

HAM WEIGHING AND STUFFING MACHINE

HITEC

HAMLER-720

Safety Philosophy in Laborsaving Days



Birth of new machine for loin ham and boneless ham manufacturing line !

"Hamler 720" thoroughly sought laborsaving and safety.

Hamler 720 is the best suitable machine without parallel in the world to stuff fibrous casings or stuff nets in order to produce loin ham or boneless ham.

Automatic Weighing: Material meat, such as loin and boneless meat is squeezed into the weighing pipe forward and automatically weighed and cut in the fixed length (weight).

Automatic Filling: The drum rotates to shift the weighing pipe to the opposite side and material meat in the weighing pipe is pushed into the casing with a pusher to automatically fill.

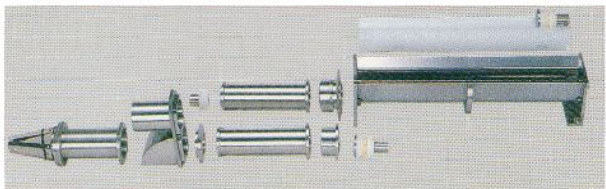
Simple Process: Weighing and filling in casing are combined.



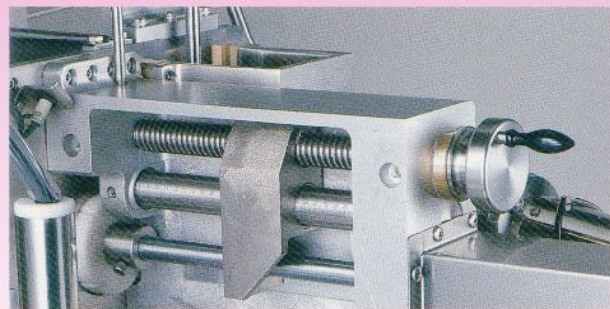
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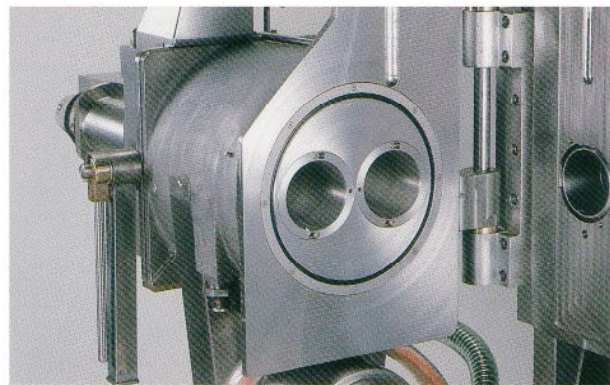
Charge the material meat into the opening in the picture above. The maximum length of material ham to be charged is 720 mm. Unless the safety cover is closed after material meat is charged, the upper mould press cylinder does not operate so that it is quite safe. Material meat held between the upper and lower moulds will be strongly pressed with the cylinder from above. So the material meat shall be shaped as per moulds and the well-shaped products will be manufactured.



After the material meat formed with the moulds is measured with the supply pusher and equal weight pusher in a certain length, it is cut with a knife placed before the drum in the certain length (weight). Further, as shown in the above picture, by opening the drum, attaching a tube and so without cutting the material meat at a certain length, you can stuff the material meat into such as long fibrous casings as it is, which can be used for sliced ham. You can select a mould and a tube in size by 10mm from „ ϕ 55 to „ ϕ 95. So you can produce a ham which you like in size. Also, you can exchange the parts (as shown in the deal drawing) easily within a short time.



