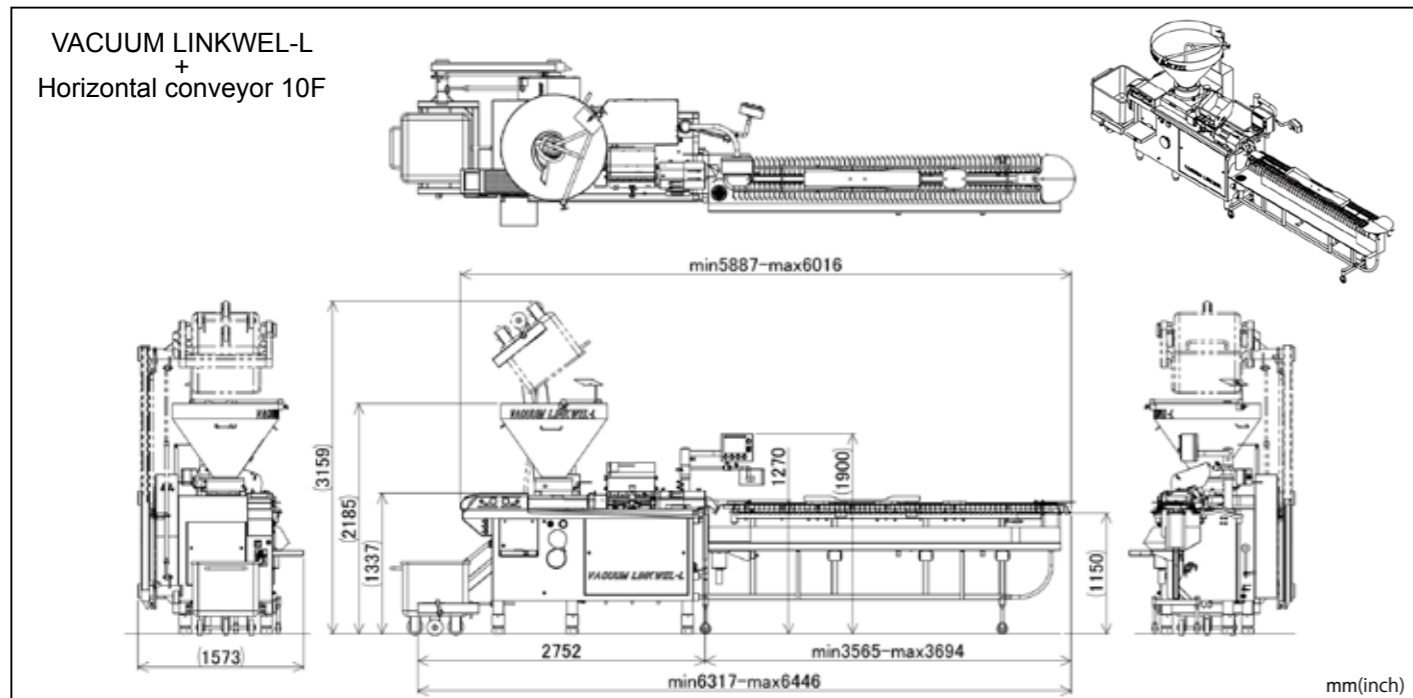


■ LAYOUT



■ SPECIFICATION

Production Rate		Product Size		
※Dependent on casing quality, product size, weight and/or factory conditions.		※Longer sizes can be applied with HITEC'S optional unit.		
Collagen Casing	Max. 2,000 pcs. / min	2 cm (25/32 in) through 32 cm (12 19/32 in) or more.		
Cellulose Casing	Max. 3,000 pcs. / min			
Natural Casing	Max. 1,000 pcs. / min			
Casing Size	VACUUM LINKWEL	VACUUM LINKWEL - L		
Diameter	Sheep Casing	14 mm (35/64 in)	~	25 mm (63/64 in)
	Hog Casing	26 mm (1 1/32 in)	~	36 mm (1 27/64 in)
	Collagen Casing	13 mm (33/64 in)	~	36 mm (1 27/64 in)
	Cellulose Casing	13 mm (33/64 in)	~	40 mm (1 37/64 in)
Shirred Length	Collagen Casing	320 mm (12 19/32 in)		320 mm (12 19/32 in)
	Cellulose Casing	355 mm (13 31/32 in)		440 mm (17 21/64 in)
Machine Size				
Total Machine size	VACUUM LINKWEL + Horizontal conveyor		VACUUM LINKWEL-L + Horizontal conveyor	
Height	2,047 mm (80 19/32 in, Low) / 2,185 mm (86 1/32 in, High)			
Tube height	1,133 mm (44 39/64 in, Low) / 1,270 mm (50 in, High)			
Length MAX	8F 5,546 mm (218 11/32 in) / 10F 5,956 mm (234 31/64 in)		8F 5,579 mm (219 41/64 in) / 10F 6,446 mm (253 25/32 in)	
Width	1,573 mm (61 59/64 in)			
Weight	8F 1,530 kg (3,373 lb) / 10F 1,550 kg (3,417 lb)		8F 1,630 kg (3,594 lb) / 10F 1,650 kg (3,638 lb)	
Hopper Capacity	300 L			
Net (Machine dimension and weight)	VACUUM LINKWEL	VACUUM LINKWEL - L	Horizontal conveyor 8F	Horizontal conveyor 10F
Height	2,047 mm (80 19/32 in, Low) / 2,185mm (86 1/32 in, High)		1,205 mm (47 7/16 in, Low) / 1,345 mm (52 61/64 in, High)	
Length MAX	2,719 mm (107 3/64 in)	2,752 mm (108 11/32 in)	3,050 mm (120 5/64 in)	3,500 mm (137 51/64 in)
Width	1,573 mm (16 59/64 in)			
Weight	1,400 kg (3,086 lb)	1,500 kg (3,307 lb)	130 kg (286 lb)	150 kg (330 lb)
Requirements				
Electrical Requirements	Three - Phase 8,500 W			
Pneumatic Requirements	Pressure	520 kPa (5.2 bar)	75 psi	
	Consumption	1 L, (1,000 cm ³) per min	60 in ³ per min	
Water Requirements	Quality	Clean and drinkable water		
	Pressure	280 - 410 kPa (2.8 - 4.1 bar)	40 - 60 psi	
	Consumption	1 L, (1,000 cm ³) per min	60 in ³ per min	

※ Specifications and equipment are subject to change without any obligation on the part of manufacturer.
 ※ The above production rate is subject to change due to the conditions such as production item, factory and other conditions.

