and dry polishing. You have all possibilities.The machine is available in threephase current.
Diameter of grinding wheel 225mm, 215rpm
Diameter of cotton wheel 220mm, 3000rpm
Diameter of lamella grinding wheel 250mm, 3000rpm
Mains voltage 230V/400V, 50Hz.



Profi Schnellschliff Typ 180

With our latest model you can get a perfect sharpening in seconds. The easy handling is guaranteed by the combination of grinding angle guidance and wet grinding stone out of our wet grinding program. Polishing is done with a quick turning cotton disc and polishing wax. The machine is available in threephase current and alternating current.
Diameter of grinding wheel 180mm, 300rpm
Diameter of cotton wheel 200mm, 3000rpm
Mains voltage 230V/400V, 50Hz.



Profi Schnellschliff Typ 225

It is the "big brother" of the Schnellschliff 180. Because of the more powerful motor and the bigger grinding objects you receive a higher power. It is available in threephase current.
Diameter of grinding wheel 225mm, 215rpm
Diameter of cotton wheel 220mm, 3000rpm
Mains voltage 230V/400V, 50Hz.

Wiegand
FLEISCHEREIMASCHINEN

More than 40 years of tradition in the meat production and meat processing.

For more than three decades Wiegand is the innovative partner for meat production and meat processing trade and industry. The basis of this international success was the development of the Hängfix, the first looping machine for the careful hanging of meat, by the company founder, Hermann Wiegand.

Today the attractive presentation of meat is more important than ever before. The demands of the customers are higher, the competition is stronger, quality is increasingly becoming the decisive sales argument. The fully developed, high-quality technology of Wiegand meat processing machines is therefore the ideal partner for success-orientated companies.

Advantage: Accessories

We carry the corresponding assortment of high-quality accessories for every machine:
Twine in various types for the Hängfix looping machine,
meat twine for the Rollmatic tunnel lacing machine,
nets and stockings for the NetMan net bag and case inserting machine.
Our sales staff would be glad to offer you information.





Advantage: Service

If need be, we would be glad to make a replacement unit available to you for the duration of the maintenance or repair work within the guarantee period, and without charge. Our service staff is always available and in your neighbourhood.

Tel. 0 66 51 / 96 00-0
Fax 0 66 51 / 96 00-16

Wiegand Fleischereimaschinen · Am Anger 27 · D-36169 Rasdorf