

sample



Pressed Ham



Sausage



Negi-Toro



Minced Pork Cutlet

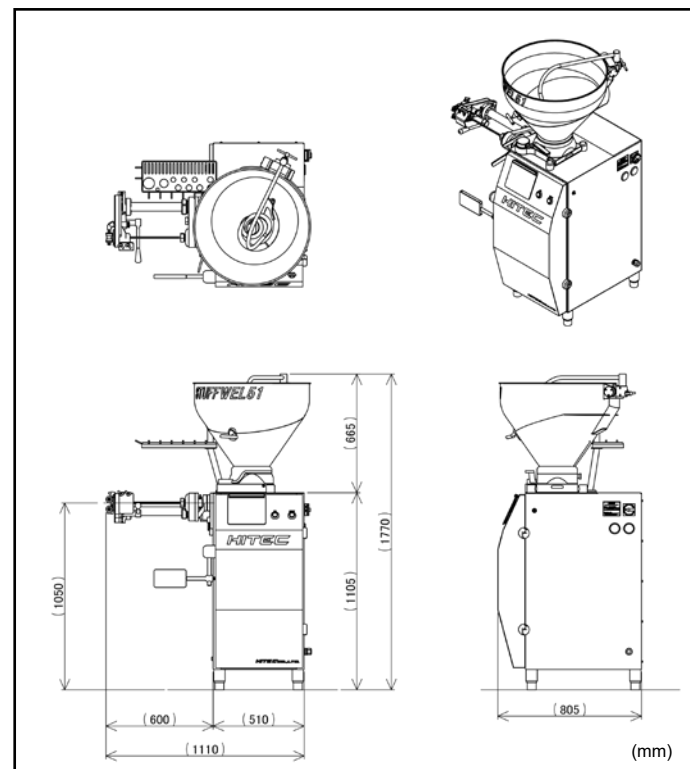


Hamburg



Pet food

LAYOUT



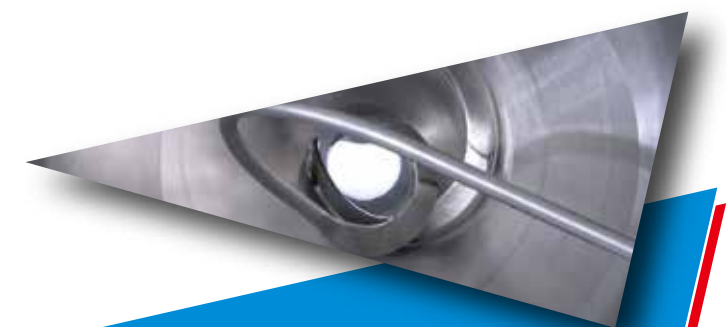
※ The figures shown above may change depending on the product, plant condition, local requirements for power and/or other respective matters.
 ※ Specifications and equipment are subject to change without any obligation on the part of manufacturer.

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



Scan QR code
for Video.



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

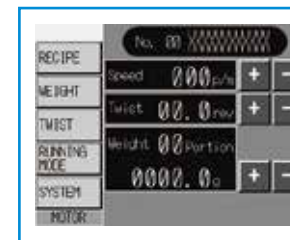
All your necessary information displayed at the touch of a button.

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.



Depositor

Discharge a fixed weight stuff to tray, can, etc. Optional conveyor belt is also available.



Connecting with Clipper

Connecting with a clipper machine, continuous production of bigger sized sausage with equal weight can be done. Such as bologna and Chubs and larger diameter products.



Hamburg Patty former

Meatball former

Options



Step

Casters

Hopper Lid