



IGS2-IT TYING MACHINE

THE TYING MACHINE FOR SINGLE TYING OF SAUSAGE-SHAPED PRODUCTS IN NATURAL AND COLLAGEN CASING.



Sausage products, fish sausage, vegan and vegetarian products, meat substitute products, pet food

The Handtmann Inotec IGS2-iT ensures portioning and single tying of sausage products in natural and collagen casing in the small to medium calibre range. The products are reliably tied at a high output with individually adjustable spacing, accurate to length and weight. The products satisfy mega trends such as “like handmade” and “sustainably produced”, as there is not need for metal clips.

IHRE VORTEILE

- Highly efficient production output with up to 280 portions per minute due to optimum casing spooling and maximum tying capacity
- Cost savings thanks to accurate-to-the-gram portion weights and savings in casing owing to very close spacing between the tyings
- Product variety thanks to versatile tying variations and large scope for design in terms of appearance due to a supplementary twine
- Well-filled products like handmade with a bite and consistent product length also after smoking and cooking thanks to the longitudinal twine
- Reliable and continuous production process thanks to original Inotec twine with shortest changeover times and automatic machine shutdown at twine or casing end
- Excellent hygienic production conditions thanks to clean tying points without filling product residue
- User-friendly with optional integration into automated overall solutions

PORTIONING TECHNOLOGY USING TWINE

For a variety of products in natural casing

The IGS2-iT is optimally suited for the tying of sausage products in the calibre range of 28 to 45 mm. The slight “overfill” creates nice, well-filled products with a bite. Delicate products in natural casing are gently and safely tied. The indentation created by the longitudinal twine produces the classic and sales-promoting quality feature of “handmade”. A wide range of tying variations, optionally with or without hanging loops and a supplementary twine offer a large scope for design. Typical products are the German Regensburger, the Russian Sardelki, the Turkish Sucuk or the Czech Špekáčky.

High output and cost reduction through savings on casing

The IGS2-iT tying machine has a capacity of up to 280 tyings per minute, verifiably recorded by the productivity counter. A swivelling filling tube facilitates casing spooling, as does an optional casing spooling device and an optimally accessible casing magazine. The large Inotec twine rolls reduce changeovers to a minimum. The excellent weight accuracy per portion and narrow product spacing with up to 40 % savings on casing compared to clips significantly reduce production costs.

Easy operation and optimum level of hygiene

The IGS2-iT is easy to operate and can be controlled intuitively via the touch control. It can be modularly integrated into automation processes, for example into the PTH line with automatic product hanging. Product changes with changed calibre, spacing and tying parameters are executed without the need for tools. In case of lack of twine or casing, the machine shuts down automatically. Full-pressure tying prevents filling product residues at the tying point and thus guarantees hygienically flawless production, as does the CE-compliant stainless steel design.



ACCESSORIES:

- Various accessories for special products

OPTIONS:

- Loop generator
- Loop unit
- Casing spooling unit
- Casing end detection with automatic shutdown
- Filling tubes/casing brakes 18, 20, 22, 24, 28 mm

TECHNICAL DATA:

Category	Performance characteristics
Product calibres	28 to 45 mm
Casings	Natural casing
Tying capacity	up to 280 tyings/min.
Voltage	400 V/50 Hz
Compressed air	300 litres/min., 6 bar
Weight	230 kg
Machine length	1,100 mm
Machine width	715 mm
Machine height	1,525 mm