



INOTEC WT99-IT C LINK CUTTER

THE PRECISE, FAST AND AUTOMATED
SEPARATION OF TIED SAUSAGE PRODUCTS ON
AN INDUSTRIAL LEVEL



Sausage products, meat substitute sausage products, soup inserts,
pet food, confectionery

The Handtmann Inotec WT99-iT C link cutter is optimally suited for the precise, fast and automated separation of tied sausage products in artificial, collagen or natural casing. The patented dual-sensor technology guarantees reliable detection of the linking position and ensures high-performance precision separation of product lengths from 50 mm and a calibre range of 15 to 56 mm. The suitable separating technology for every type of sausage.

YOUR ADVANTAGES

- Precise and reliable separating of tied sausages thanks to patented dual-sensor technology for automated linking position detection
- Large range of applications due to flexible calibre setting of 15 to 56 mm
- Reliable separating of all conventional tying threads for tied sausage products
- Excellent process hygiene thanks to hygienic design

VERSATILE HIGH-PERFORMANCE MACHINE FOR PRECISE SAUSAGE SEPARATION

Excellent cutting precision due to patented separating technology

Handtmann sausage separating technology stands for excellent, precise cutting quality of a wide variety of sausage products. The centrepiece is the patented double sensor technology, which ensures automated and reliable detection of the linking position and thus provides a precise cutting point for the three-edged sickle blade. Furthermore, the cutting point and automatic cutting point detection can be flexibly adapted to the product on the user-friendly touch control.

Ideal for tied sausage products

The Inotec WT99-iT C specifically processes tied sausage products in natural, collagen and artificial casing, covering a large calibre range of 15 to 56 mm. It is frequently used for the production of national specialities, such as Turkish Suçuk, Spanish chorizo or tied Italian salami products and enables reliable separating of all conventional tying threads.

Clean separation of all tying threads

The Inotec WT99-iT C reliably and quickly separates all tying threads thanks to the fully automatic positioning of the cutting point based on the patented dual-sensor technology. The servo-driven three-edged sickle blade ensures a particularly fast cutting sequence and a continuous production process.



TECHNICAL DATA:

Category	Performance characteristics
Calibre setting	automatic
Separating capacity	up to 100 cuts per minute
Top plate	STD - plastic/V2A, spring-mounted
Calibre range	15 mm to 56 mm
Product length	from 50 mm
Standard option	Filter unit
Special option	Loading table
Software option	<ul style="list-style-type: none">■ Detection and filtering of cobra heads■ Detection and filtering of sausage lengths■ Remote maintenance
Conveyor belt speed	0.4 m/sec
Voltage	1.8 kW
Machine length	1,058 mm
Machine width	967 mm
Machine height	1,647 mm