



INOTEC WT99-IT TWIN LINK CUTTER

*AUTOMATED AND PARALLEL 2-LANE SEPARATION OF
VARIOUS TYPES OF SAUSAGES ON AN INDUSTRIAL
HIGH-PERFORMANCE LEVEL*



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

2-lane parallel separating renders the Handtmann Inotec WT99-iT TWIN optimal for industrial high performance. It precisely, quickly and automatically separates a wide variety of sausage types in artificial, collagen or natural casing. The patented dual-sensor technology guarantees reliable detection of the linking position and ensures separation on both lanes. Even cocktails from 32 mm in length can be separated precisely and in parallel thanks to this technology.

YOUR ADVANTAGES

- Industrial high performance through continuous, parallel and 2-lane separating process with up to 2 x 1,800 cuts per minute
- Precise and reliable separating of sausages thanks to patented dual-sensor technology for automated linking position detection
- Large range of applications due to flexible calibre setting and separating starting at a sausage length of 32 mm
- Suitable for all sausage types in natural, collagen and artificial casing
- Optimum process hygiene thanks to hygienic design

TWO-LANE PRODUCT GUIDANCE WITH TWO CUTTING DEVICES FOR LARGE PRODUCT QUANTITIES

Excellent cutting precision on 2 lanes 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 on every lane 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.

Flexibility for a wide variety of sausages

The Inotec WT99-iT TWIN processes sausages in natural, collagen and artificial casing, covering a large calibre range of 8 to 32 mm. Adaptation of the infeed and outfeed belts to the respective calibre is easily carried out via the digital touch control. Thanks to the patented dual-sensor technology, even cocktails starting at a length of 32 mm can be precisely separated in parallel.

Perfect for high-performance industrial production

At up to 1,800 cuts per minute on every lane in parallel, the Inotec WT99-iT TWIN sets the standard in terms of cutting performance also for curved sausage products. This high performance is achieved by the patented dual-sensor technology's fully automatic positioning of the cutting point, enabling not only precise but also fast sausage separation. The servo-driven three-edged sickle blade ensures a particularly fast cutting sequence and a continuous production process. The integrated productivity manager provides a transparent view of the separating process.



TECHNICAL DATA:

Category	Performance data
Calibre setting	automatic
Separating capacity	up to 600 cuts/minute
Top plates	<ul style="list-style-type: none"> ■ CO - plastic/V2A max. transport speed 0.8 m/sec Calibre 8 to 48 mm/product lengths from 32 mm ■ COX - plastic/V2A max. transport speed 0.6 m/sec Calibre 8 to 48 mm/product lengths from 24 mm
Standard option	<ul style="list-style-type: none"> ■ Automatic blow-off device ■ Inlet protection for small products up to calibre 25 mm ■ Device for stretching the linking positions ■ Accessories stretching device - stretching lips calibre 12 to 22 mm ■ Accessories stretching device - stretching lips calibre 22 to 40 mm ■ Filter unit
Special option	<ul style="list-style-type: none"> ■ Blade box blowing-off device ■ Laser light barrier ■ 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	0.6 to 0.9 m/sec.
Voltage	1.8 kW
Machine length	1,058 mm
Machine width	967 mm
Machine height	1,647 mm