



## INOTEC WT99-IT D LINK CUTTER

THE PRECISE AND AUTOMATED REMOVAL OF  
LINKINGS IN COCKTAILS ON AN INDUSTRIAL  
LEVEL



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

The Handtmann Inotec WT99-iT D link cutter with its dual cutting function is ideally suited for the removal of linkings in cocktails. The patented dual-sensor technology guarantees reliable detection of the linking position and thus reliably ensures continued high performance. Even the linkings in particularly small cocktails from 24 mm in length and a calibre of 8 mm can be removed with precision thanks to this technology. The suitable separating technology for every application.

### YOUR ADVANTAGES

- Precise and reliable removal of linkings in cocktails 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 product length of 24 mm
- Industrial high performance through a continuous and reliable separating process
- Suitable for cocktails in natural, collagen and artificial casing
- Optimum process hygiene thanks to hygienic design

### UNIQUE SPECIAL MACHINE FOR REMOVAL OF INTERFERING LINKINGS

#### 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.

#### Precise removal of linkings

The Inotec WT99-iT D covers a large calibre range of 8 to 48 mm for cocktails in natural, collagen and artificial casing. In the standard CO (cocktail) variant, removal is possible from a product length of 32 mm and in the COX variant (cocktail extra) from as little as 24 mm. Ideal for trend products such as salami balls, candies and other snack products. Adaptation of the infeed and outfeed belts to the respective calibre is easily carried out via the digital touch control.

#### Perfect for high-performance industrial production

The Inotec WT99-iT D sets the standard in terms of cutting performance and is thus ideally suited for industrial use. This high performance is reliably achieved by the patented dual-sensor technology's fully automatic positioning of the cutting point, enabling not only precise but also fast removal of linkings. The servo-driven three-edged sickle blade ensures a particularly fast cutting sequence and a continuous production process.



## TECHNICAL DATA:

Category	Performance data
Calibre setting	automatic
Separating capacity	up to 600 cuts/minute
Top plates	<ul style="list-style-type: none"> <li>■ <b>CO - plastic/V2A</b> max. transport speed 0.8 m/sec Calibre 8 to 48 mm/product lengths from 32 mm</li> <li>■ <b>COX - plastic/V2A</b> max. transport speed 0.6 m/sec Calibre 8 to 48 mm/product lengths from 24 mm</li> </ul>
Standard option	<ul style="list-style-type: none"> <li>■ Automatic blow-off device</li> <li>■ Inlet protection for small products up to calibre 25 mm</li> <li>■ Device for stretching the linking positions</li> <li>■ Accessories stretching device - stretching lips calibre 12 to 22 mm</li> <li>■ Accessories stretching device - stretching lips calibre 22 to 40 mm</li> <li>■ Filter unit</li> </ul>
Special option	<ul style="list-style-type: none"> <li>■ Blade box blowing-off device</li> <li>■ Laser light barrier</li> <li>■ Loading table</li> </ul>
Software option	<ul style="list-style-type: none"> <li>■ Detection and filtering of cobra heads</li> <li>■ Detection and filtering of sausage lengths</li> <li>■ Remote maintenance</li> </ul>
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