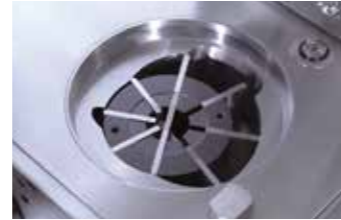
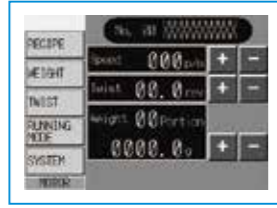


## Functions common to all models



### 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

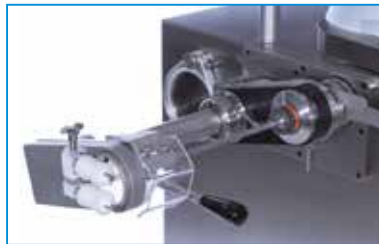
The vacuum system pulls in products from the outlet under the hopper and conveys the products to the stuffing tube. The vacuum pump draws out air from the vane pump unit. The generated vacuum pulls the products into the vane pump unit, and depresses and pushes up the exact weight products into the stuffing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



### Depositor

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



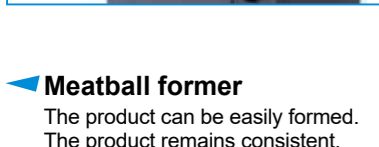
### Burger Patty former

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



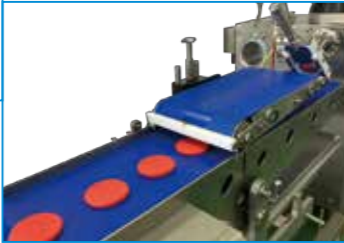
### Flow Divider

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



### Meatball former

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



### Connecting with Clipper

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

## Options



### Step

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



### Safety Cover

Cover the hopper for safety operation.

### Conveyor Belt

Connect to a depositor, flow divider, etc.

### Casters

Easy move when needed.

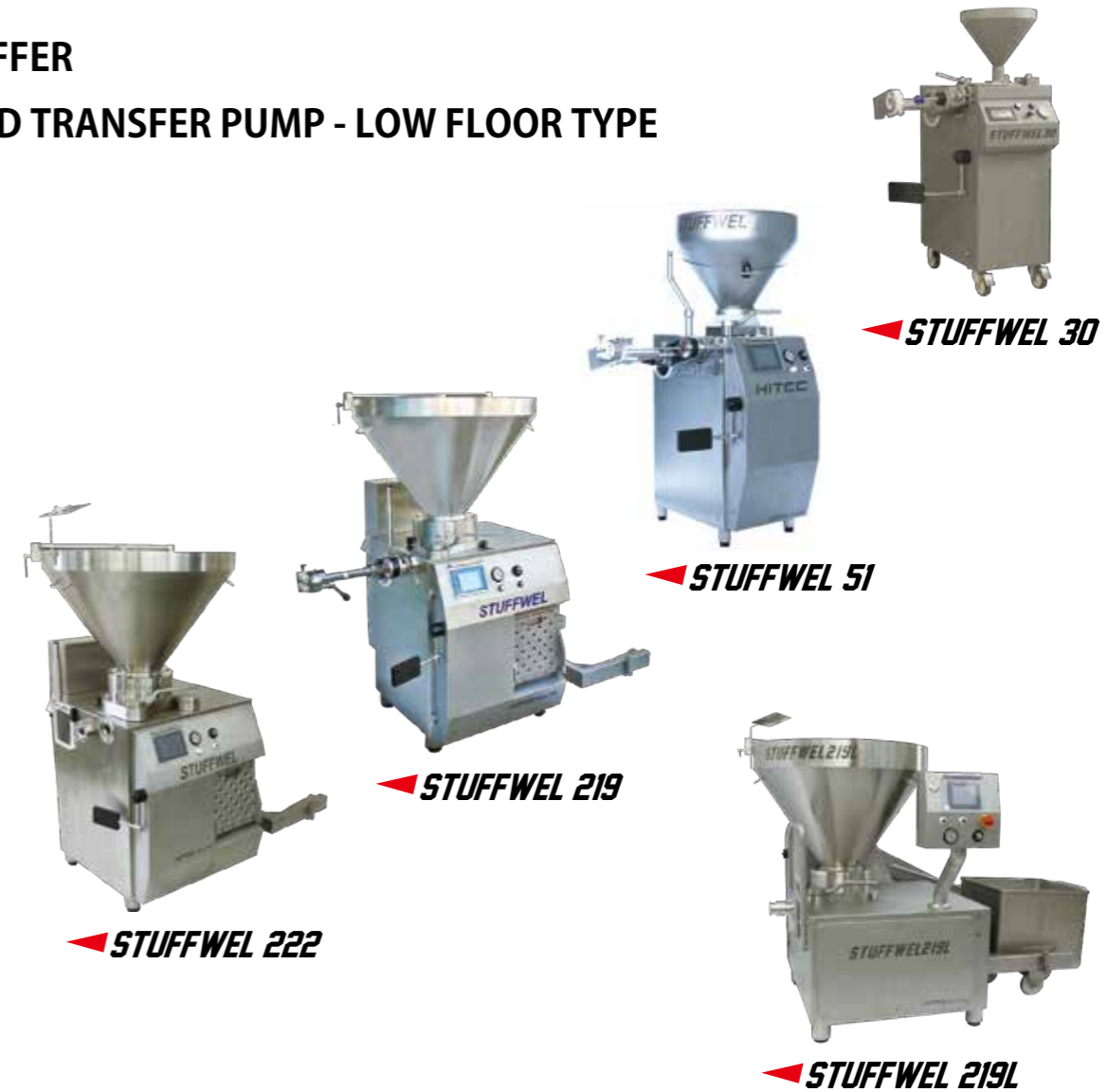
### Lift

Solutions for today, Innovations for tomorrow.