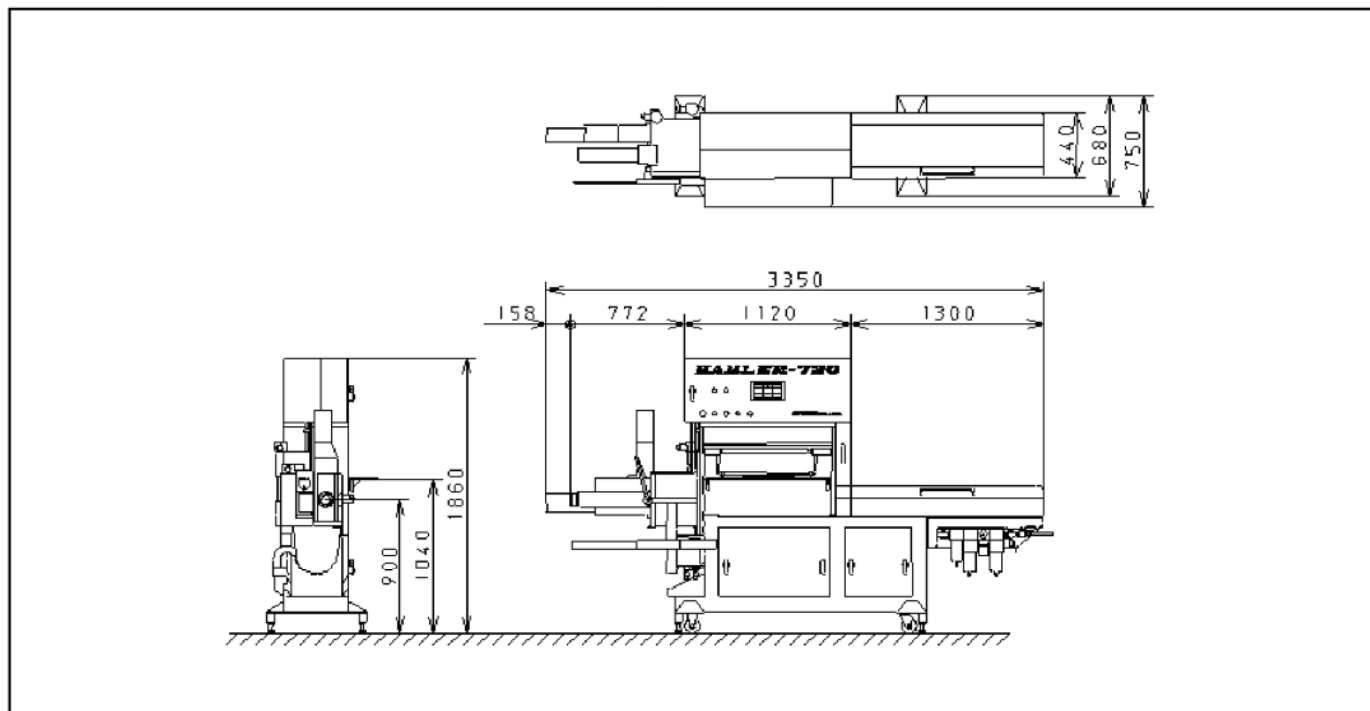
The adjustment of material meat length can be done simply with the dial shown in the picture. Also, by attaching the function of bringing out of end meats appeared at the back part of the picture, you can bring out the end meats remaining at the last separately and improve workability.



Supply side In drum (right in the picture) Material meat cut in a certain length come to the drum at the discharge side (at the left side in the picture) by rotation of drum. Meat material at discharge side of the drum shall be pushed out to the end of the tube with discharge pusher. The structure has excellent durability and maintainability.



■ LAYOUT (Standard Specification)



■ WEIGHING DRUM STUFFING RANGE (Meat Ratio1.1 Drum Length 80-300)

Diameter ϕ mm	Min. g	~	Max. g
55	210	~	780
65	290	~	1,100
75	390	~	1,460
85	500	~	1,870
95	620	~	2,340

Stuffing Speed	20 pieces/min.
	With function of removing of end meat 16 pieces / min.

■ SPECIFICATION

Height	1,860mm
Width	750mm
Length	3,350mm
Weight	1,000kg
Power Requirements	Single Phase 100 V 500W
Pneumatic Requirements	7kg / cm ² Compressor Conversion 11 KW 15 Horsepower

Specifications and equipment are subject to change without any obligation on the part of the manufacturer.

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