

**Options**



**Step**  
Useful when feeding raw materials and checking the inside of the hopper.

- ▶ **Conveyor Belt**  
Connect to a depositor, flow divider, etc.
- ▶ **Casters**  
Easy move when needed.
- ▶ **Safety Cover**  
Cover the hopper for safety operation.
- ▶ **Lift**



STUFFWEL 51 + Flow Divider + Conveyor Belt

**Sample**



Pressed Ham



Sausage



Negi-Toro



Pet food

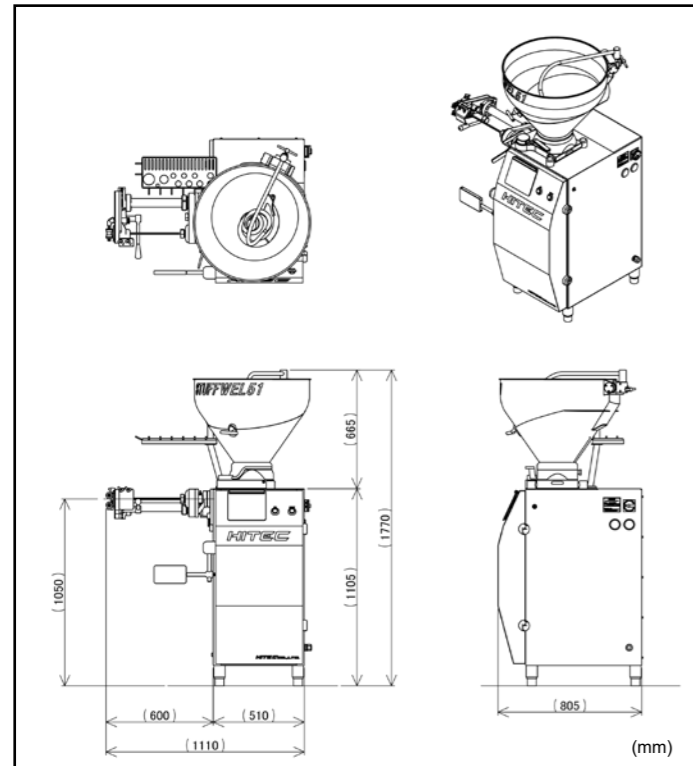


Minced Pork Cutlet



Hamburg

**LAYOUT**



**SPECIFICATION**

		STUFFWEL 51
Filling Capacity		up to 2,200 kg/h
Filling Pressure		up to 30 bar
Portioning Speed	25 g	up to 200 portions/min
	50 g	up to 100 portions/min
	100 g	up to 50 portions/min
Portioning Range		4.0 ~ 9,999.9 g
Hopper Capacity		divisible in 25 / 90 L
Height		1,770 mm (69 11/16 in)
Depth		805 mm (31 3/4 in)
Length		1,110 mm (43 45/64 in)
Weight		Approx. 390 kg
Power Requirements	without Twisting Device	Three-phase 3.8 kW
	with Twisting Device	Three-phase 4.4 kW

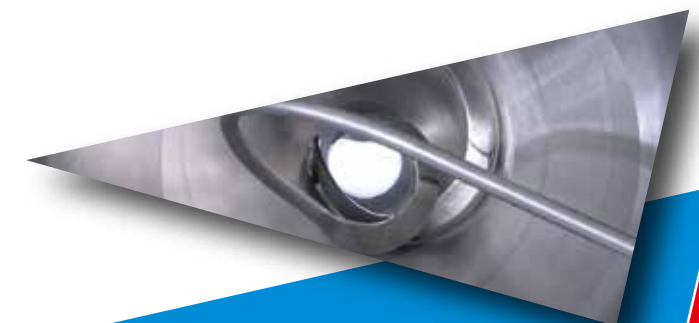
※ The figures shown above may change depending on the product, plant condition, local requirements for power and/or other respective matters.  
 ※ Specifications and equipment are subject to change without any obligation on the part of manufacturer.

**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



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**HITEC CO., LTD.**





Hitec has developed a new vacuum filling machine and is now selling in Japan and other global markets. With extreme ease of use and functionality the STUFFWEL 51 has been exceeding expectations. With advanced engineering Hitec was able to control cost of manufacturing without sacrificing Hitec quality and performance. These cost savings will allow Hitec to offer a competitive sales price.



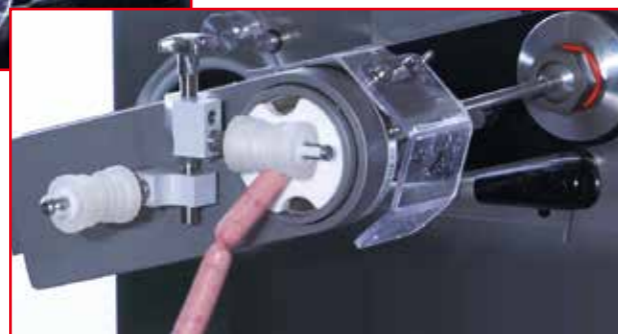
VACUUM STUFFER  
**STUFFWEL 51**

The Equal Weight Stuffing is possible for Tray & Bottling as well as Casings such as Sheep, Hog, Cellulose, Collagen, Fibrous & Plastic Casings.



**Stuffing of natural casing**

The STUFFWEL 51 can produce Vienna Sausage to Frankfurter Sausage not only into natural casings but also artificial casings with a wide range of sizes.



**Stuffing of collagen and cellulose casing**



**Operator Friendly Monitor**

All your necessary information displayed at the touch of a button.



**Production Control**

All vital data including cycles run, set points, etc. can be checked at anytime.

**Maintenance and troubleshooting**

If any problems occur during operation, the display will show the location of the fault.



**Vane Pump**

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

**Servo Drive Control**

By adapting the state-of-art servo system, the exact weight control along with smooth and gentle operation are perfected with precision .

**Vacuum System**

The vacuum system pulls in products from the outlet under the hopper and conveys the products to the stuffing tube. The vacuum pump draws out air from the vane pump unit. The generated vacuum pulls the products into the vane pump unit, and depresses and pushes up the exact weight products into the stuffing tube.

**Foldable Hopper with Screw Feeder**

Hopper is internally equipped with Screw Feeder. It makes to use up all meat without waste. Also, since Hopper is foldable, it is easy and simple to wash.

**Other Suggestions**



**Sausage Twisting Device**

By installing a simple detachable twisting device, it is possible to stuff equal weight sausage one by one.

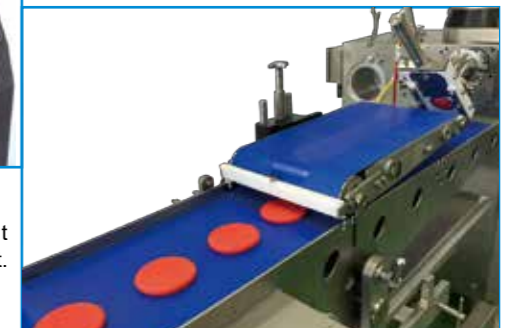


**Burger Patty former**

The product can be easily formed without losing of the texture of coarsely ground meat. The product remains consistent.

**Meatball former**

The product can be easily formed. The product remains consistent.



**Depositor**

Discharge a fixed weight stuff to tray, can, etc. The conveyor belt is optional.



**Flow Divider**

Dispense multiple quantities at the same time. The conveyor belt is optional.



**Connecting with Clipper**

Continuous production of bigger sized sausage with equal weight can be done.