



INOTEC WT97-IT LINK CUTTER

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



Sausage products, meat substitute sausage products, pet food

The Handtmann Inotec WT97-iT link cutter is optimally suited for the precise, fast and automated separation of curved sausage types in artificial, collagen or natural casing. The unique infeed/outfeed has been specially designed for curved sausage types and ensure maximum protection of curved sausages. The patented sensor technology guarantees reliable detection of the linking position and ensures high-performance precision separation of the curved products.

YOUR ADVANTAGES

- Special and unique separating technology for curved products in natural, collagen and artificial casing
- Precise and reliable separating of curved sausages thanks to patented sensor technology for automated linking position detection
- Unique infeed and outfeed of curved sausages ensures maximum product protection
- Industrial high performance through continuous separating process with up to 1,800 cuts per minute
- Large range of applications due to flexible automatic calibre setting
- Optimum process hygiene thanks to hygienic design

HIGH-PERFORMANCE SPECIAL MACHINE FOR CURVED PRODUCTS

Unique separating technology for curved products

The Inotec WT97-iT specifically processes curved sausage products in natural, collagen and artificial casing, covering a calibre range of 14 to 44 mm. Adaptation of the infeed and outfeed belts to the respective calibre is easily carried out via the digital touch control. With its specialised design for curved products and at the same time flexibility for all types of casings, the Inotec WT97-iT is unrivalled on the market.

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, including curved 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.

Industrial high-performance separation of curved sausage products

At up to 1,800 cuts per minute, the Inotec WT97-iT sets the standard in terms of cutting performance also for curved sausage products, rendering it ideal for industrial use. This high performance is linked to product quality and is achieved by the patented 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.



ACCESSORIES:

- UV light for conveyor belts
- Hammer blade for clip removal
- Detection and filtering of cobra heads
- Detection and filtering of sausage lengths

OPTIONS:

- Selectable outlet options:
Discharge belt, round-belted discharge, special chute
- Remote maintenance for set-up and machine communication with Inotec

PRODUCT EXAMPLES:

- Sausage products
- Meat substitute sausage products
- Pet food

TECHNICAL DATA:

Category	Performance characteristics
Separating capacity	up to 1,800 cuts/minute
Calibre range	14 mm to 44 mm
Conveyor belt speed	0.1 to 1.4 m/sec.
Voltage	1.8 kW
Machine length	1,760 mm
Machine width	913 mm
Machine height	1,737 mm