



HANDTMANN INOTEC I-IT GRINDER

GRINDING AND ULTRA-FINE GRINDING OF PRODUCTS



Sausage and meat products, vegetable and fruit products, baby food, dairy products, confectionery, delicatessen, fish and seafood products, vegan and vegetarian products, meat substitute products, potato and vegetable products, baked goods, pet food, non-food

Handtmann Inotec offers grinding technology from the entry-level model for small-scale producers to the industrial high-performance variant. Consistent and homogeneous product quality is achieved through the continuously powerful grinding of various products. The modular 1- to 5-stage cutting system with optimum adjustment of the cutting position reliably grinds products of any viscosity and temperature. It offers optimum adaptation to the respective product with optimisation of the degree of fineness while simultaneously increasing productivity. The combination of original Inotec cutting sets and variable process speed makes for perfectly coordinated grinding technology and excellent results.

YOUR ADVANTAGES

- Optimum pre-grinding, ultra-fine grinding and homogenisation of a wide range of products, flexibly adapted to product and performance requirements
- First-class products through a modular 1- to 5-stage cutting system with precise position setting and automatic cutting set adjustment
- High economic efficiency due to continuous process with consistent results through permanent monitoring of cutting position and cutting tools
- Cost reduction through high-performance and high-quality Inotec cutting sets with long service life and wear compensation
- Intuitive and language-independent user interface with monitoring and control of grinding process and temperature regulation
- Excellent hygienic production conditions thanks to hygienic design

GRINDING TECHNOLOGY FOR MAXIMUM FINENESS AND BITE

The perfect fit for a wide range of products for small-scale, medium-scale and industrial producers

Sausage meat, vegetable pastes, mashes, marzipan, analogue cheese blends, sauces, curing brine preparations, rind/skin emulsion, pet food and much more can be ultra-fine ground and emulsified applying Handtmann Inotec grinding technology. The output volume of the entry-level I140 model with 1-stage cutting set optimally meets the requirements of small-scale artisan producers. The two I175-iT and I225-iT models with a production capacity of up to 15,000 litres, depending on the product, are perfectly suited for medium-sized and industrial producers.

Grinding. Ultra-fine grinding. Emulsifying. Homogenising.

At the heart of the process is the modular 1- to 5-stage cutting system with automatic cutting set adjustment, precise position setting and continuous readjustment. A wide variety of consistencies such as liquid, pasty, chunky and powdery, but also fibrous and hard components, are powerfully pre-ground, ultra-finely ground and homogenised. This is facilitated by the electromechanically controlled cutting system in combination with the original Inotec cutting sets made of tool steel, softer stainless steel or advanced technology with special alloy.

User-friendly and process-reliable

Inotec grinders can be used as stand-alone machines or integrated in existing processing systems. They are easy to operate thanks to the language-independent user interface. The grinding process as well as product inlet and outlet temperature are permanently measured, actively regulated and centrally monitored via the control system. The actual status and the condition of the cutting tools are permanently displayed and monitored. This ensures a continuous and economical process, delivering consistent and optimum results.



CONFIGURATIONS:

- Coupling for foreign particle protection
- Lifting and tilting device for feeding
- Automatic outlet valve (optional)
- INOTEC VarioSpeed (optional)
- SpeedSpin system (optional)
- Inline temperature control (depending on model)
- Various hopper variants (depending on model)
- Integration alignment for production lines

TECHNICAL DATA:

Category	Performance characteristics
Performance (depending on product)	
■ I140iT 37 D	1,500 to 3,000 litres
■ I175iT 75/90/110 D	3,000 to 7,000 litres
■ I225iT 132/160 D	7,000 to 15,000 litres
Hopper sizes:	
■ I140iT 37 D	130 litres (special hopper shapes and volumes possible)
■ I175iT 75/90/110 D	200 litres (special hopper shapes and volumes possible)
■ I225iT 132/160 D	200 litres (special hopper shapes and volumes possible)
Hole plate diameter:	
■ I140iT 37 D	140 mm
■ I175iT 75/90/110 D	175 mm
■ I225iT 132/160 D	225 mm
Cutting set	1- to 4-stage
Control	10.4" touch control
Drive power	37 to 160 kW (depending on model)
Voltage	400 V/50 Hz (optional 440 V/60 Hz)
Compressed air	100 litres/min., 6 bar
Weight	
■ I140iT 37 D	600 kg
■ I175iT 75/90/110 D	900 kg
■ I225iT 132/160 D	1,300 kg
Dimensions (L x W x H1/H2):	
■ I140iT 37 D	1,620 x 1,050 x 820/1,420 mm
■ I175iT 75/90/110 D	1920 x 1150 x 860/1480 mm
■ I225iT 132/160 D	2040 x 1330 x 920/1550 mm