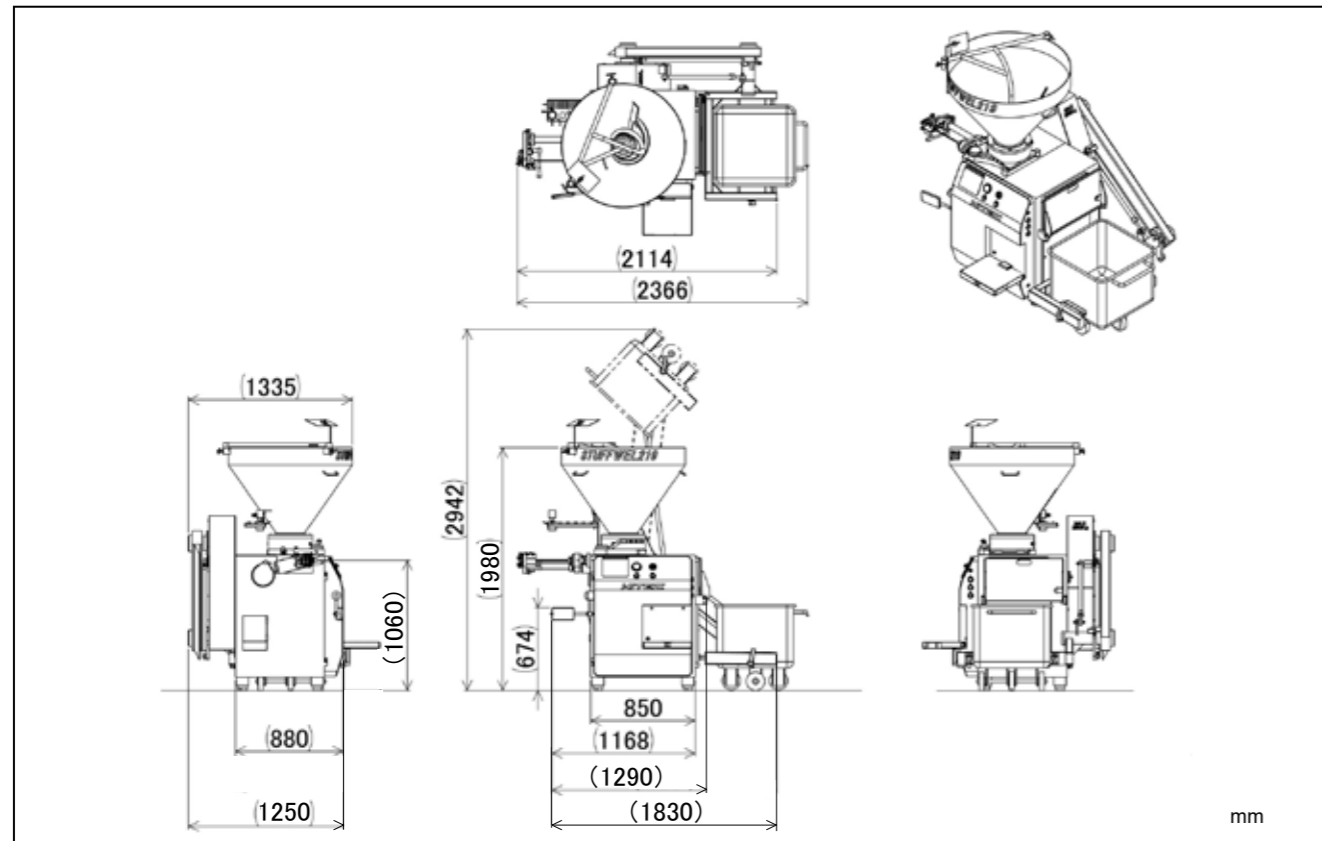


■ LAYOUT

STUFFWEL 219



■ SPECIFICATION

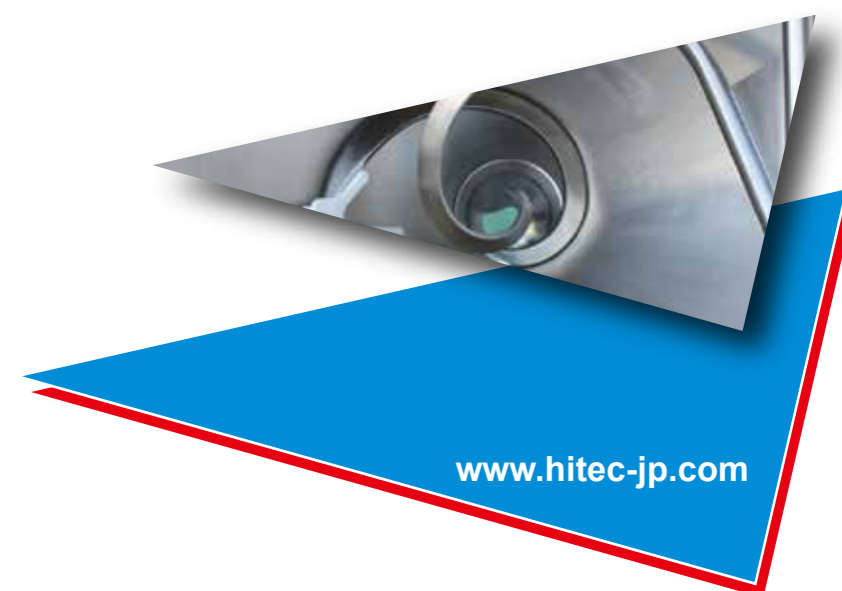
		STUFFWEL 219	STUFFWEL 219 & Lifting Device
Filling Capacity		up to 3,000 kg/h	
Filling Pressure		up to 40 bar	
Portioning Speed	25 g	up to 200 portions/min	
	50 g	up to 100 portions/min	
	100 g	up to 50 portions/min	
Portioning Range		4.0 g ~ 9,999.9 g	
Hopper Capacity		300 L	
Height		1,980 mm (77 61/64 in)	1,980 mm (77 61/64 in)
Depth		880 mm (34 41/64 in)	1,250 mm (49 7/32 in)
Length		1,290 mm (50 25/32 in)	1,830 mm (72 3/64 in)
Weight		Approx. 700 kg	Approx. 925 kg
Power Requirements	with Twisting Device	Three-phase 200 V 4.8 KW	Three-phase 200 V 6.25 KW
	without Twisting Device	Three-phase 200 V 8.8 KW	Three-phase 200 V 10.25 KW

※ The figures shown above may change depending on the product, plant condition, local requirements for power and/or other respective matters.  
 ※ Specifications and equipment are subject to change without any obligation on the part of manufacturer.

Solutions for today, Innovations for tomorrow.

VACUUM STUFFER

