

sample



Pressed Ham



Sausage



Negi-Toro



Minced Pork Cutlet

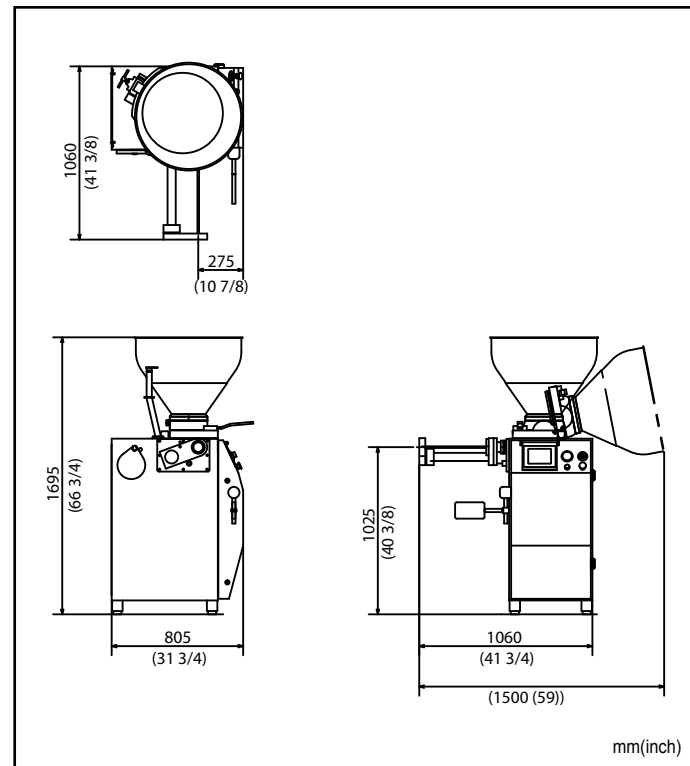


Intestine Food



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 50
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 200 portions/min
	100 g	up to 150 portions/min
	200 g	up to 150 portions/min
Portioning Range		4.0 ~ 9,999.9 g
Hopper Capacity		divisible in 25 / 90 L
Height		1,695 mm (66 3/4 in)
Depth		805 mm (31 3/4 in)
Length		1,060 mm (41 3/4 in)
Weight		Approx. 390 kg
Power Requirements		Three-phase 4.4 kw

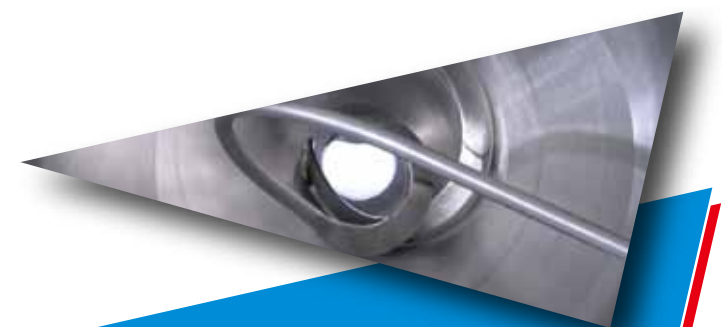
Solutions for today, Innovations for tomorrow.

VACUUM STUFFER

STUFFWEL 50



HITEC



www.hitec-jp.com

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

HITEC FOOD EQUIPMENT, INC.

U.S. HEAD OFFICE
 818 Lively Blvd. Wood Dale, IL 60191, U.S.A.
 PHONE +1-630-521-9460 FAX +1-630-521-9466
 E-mail: information@hitec-usa.com URL : www.hitec-usa.com



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 50 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 50

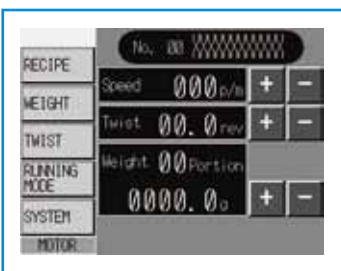
The Equal Weight Stuffing is possible for Tray & Bottling as well as Casings such as Sheep, Hog, Cellulose, Collagen, Fibrous & Plastic Casings.



- 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.

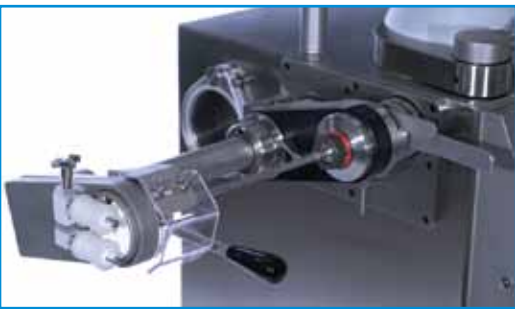


- Operator Friendly Monitor**
All your necessary information displayed at the touch of a button.
- Production Control**
All vital data including cycles run, set points, etc, can be checked at anytime.
- Maintenance and troubleshooting**
If any problems occur during operation, the display will show the location of the fault.



- 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. The STUFFWEL 50 can produce Vienna Sausage to Frankfurter Sausage not only into natural casings but also artificial casings with a wide range of sizes.



- 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.

Options



- Hamburg Patty former**
- Meatball former**



- Step**
- Casters**
- Hopper Lid**