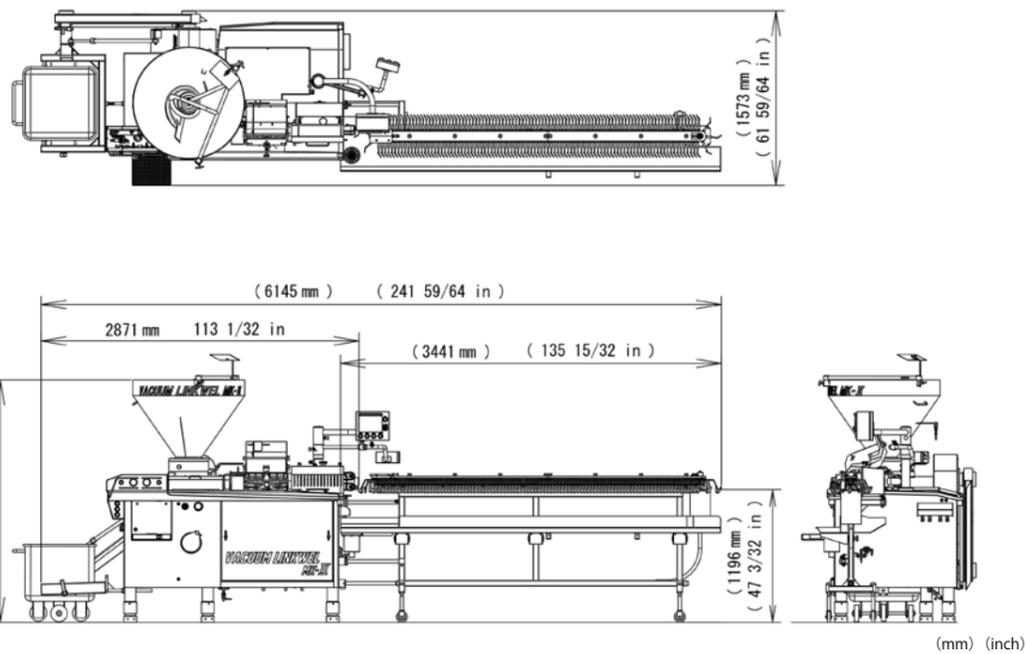


■ LAYOUT

◀ **VACUUM LINKWEL MK-II** ▶ **VACUUM LINKWEL-L MK-II**

VACUUM LINKWEL MK-II
+ UB10F CONVEYOR



■ SPECIFICATION

Production Rate	Collagen Casing	Max. 2,000 pcs./min.
	Cellulose Casing	Max. 2,500 pcs./min.

Dependent on casing quality, product size, weight and/or factory conditions.

Product Size	Collagen Casing	40~450mm (15 3/4 ~ 17 23/32 in)	
	Cellulose Casing		
Casing Size		VACUUM LINKWEL MK- II	
Diameter	Collagen Casing	13 mm	~ 36 mm
	Cellulose Casing	13 mm	~ 40 mm
Shirred Length	Collagen Casing	320 mm (12 19/32 in)	
	Cellulose Casing	355 mm (13 31/32 in)	

Machine Size			
Total Machine dimension / weight	VACUUM LINKWEL MK- II + UB10 CONVEYOR		
Height	2,184 mm (85 63/64 in)		
Tube height	1,270 mm (50 in)		
Length MAX	6,145 mm (241 59/64 in)		
Width	1,573 mm (61 59/64 in)		
Weight	1,650 kg (3637 lb)		

Total Machine dimension / weight	VACUUM LINKWEL MK- II	UB10 CONVEYOR
Height	2,184 mm (85 63/64 in)	1,361 mm (53 37/64 in)
Length MAX	2,871 mm (113 1/32 in)	3,441 mm (135 15/32 in)
Width	1,573 mm (61 59/64 in)	686 mm (27 1/64 in)
Weight	1,450 kg (3196 lb)	200kg (440 lb)

Requirements			
Electrical Requirements	VACUUM LINKWEL MK- II + UB10 CONVEYOR		Three-Phase 12.5 kW
Pneumatial Requirements	Pressure	0.52MPa (5.2 bar) (75 psi)	
	Consumption	1 L (1,000 cm3) per min.	60 in3 per min.
Water Requirements	Quality	Clean and drinkable water	
	Pressure	0.28-0.41MPa (2.8-4.1 bar) (40-60 psi)	
	Consumption	1 L (1,000 cm3) per min.	60 in3 per min.

※ Specifications and equipment are subject to change without any obligation on the part of manufacturer.
 ※ The above production rate is subject to change due to the conditions such as production item, factory and other conditions.

