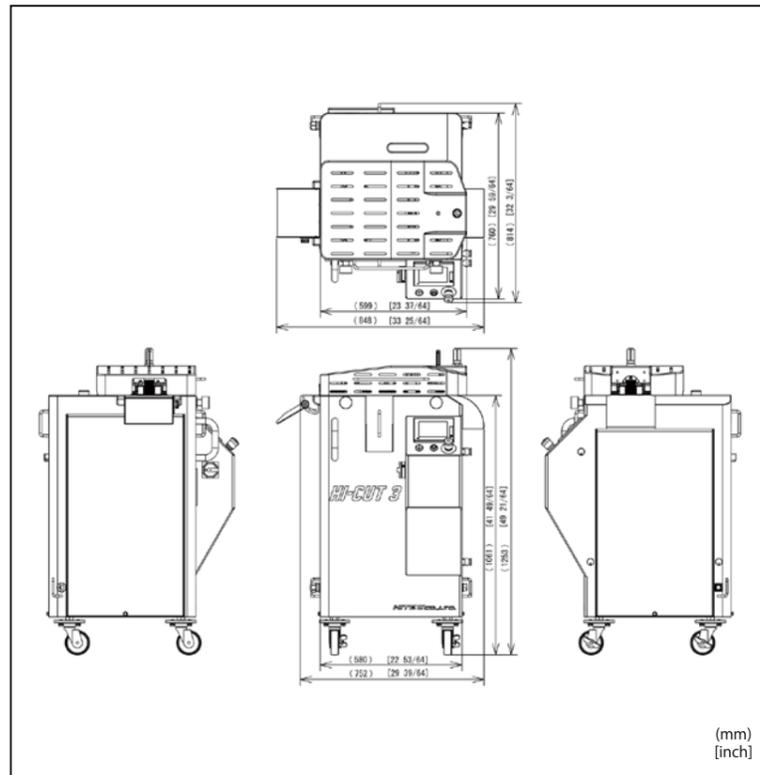


■ LAYOUT



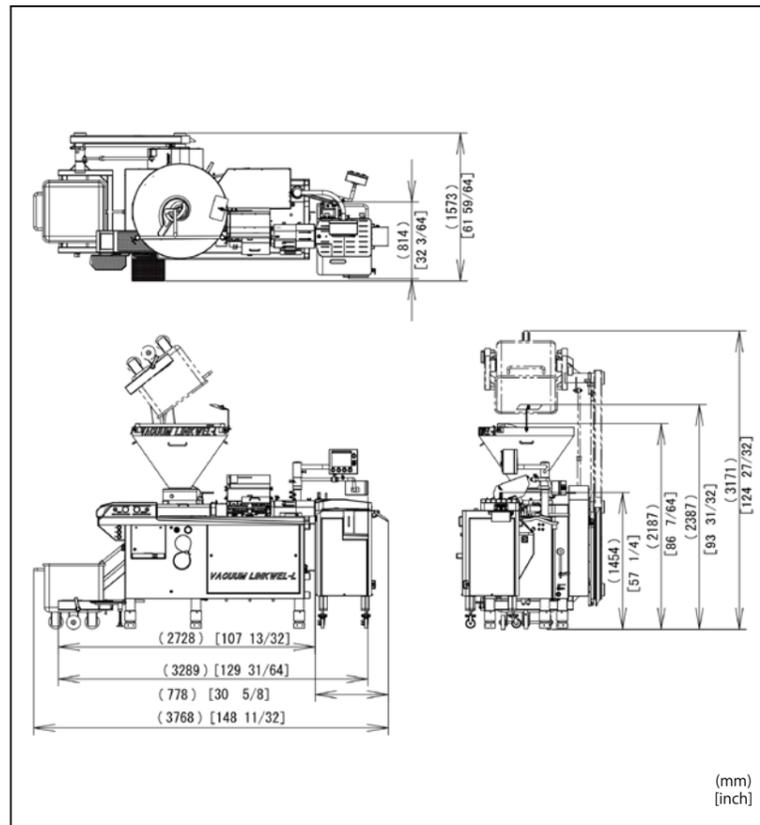
■ SPECIFICATION

HI-CUT 3

HI-CUT 3	
In feed conveyor speed	500 - 2,600 mm / s
Discharge conveyor speed	500 - 3,500 mm / s
Production cut rate	Example) For a product with a total length of 50mm In feed conveyor settings At 500mm/s setting : 600units/m At 2,000mm/s setting : 2,400units/m
Casing Size	φ 12 mm - 40 mm
Power Requirements	Three-phase 200V 2.5kW
Height	1,253 mm (49 21 / 64 in)
Width	752 mm (29 39 / 64 in)
Length	814 mm (32 3 / 64 in)
Weight	Approx. 335 kg (738 lbs)