STUFFWEL 219



**Continuous Vacuum Filling Machine with High Performance, High Precision and Equal Weight Stuffing is possible for not only meat products but also fish foods, prepared foods & Other Products.**

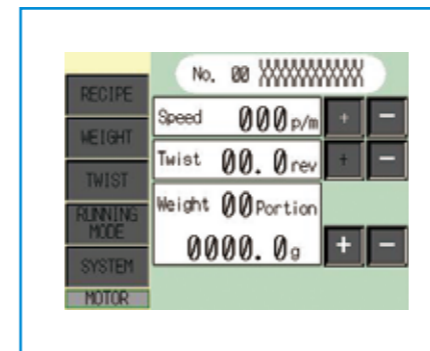


VACUUM STUFFER  
**STUFFWEL 219**

**The Equal Weight Stuffing is possible for Tray & Bottling as well as Casings such as Sheep, Hog, Cellulose, Collagen, Fibrous & Plastic Casings.**



- ▶ **Vane Pump**  
Due to the new type vane pump, it is accomplished to convey products without damaging such as crushing and breaking into pieces.
- ▶ **Servo Drive Control**  
By adapting the state-of-art servo system, the exact weight control along with smooth and gentle operation are perfected with precision .
- ▶ **Vacuum System**  
The vacuum system pulls in products from the outlet under the hopper and conveys the products to the stuffing tube. The vacuum pump draws out air from the vane pump unit. The generated vacuum pulls the products into the vane pump unit, and depresses and pushes up the exact weight products into the stuffing tube.



