HIWELL MACHINERY

Adds: No. 14, Shunyi Street, Jiyang District, Jinan,
Shandong province, China PC 251411
Tel: 0086-531-84277277   17805318937
Fax: 0086-531-88698166
Web: en.hiwell.cc
E-mail: info@hiwell.cc

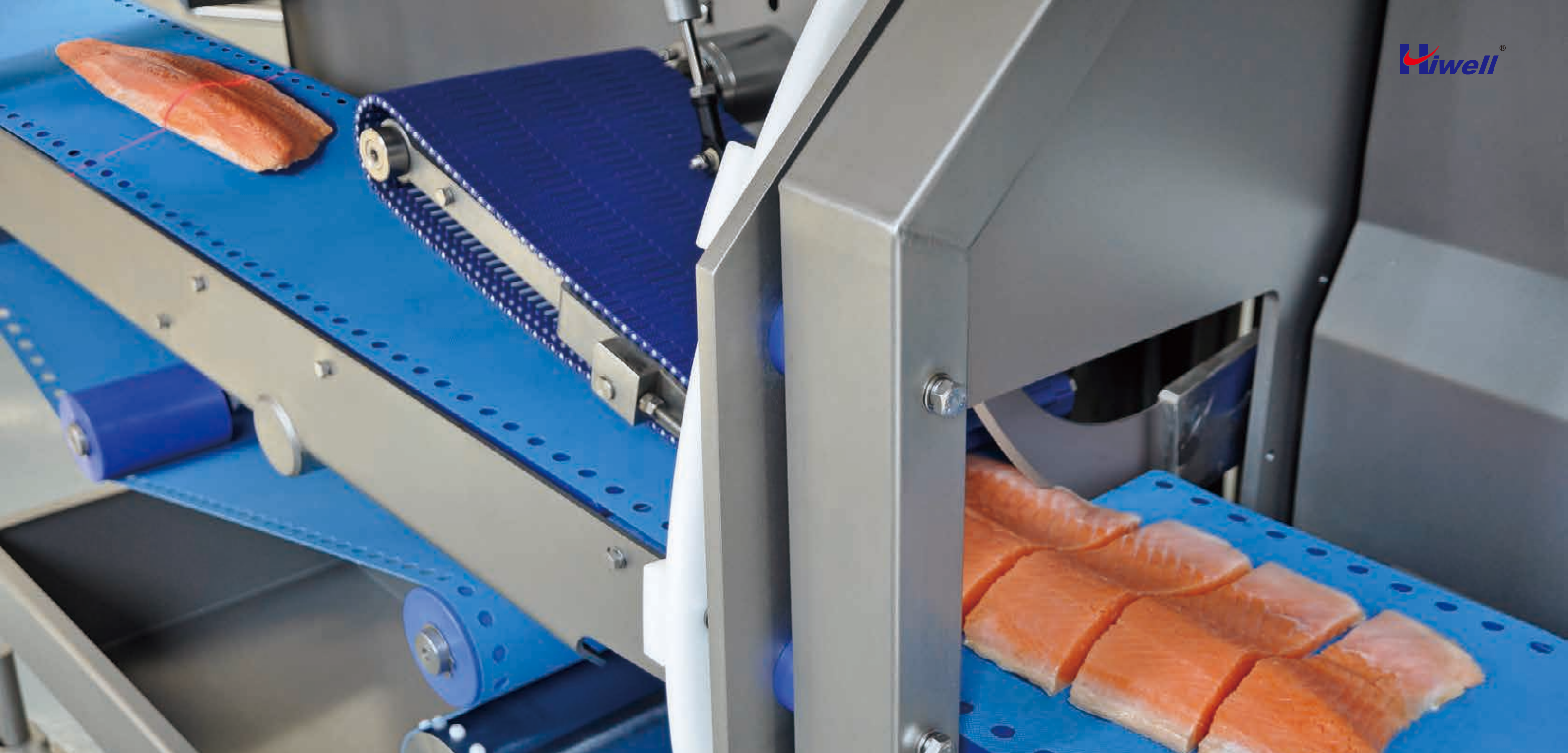**Hiwell** Professional
food processing system

Excellent **slicing** and **cutting**
for **fresh meat**

HIWELL MACHINERY

We provide complete solution

for chicken/fish steak, chicken nuggets,

chicken popcorn and fish cubes

weight cutting and size cutting,

which can improve the production efficiency,

increase the cutting yield and reduce cost.