HITEC CO.,LTD.

HEAD OFFICE & FACTORY
 2565-8, NAGATSUTA-CHO, MIDORI-KU, YOKOHAMA 226-0026, JAPAN
 PHONE +81-45-983-5000 FAX +81-45-983-0020
 E-mail : sales@hitec-jp.com URL : www.hitec-jp.com

HITEC FOOD EQUIPMENT, INC.

U.S. HEAD OFFICE
 818 Lively Blvd. Wood Dale, IL 60191, U.S.A.
 PHONE +1-630-521-9460 FAX +1-630-521-9466
 E-mail: information@hitec-usa.com URL : www.hitec-usa.com



Solutions for today, Innovations for tomorrow.

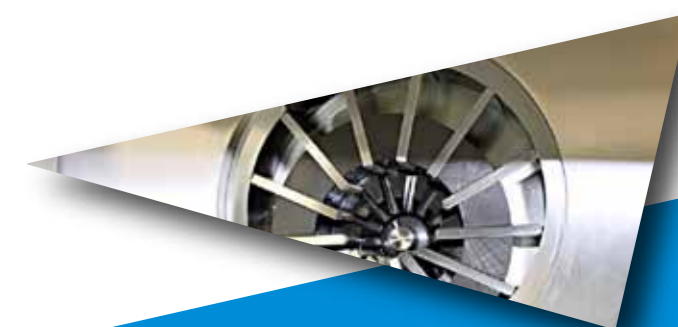
SAUSAGE VACUUM HIGH SPEED STUFFING, LINKING AND HANGING SYSTEM FOR ALL TYPE CASING

◀ **VACUUM LINKWEL**
 ▶ **VACUUM LINKWEL-L**

PATENT PENDING



HITEC



www.hitec-jp.com

Manual high speed stuffing of equal length and weight sausage to natural casing and full automatic high speed stuffing of equal length and weight sausage to artificial casing are possible with one unit.

Decrease of remaining meat in pipe enables installation of machine in small space.

**SAUSAGE VACUUM HIGH SPEED STUFFING,
LINKING AND HANGING SYSTEM FOR ALL TYPE CASING**

**VACUUM LINKWEL
VACUUM LINKWEL-L**



Conventionally, it was necessary to have a meat transfer pump to feed meat to a high speed stuffing machine. By integrating a vacuum stuffing machine and a high speed stuffing machine, it became possible to stuff, at high speed, equal length and weight natural and artificial casing sausage with one unit.

By integrating a meat transfer pump and a high speed stuffing machine, it is possible to save the installation space largely and further by making the pipe length greatly shorter, it becomes possible to reduce meat waste and improve meat quality.

It is possible to make use of only a vacuum stuffer function. It can make large sized sausages like Bologna by using fibrous and plastic casings.

Newly designed linking belt system overcomes the weak point of conventional linking chain system that is unstableness of product length due to elongating of chain and makes possible produce products at equal length for a long time. Further you can use your presently owned linking chain with this machine.

User friendly program enables anybody to run the machine easily.

In case of a conventional meat pump plus a high speed stuffing machine, meat passed through the vane pump of a part of the meat pump and the gear pump of a part of the high speed stuffing machine. However, since VACUUM LINKWEL uses only one vane pump excluding the gear pump, it becomes possible to reduce smearing of meat at large extent and improve the quality of product.



Easy Changing of Products

Operator friendly monitor. All your necessary information displayed at a moment's notice, quick and easy.



Stuffing of Large Diameter Product

By installing straight stuffing tube, stuffing of large diameter product is possible.



Stationary Chute

A revolutionary breakthrough over the conventional looping horn which moves to hang product over hooks. Our system allows precise hanging by simply allowing the product to "side" to the conveyor hooks without the need for more wear parts as on a Hanging system.



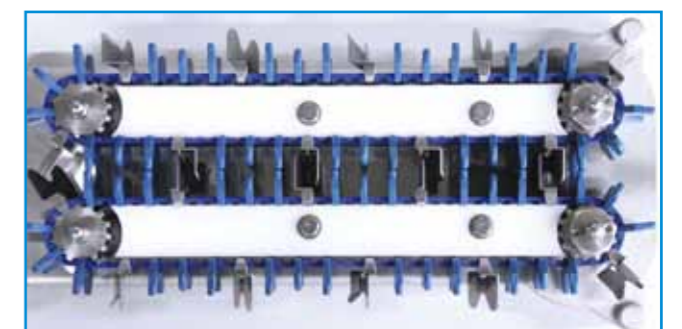
Vane Pump

Due to the new type vane pump, it is accomplished to convey products without damaging such as crushing and breaking into pieces.



Direct Piping (with Magnetic filter)

Without damaging meat, it is possible to produce high quality good taste sausage. Magnetic filter is optional device.



Linking Belt

Pinchers on the linking belt make a fixed product length. Users can choose the product length from 2.0 cm and increase by 0.5 cm.