- ▶ **Operator Friendly Monitor**  
All your necessary information displayed at the touch of a button.
- ▶ **Production Control**  
All vital data including cycles run, set points, etc, can be checked at anytime.
- ▶ **Maintenance and troubleshooting**  
If any problems occur during operation, the display will show the location of the fault.



- ▶ **Foldable Hopper with Screw Feeder**  
Hopper is internally equipped with Screw Feeder. It makes to use up all meat without waste. Also, since Hopper is foldable, it is easy and simple to wash.



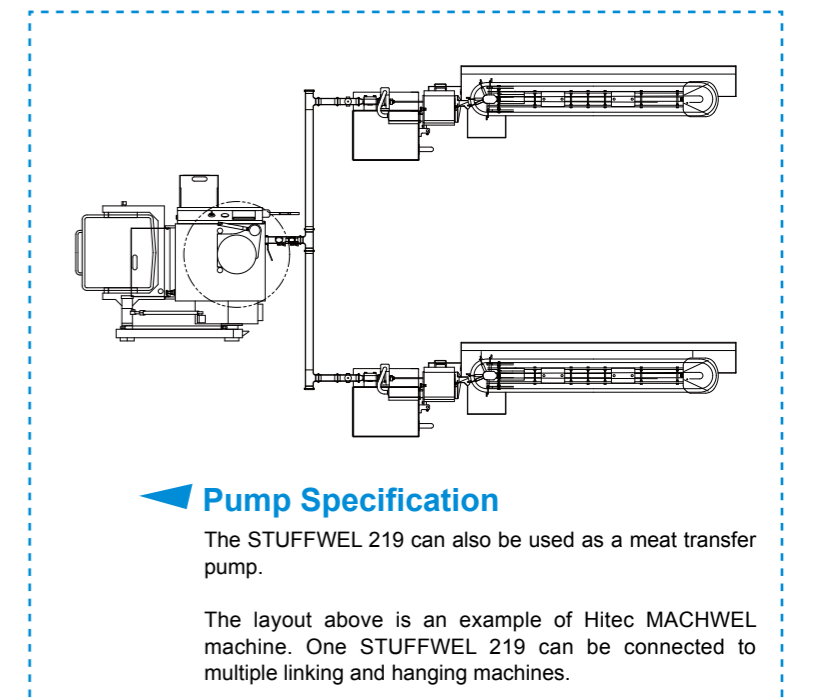
**Other Suggestions**



- ▶ **Sausage Twisting Device**  
By installing a simple detachable twisting device, it is possible to stuff equal weight sausage one by one. The STUFFWEL 219 can produce Vienna Sausage to Frankfurter Sausage not only into natural casings but also artificial casings with a wide range of sizes.

- ▶ **Hamburg Patty former**
- ▶ **All-in-one Type Lift with Main Body**  
Since the bucket lift is hydraulically driven all-in-one type lift. This allows the unit to be compact and durable. (No lift model or lift separate model for STUFFWEL 219 is also available.)

- ▶ **Connecting with Clipper**  
Connecting with a clipper machine, continuous production of bigger sized sausage with equal weight can be done. Such as bologna and Chubs and larger diameter products.



- ▶ **Pump Specification**  
The STUFFWEL 219 can also be used as a meat transfer pump.  
  
The layout above is an example of Hitec MACHWEL machine. One STUFFWEL 219 can be connected to multiple linking and hanging machines.