



INOTEC WT99-IT LINK CUTTER

THE PRECISE, FAST AND AUTOMATED SEPARATION OF A WIDE RANGE OF SAUSAGE TYPES ON AN INDUSTRIAL LEVEL



Sausage products, meat substitute sausage products, pet food

The Handtmann Inotec WT99-iT link cutter is optimally suited for the precise, fast and automated separation of a wide range of sausage types in artificial, collagen or natural casing. The patented dual-sensor technology guarantees reliable detection of the linking position and ensures high-performance precision separation. Even particularly short sausages from 24 mm in length can be precisely separated thanks to this technology. Whether small or large calibres – the flexibility of the Handtmann link cutters is unique.

YOUR ADVANTAGES

- 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 24 mm
- Industrial high performance through continuous separating process with up to 1,800 cuts per minute
- Suitable for all sausage types in natural, collagen and artificial casing
- Ideal separating technology for every type of sausage offers wide variety of options
- Optimum process hygiene thanks to hygienic design

TOP-LEVEL SAUSAGE SEPARATION

Excellent cutting precision due to patented separating technology

Handtmann sausage separating technology 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.

Flexibility for a wide variety of sausages

The Inotec WT99-iT models process sausages in natural, collagen and artificial casing, covering a large calibre range of 8 to 105 mm. Adaptation of the infeed and outfeed belts to the respective calibre is easily carried out via the touch control. Thanks to the patented dual-sensor technology, even particularly short sausages starting at a length of 24 mm can be precisely separated. The ideal separating technology is available for every type of sausage thanks to the versatile options.

Perfect for high-performance industrial production

At up to 1,800 cuts per minute, the Inotec WT99-iT models set the standard in terms of cutting performance also for curved sausage products, rendering them ideal for industrial use. 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.

TECHNICAL DATA:

Category WT99-iT	Performance characteristics
Field of application	Standard model for a universal range of applications
Calibre setting	automatic
Separating capacity	up to 1,800 cuts/minute
Top plates	STD - plastic/V2A max. transport speed 1.8 m/sec (2.1 m/sec with cooling) Calibre 8 to 48 mm/product lengths from 50 mm
	CO - plastic/V2A max. transport speed 1.0 m/sec (1.2 m/sec with cooling) Calibre 8 to 48 mm/product lengths from 32 mm
	COX - plastic/V2A max. transport speed 0.6 m/sec (0.8 m/sec with cooling) Calibre 8 to 48 mm/product lengths from 24 mm
Spannung	1,8 kW
L x B x H	1058 x 970 x 1647 mm

Category WT99-iT-SA	Performance characteristics
Field of application	Specially for salami products
Calibre setting	automatic
Separating capacity	up to 1,800 cuts/minute
Top plates	SA - plastic/V2A max. transport speed 1.8 m/sec (2.1 m/sec with cooling) Calibre 15 to 55 mm/product lengths from 50 mm
Voltage	1.8 kW
LxWxH	1,058 x 970 x 1,647 mm

Category WT99-iT-B	Performance characteristics
Field of application	For large calibre products
Calibre setting	automatic
Separating capacity	up to 400 cuts/minute
Top plates	STD - V2A max. transport speed 1.2 m/sec Calibre 37 to 105 mm/product lengths from 150 mm
Voltage	2.9 kW
LxWxH	2,148 x 1,053 x 1,647 mm

Category WT99-iT-M	Performance characteristics
Field of application	Entry-level model into the sausage separating technology
Calibre setting	Manually
Separating capacity	up to 1,800 cuts/minute
Top plates	STD - plastic/V2A max. transport speed 1.8 m/sec (2.1 m/sec with cooling) Calibre 8 to 48 mm/product lengths from 50 mm
	CO - plastic/V2A max. transport speed 1.0 m/sec (1.2 m/sec with cooling) Calibre 8 to 48 mm/product lengths from 32 mm
Voltage	1.8 kW
LxWxH	1,058 x 970 x 1,647 mm