Algorithm: Maximize the utilization rate of the whole raw material through algorithms,
bringing maximum value and revenue to users.
A、 Two different finished products cutting by one production line.
B、 Increase the utilization rate of products reach to 90%.

Recipe: Through the recipe management of the production line, ensure the uniformity of product.
A、 When operating, directly retrieve the cutting recipe for production.
B、 Easily operated by unskilled personnel during production.

OTA: Ensure maximized value for equipment utilization through pushing latest software version.
A、 The latest algorithms and data.
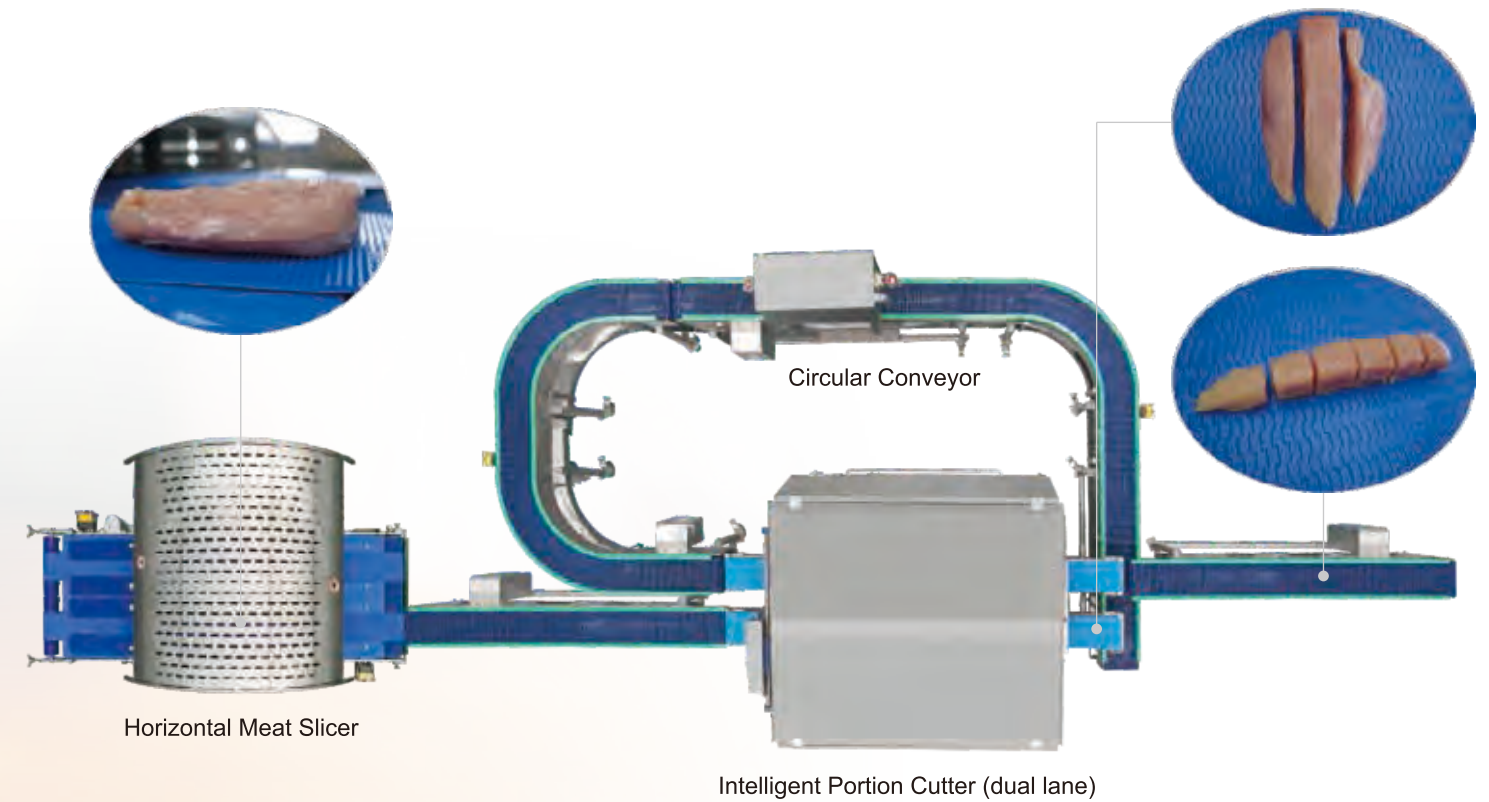B、 Maximizing hardware capabilities through software upgrades.

