

Since 1920



**LUMBECK
& WOLTER**

Quality is the difference



INSIGHTS

FOR OVER 100 YEARS

For more than a century, we have been proud to offer high-quality cutting set parts. Our history is defined by a commitment to quality, reliability and partnership.

We are not just a supplier of cutting set parts, but also a partner to companies all over the world. Our products and services have helped to increase the productivity and efficiency of well-known machine manufacturers.



Our cutting tools are the result of decades of experience and continuous innovation. We use state-of-the-art technologies to produce products of the highest quality that satisfy our customers' demanding requirements.

We cater to diverse areas of use and cover a wide range of applications. From the chopping of food to the processing of chemical substances - our cutting tools guarantee efficiency, precision and reliability.



Headquarters



Plant 2





1920

We take our responsibility towards the environment seriously and are ISO 14001:2015 certified. This demonstrates our commitment to environmentally friendly practices and to minimising our environmental impact.

Through strict guidelines and measures, we ensure that our business activities are in line with the leading environmental standards.

Our second plant (Plant 2) was completed in 2022. It is not only a symbol of growth and progress, but also an investment in the future of our company. Equipped with state-of-the-art facilities and equipment, we are able to offer our customers an even faster and more reliable service.



OUR STANDARD IS THE FUTURE

Our products and cutting sets that are compliant with DIN 9810 are the result of intensive research and development. They are designed to not only meet the high demands of the industry, but also to maximise the efficiency and precision of the cutting processes.

We also prioritise safety and hygiene. Our products meet the strict standards of DIN EN 12331 and ensure a working environment that is not just safe, but also hygienic.

■ ■ ■ ■ ■ ■ ■ ■ ■ ■

Long Life



ROBOT S4 –
SYSTEM UNGER

- The Unger system is the standardised and most frequently used cutting system in Europe
- Our product range covers all common applications



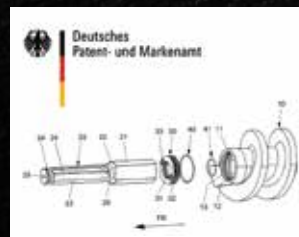
CROSS KNIFE –
SYSTEM ENTERPRISE

- The Enterprise system is used primarily as a 2-part cutting system
- Especially for minced meat products



MINCERPLATES

- Ultra - fine chopping ≥ 0.6 mm
- Cutting and separating
- Conical
- Conveyor grooves
- Customised process solutions



PATENTS AND
DEVELOPMENTS

- Innovations, wishes and requirements of the customers
- Requirements for food processing machines and mincers:
 - DIN 9810 - Cutting sets
 - DIN EN 12331 - safety/ hygiene

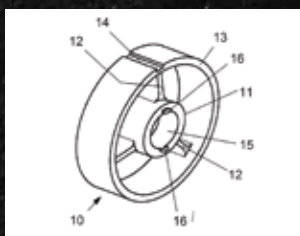
SYSTEM DESIGN



We provide various high-quality systems for all areas of application in accordance with DIN 9810. The systems are coordinated in such a way that incorrect installation is minimised. The individual systems can be produced in various materials.

- SYSTEM UNGER
- SYSTEM EXCELSIOR UND VELATI | KS
- SYSTEM ENTERPRISE
- SYSTEM KONTI-CUTTER

AND MANY OTHERS



SUPPORT CROSS FOR MOUNTING PCT/EP/2021/08606/
PATENT PENDING

- More than just a support cross
- Integrated tool for the mounting of the knife shaft
- Knife shaft removal



SUPPORT CROSS WITH TEACHING FUNCTION
DE 20 2022 102 585

- More than just a support cross
- Integrated wear limit
- Adjustment of the grinding allowance, DIN 9810



BLADE INSTALLATION SYSTEM

- Cost reduction
- Specification of installation direction
- Incorrect installation not possible
- Mincer operator support
- Further use - standard



SYSTEM INSTALLATION MINCER PLATES AND PRECUTTERS

- Cost reduction
- Specification of installation direction
- Incorrect installation not possible
- Mincer operator support
- Further use - standard

SPECIAL TECHNOLOGIES



Special technologies for special requirements. Our products are of high quality and are durable. Outstanding features include, for example, the ability to ensure even cutting with uniform mixing. This is particularly important in areas such as food processing, where precise and consistent processing is required.

Do you require a customised solution for your process?

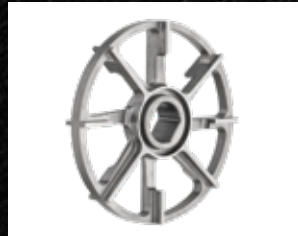
We are here to help.

info@lumbeck-wolter.de | T +49(0)2 02/2 46 51-0



KNIFE SHAFT PCT/
EP2021/058913/
PATENT PENDING

- Knife shaft system
- Cost reduction
- Mincer operator support
- Further use of standard parts



BLADE TECHNOLOGIES
DE 20 2020 103 763 U1/
PATENT PENDING

- Customer-specific applications
- Customised process solutions
- E.g. uniform cutting with uniform mixing