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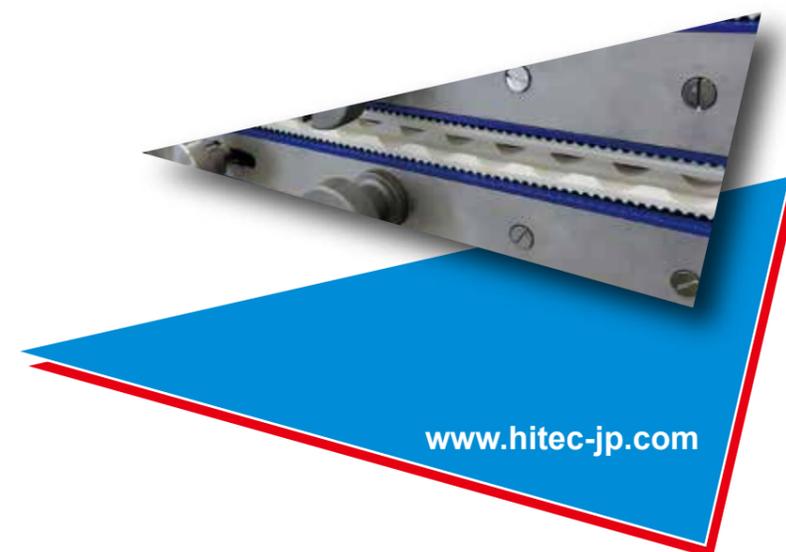
Solutions for today, Innovations for tomorrow.

SAUSAGE VACUUM HIGH SPEED STUFFING, LINKING AND HANGING SYSTEM

◀ **VACUUM LINKWEL MK-II**
 ▶ **VACUUM LINKWEL-L MK-II**



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No More Linking Chain Needed !



SAUSAGE VACUUM HIGH SPEED STUFFING, LINKING AND HANGING SYSTEM

◀ **VACUUM LINKWEL MK-II**
 ▶ **VACUUM LINKWEL-L MK-II**

Set product length in 1mm increments !

By using two paddles and upper/lower dual belts instead of a linking chain, we have made it possible to produce artificial casing sausages with consistent weight and length.



Unlike our conventional sausage stuffing machines that require a separate linking chain for each product, the "VACUUM LINKWEL MK-II" eliminates the need for linking chains altogether.

You can freely adjust the product length, with settings available in 1mm increments.

Since no linking chain is used, fewer spare parts are needed, and storage space is minimized.

Boost your production speed significantly with this new system !

Product changeover now only requires a program adjustment on the display and a nozzle replacement.



By enabling adjustments to product length and weight without using a linking chain, the system allows for greater flexibility in meeting various product specifications.

It also helps reduce downtime caused by casing breakage during stuffing and minimizes defects such as shape irregularities, resulting in higher production speed.

Vacuum filler and high-speed linker combined into one unit !

Traditionally, a meat pump was required to feed meat into a high-speed linker. By integrating the vacuum filler with the high-speed linker, it is now possible to produce artificial casing sausages at high speed with consistent length and weight using a single machine.

Space-Saving Installation

By integrating the meat pump with the high-speed linker, the required installation space has been significantly reduced.

Improved Sanitation

With fewer components, cleaning time is reduced, resulting in enhanced sanitary performance.



Reduces meat residue in the piping and improves product quality !

In conventional systems using a meat pump and high-speed linker, the meat had to pass through both a vane pump in the meat pump section and a gear pump in the high-speed linker section. In the "VACUUM LINKWEL MK-II" the gear pump has been removed, and only a vane pump is used. Additionally, the piping has been shortened, significantly reducing meat residue and minimizing overworking of the meat, which leads to improved product quality.



◀ Vane Pump

With HITEC's latest vane pump, the temperature of the input meat is kept from rising, allowing for precise portioning without overworking or damaging the meat.



◀ Direct Piping

Enables sausage stuffing without damaging the meat, resulting in high-quality products with excellent texture.



A magnetic filter can be added as an option.



◀ Easy Product Changeover

The monitor interface is designed to be simple and intuitive, allowing anyone to start using it immediately after installation. Developed with a Japanese-made program, the system is easy to operate and enables users to obtain production data.

HITEC Conveyor Options



◀ **Horizontal conveyor (H8, H10)**
 Available in 8-foot and 10-foot lengths.



◀ **Universal Belt Conveyor (UB8, UB10)**
 The hook spacing on the looper can be freely adjusted in 10 mm increments.

HITEC Hook Design Options



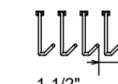
Multi type casing round bar hook



Natural casing plate hook



Ring sausage batwing hook

RS×Pitch	CONVEYOR CHAINS (H8, H10)			CONVEYOR BELTS (UB8, UB10)		
	RS50×3 P	RS50×2 P	RS60×2 P	1-31/32"	1-3/16"	1-37/64"
Calculation example 1 inch = 25.4mm RS50 = 5/8inch RS60 = 3/4inch RS50×3 P =25.4mm×5/8×3 =47.625mm	 1-7/8"	 1-1/4"	 1-1/2"	 1-31/32"	 1-3/16"	 1-37/64"
Hook distance	1 7/8 inch 47.625 mm	1 1/4 inch 31.75 mm	1 1/2 inch 38.1 mm	1 31/32 inch 50 mm	1 3/16 inch 30 mm	1 37/64 inch 40 mm