



INOTEC IG5-IT TYING MACHINE

FOR DOUBLE TYING OF SAUSAGE-SHAPED PRODUCTS IN NATURAL, COLLAGEN AND ARTIFICIAL CASING.



Sausage products, fish sausage, vegan and vegetarian products, meat substitute products, pet food

The Handtmann Inotec IG5-iT ensures the portioning and double tying of sausage products in natural, collagen and artificial casing with a square knot. The products are reliably tied at a high output with defined spacing, accurate to length and weight. Separating the products immediately after the tying process is possible as an option. The products satisfy mega trends such as “like handmade” and “sustainably produced”, as they do not use metal clips.

YOUR ADVANTAGES

- Up to 180 portions per minute thanks to optimum casing spooling, maximum tying capacity and optional automatic separating of the products
- Cost savings thanks to accurate-to-the-gram portion weights and savings in casing owing to very close spacing between the tyings
- Product variety in natural, collagen and artificial casing, versatile tying variations and large scope for design in terms of appearance through supplementary twine
- Well-filled products like handmade with a bite and consistent product length also after smoking and cooking thanks to the longitudinal twine
- Reliable and continuous production process thanks to original Inotec twine with shortest changeover times
- Excellent hygienic production conditions thanks to clean tying points without filling product residue
- User-friendly thanks to optimum casing spooling and tool-free product changes

MAXIMUM CAPACITY FOR A WIDE VARIETY OF TYING VARIATIONS

For a variety of products in natural, collagen and artificial casing

The IG5-iT is optimally suited for the reliable double tying of sausage products with a square knot in the calibre range of 28 to 80 mm. The slight “overfill” creates nice, well-filled products with a bite. The indentation created by the longitudinal twine produces the classic and sales-promoting quality feature of “handmade”. A wide range of tying variations, optionally with or without hanging loops and a supplementary twine offer a large scope for design. Typical products are the Regensburger, the Russian Sardelki, the Czech Špekáčky or chorizo.

High output and cost reduction through savings on casing

The IG5-iT tying machine delivers a high effective production output of up to 180 tyings per minute, verifiably recorded by the productivity counter. A swivelling filling tube facilitates casing spooling, as does an optional casing spooling device and an optimally accessible casing magazine. The large Inotec twine rolls reduce changeovers to a minimum. The excellent weight accuracy per portion and narrow product spacing with up to 40 % savings on casing compared to clips significantly reduce production costs.

Easy operation and optimum level of hygiene

The IG5-iT is easy to operate and can be controlled intuitively via the touch control. Product changes with changed calibre, spacing and tying parameters are executed without the need for tools. In case of lack of twine or casing, the machine shuts down automatically and rejects are prevented. Full-pressure tying prevents filling product residues at the tying point and thus guarantees hygienically flawless production, as does the CE-compliant stainless steel design.



BASIC EQUIPMENT:

- Loop unit
- Cutting unit (2 to 60 mm)

ACCESSORIES:

- Various accessories for special products

OPTIONS:

- Loop generator
- Casing spooling unit
- Casing end detection with automatic shutdown
- Filling tubes/casing brakes 18, 20, 22, 24, 28, 36 mm
- Pneumatic casing brakes

TECHNICAL DATA:

Category	Performance characteristics
Product calibres	28 to 80 mm
Casings	Natural, collagen and artificial casing
Tying capacity	up to 180 tyings/min. without spacing up to 100 tyings/min. with spacing
Separating/cutting unit	2 to 60 mm
Voltage	400 V/50 Hz
Compressed air	300 litres/min., 6 bar
Weight	460 kg
Machine length	1,700 mm
Machine width	760 mm
Machine height	1,600 mm