# STUFFWEL SERIES

## VACUUM STUFFER

## VACUUM FOOD TRANSFER PUMP - LOW FLOOR TYPE



www.hitec-jp.com

# Highly versatile and easy-to-use Stuffwel series

Precise portioning is available for sea foods, deli foods and others as well as meat products. Stuffing to various casings such as sheep, hog, cellulose, collagen, fibrous and plastic, and stuffing to tray and bottle can be good.

Lower body height and hopper. Easy to check meat inside the hopper. Good for lower ceiling factory.



◀ **STUFFWEL 30**



◀ **STUFFWEL 51**



◀ **STUFFWEL 219**



◀ **STUFFWEL 222**



◀ **STUFFWEL 219L**

Function comparison table		VACUUM STUFFER					VACUUM FOOD TRANSFER PUMP - LOW FLOOR TYPE		
		STUFFWEL 30	STUFFWEL 51	STUFFWEL 219	STUFFWEL 219 & Lifting Device	STUFFWEL 222	STUFFWEL 222 & Lifting Device	STUFFWEL 219L	STUFFWEL 219L & Lifting Device
Specification	Product Name	STUFFWEL 30	STUFFWEL 51	STUFFWEL 219	STUFFWEL 219 & Lifting Device	STUFFWEL 222	STUFFWEL 222 & Lifting Device	STUFFWEL 219L	STUFFWEL 219L & Lifting Device
	Filling Capacity	up to 1,000 kg/h	up to 2,200 kg/h	up to 3,000 kg/h		5,500 kg/h		up to 3,000 kg / h	
	Filling Pressure	30 bar	up to 30 bar	up to 40 bar		up to 60 bar		up to 40 bar	
	Portioning Speed	25 g	up to 100 portions/min	up to 200 portions/min		up to 200 portions/min		-	
		50 g	up to 50 portions/min	up to 100 portions/min		up to 100 portions/min		-	
		100 g	up to 25 portions/min	up to 50 portions/min		up to 50 portions/min		-	
	Portioning Range	4.0 ~ 9,999.9 g							
	Hopper Capacity	15 L	divisible in 25/90 L	300 L		300 L		300 L	
	Height	1,427 mm (56 3/16 in)	1,770 mm (69 11/16 in)	1,980 mm (77 61/64 in)		2,050 mm (80 45/64 in)		1,553 mm (61 9/64 in)	
	Depth	692 mm (27 1/4 in)	805 mm (31 3/4 in)	880 mm (34 41/64 in)	1,250 mm (49 7/32 in)	930 mm (36 39/64 in)	1,310 mm (51 37/64 in)	1,265 mm (49 51/64 in)	1,684 mm (66 19/64 in)
Length	983 mm (38 45/64 in)	1,110 mm (43 45/64 in)	1,290 mm (50 25/32 in)	1,830 mm (72 3/64 in)	1,230 mm (48 27/64 in)	1,910 mm (75 13/64 in)	1,399 mm (55 5/64 in)	2,030 mm (79 59/64 in)	
Weight	Approx. 250 kg	Approx. 390 kg	Approx. 700 kg	Approx. 925 kg	Approx. 820 kg (1,763 lbs)	Approx. 1,020 kg	Approx. 700 kg	Approx. 925 kg	
Power Requirements	with Twisting Device	-	Three-phase 3.8 kW	Three-phase 200 V 4.8 kW	Three-phase 200 V 6.25 kW	Three-Phase 200V 8.5kW	Three-Phase 200 V 10 kW	Three-Phase 200V 4.8kW	Three-Phase 200V 6.25kW
	without Twisting Device	Three-phase 200V 2.5kW	Three-phase 4.4 kW	Three-phase 200 V 8.8 kW	Three-phase 200 V 10.25 kW	Three-Phase 200V 12.5kW	Three-Phase 200V 14kW	-	-
Other Suggestions	Screw Feeder	-	●	●	●	●	●	●	●
	Sausage Twisting Device	●	○	○	○	○	○	○	○
	Clipper	○	○	○	○	○	○	○	○
	Depositor	-	○	○	○	○	○	○	○
	Flow Divider	-	○	○	○	○	○	○	○
	Hamburg Patty former	-	○	○	○	○	○	○	○
	Meatball former	-	○	○	○	○	○	○	○
Options	Step	-	○	●	●	●	●	○	○
	Conveyor Belt	-	○	○	○	○	○	○	○
	Casters	●	○	-	-	-	-	-	-
	Hopper Lid	●	○	○	○	○	○	○	○
	Lift	-	○	○	○	○	○	○	○
Sample	Pressed Ham, Sausage, etc.	Pressed Ham, Sausage, Negi-Toro, Minced Pork Outlet, Hamburg, Pet food, etc.					Raw materials for ham and sausage, Fish meat, Raw materials for side dishes, etc.		

\* 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.

\* "Other Suggestions": Attachment devices for making products. "Options": Useful optional parts. \* ●: Standard devices and parts. ○: Options.