

FRESH SAUSAGE CUTTING DEVICE

HITEC

MACHWEL-MARK II LINK SEPARATOR



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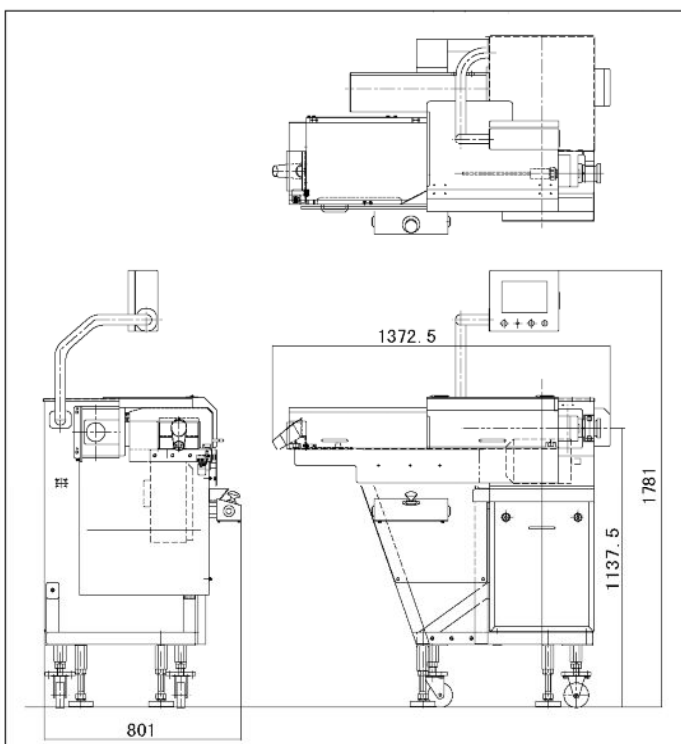
Attaches to Any Stuffer or Supply Pump

New-age Evolutionary Equipment

The Ultimate Machine for Fresh Sausage
Cuts Natural Casing to Constant Lengths

Conventionally when fresh sausage is produced it has been stuffed on one machine, and then cut on another machine. With this method the weight vary is widely. However, with attaching the Separate Linker to the "MACHWEL" the sausage is discharged to a pre-singed weight and length ready to package. This method also reduces handling, which increases shelf life.

■ LAYOUT



■ SPECIFICATION

Production Rate	Natural Casing Max 800pcs/ mm
Production Size	3 Piches (28.62mm) or more
Casing Size	Sheep Casing 14mm-25mm
	Hog Casing 26mm-36mm
Height	1,781mm (70 1/8 in)
Width	801mm (31 9/16 in)
Length	1,372mm (54 in)
Weight	Approx 500kg(1,120 lbs)
Power requirements	Three-phase, 2.0kw
Pneumatic Requirements	Pressure 0.5Mpa(75 psi)

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

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