MACHINE MANUFACTURERS
AND CUSTOMERS

- Development, production
 - Discs
 - Knives
 - Ultra-fine choppers
 - Knife shaft



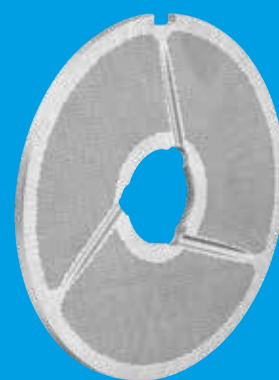
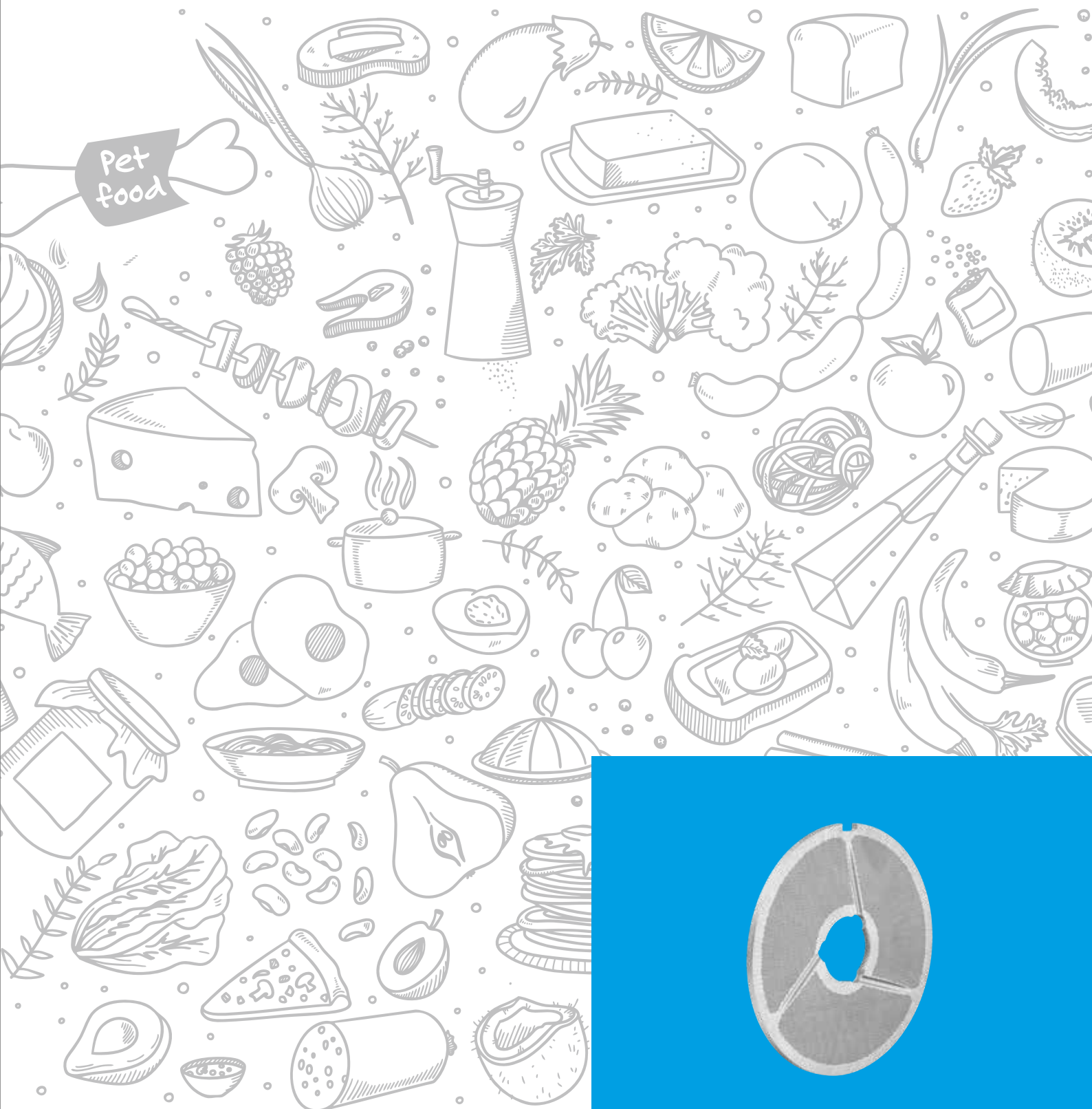
TECHNOLOGIES

- Filling mincer, Mincer
- Meat, vegan, vegetables, cheese, etc.
- Ultra-fine choppers
- Materials, surface finishes
- Much more

L&W IN USE



**LUMBECK
& WOLTER**
Quality is the difference



The products from Lumbeck & Wolter are used in many different areas of chopping technology.

More products at: www.lumbeck-wolter.de





LUMBECK & WOLTER GMBH & CO. KG

Head-Office & Production Plant I

Linde 72-74
42287 Wuppertal | Germany

T +49(0)2 02/2 46 51-0
F +49(0)2 02/2 46 51-65
info@lumbeck-wolter.de
www.lumbeck-wolter.de

Administration & Logistics Plant II

Rosenthalstr. 19
42369 Wuppertal | Germany