■ LAYOUT



■ SPECIFICATION

**HI-CUT 3
+ VACUUM LINKWEL-L**

HI-CUT 3 + VACUUM LINKWEL-L	
In feed conveyor speed	Determine the speed from the VACUUM LINKWEL-L stuffing settings
Discharge conveyor speed	Set based on the above speed
Production cut rate	Based on the VACUUM LINKWEL-L stuffing settings
Casing Size	φ 12 mm - 40 mm
Power Requirements	Three-phase 200V 2.5kW
Height	3,171 mm (124 27 / 32 in)
Width	3,768 mm (148 11 / 32 in)
Length	1,573 mm (61 59 / 64 in)
Weight	Approx. 1,835 kg (4,045 lbs)



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

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SAUSAGE CUTTING MACHINE

HI-CUT 3



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**New Model of Sausage Cutter Released !
Achieves Faster and More Accurate Cutting.**

SAUSAGE CUTTING MACHINE

HI-CUT 3

Standalone Mode

In the standalone mode of the “HI-CUT 3,” a wide variety of sausages can be cut quickly and precisely. Both the supply side and discharge side can be adjusted according to the product, allowing for optimal settings for each type of sausage.



Suitable for a Wide Range of Sausages

- Natural casings
- Collagen casings
- Cellulose casings
- Cooked sausages
- Fresh sausages
- Sausages of various sizes



Adjustable on Both the Supply and Discharge Sides

The supply and discharge conveyors are completely independent, allowing flexible adjustments for both sides.

- Gap adjustments between conveyors to match the product thickness
- Conveyor speed adjustments to suit the product's condition



Hygienic Design

Designed for food safety.
Made of stainless steel for long product life.

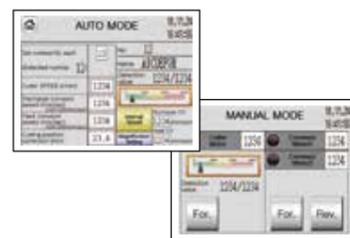
Easy Cutting Adjustments

The settings can be easily configured and adjusted to match the product being cut.



Comfortable and Simple Operation

Once installed, the machine is easy to use, with a simple and user-friendly interface that anyone can operate right away. It also features a counting function.



**Achieve a Highly Efficient Production Line when
Connected to the Sausage Vacuum High-Speed
Fixed-Weight and Fixed-Length Stuffer !**

SAUSAGE VACUUM HIGH SPEED STUFFING AND LINKING SYSTEM FOR ALL TYPE CASING

VACUUM LINKWEL-L

Connection Mode

The “HI-CUT 3” can be installed on our “VACUUM LINKWEL-L” sausage vacuum high-speed fixed-weight and fixed-length stuffer, enabling operation in connection mode. It's perfect for the automatic production of fresh sausages.



SAUSAGE VACUUM HIGH SPEED STUFFING, LINKING AND HANGING SYSTEM FOR ALL TYPE CASING

“VACUUM LINKWEL-L”

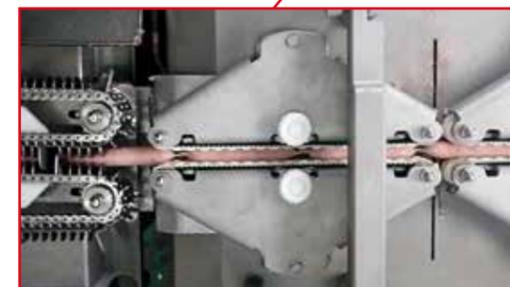
Integration of Vacuum Stuffer and High-Speed Stuffer

With one machine, you can achieve high-speed, precise stuffing of both natural and artificial casing sausages at a fixed weight and fixed length.



Precise Cutting

With high-performance cutting capabilities, fresh sausages can be cut quickly and accurately.



Consistent Weight and Fixed Length Production

When connected to a stuffer, the cutting machine ensures that the product is cut to the set weight and fixed length.