Chicken Popcorn and Fish Cubes Cutting Solution

Process [Raw Material] →→ [Slice] →→ [Width Cut] →→ [Length Cut] →→ [Sieve]

Improve the cutting yield to 95% by algorithms.

► Weight cutting solution

Conveyor

Intelligent Portion Cutter
(dual lane)

Intelligent Portion Cutter
(dual lane)

Horizontal Meat Slicer

Circular Conveyor

Horizontal Meat Slicer

Intelligent Portion Cutter (dual lane)

► Size Cutting Solution

Bucket Lift

Bulk Loader

Aligner

Horizontal Meat Slicer

Intelligent Dicer

Vibration Screen

Strip Cutting Solution

Raw Material ⟶ Slice ⟶ Align ⟶ Strip ⟶ Sort

Improve the chicken breast utilization rate by laying the meat with a certain angle with the cutting knife.

Horizontal Meat Slicer

Intelligent Aligner

Intelligent Portion Cutter (dual lane)

Sorting Conveyor

Cutting Solution For One Production Line With Two Finished Products

Firstly, cut required weight from the whole meat, then cut the rest into cubes.

150g

Intelligent Portion Cutter (dual lane)

Sorting Conveyor

Intelligent Dicer

Vibration Screen

Process Raw Material ⟶ Weight cutting ⟶ Sort ⟶ Cubes for the rest

Intelligent Portion Cutter CUT28/CUT2-200

The two-dimensional (three-dimensional) measurement of irregular meat is used, analytical calculation by software, which can get the product cutting length and do multiple degrees (90°, 60°, or 45°) cutting. Then it can make sure each piece with same weight after cutting or other required weight. It can be applied with fresh raw meat (thaw) cutting.
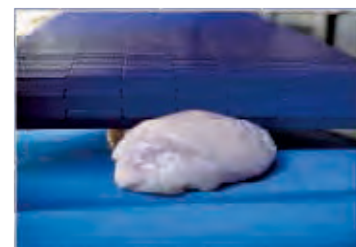
Adopting the floating press belt device. Applied to the flat product, such as the fish, poultry meat and so on.
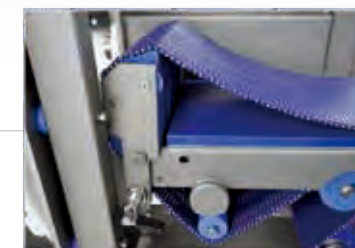
Cutting parameter can be easily adjusted by touch screen. Cutting by the recipe, and can customize multiple recipes. Such as:
1. Cutting the whole meat into equal weight according to the set weight arrangement with no waste.
2. Cutting the different weight according to the different position width, maximizing product utilization.

Through a two-dimensional measurement and software analysis and calculation, the cutting accuracy is ensured to reach $\leqslant \pm 2\%$.

Adopting sanitary belt with a long service life.

The flexible floating double belt press device, can press tightly of the different shape and thickness products, preventing the product moving during the cutting process.
Applied to the irregular shape product.

Can do the meat cutting by 90°, 60°, or 45°.

The whole belt is easily disassembled and cleaning.

☐ Safety protection device, compliant with CE standards.
☐ Adopting the FESTO pneumatic components, and SIEMENS electrical apparatus.
☐ Adopting the 304 stainless steel and engineering plastics, meet the HACCP requirement.

「Technical Parameter」

Model	CUT28-VIII	CUT28-IX	CUT2-200
Belt type	Modular belt	Sanitary belt	Modular belt
Belt width	254mm	270mm	2×203mm
Belt speed	5~20m/min	5~28m/min	5~24m/min
Weight error	$\leqslant \pm 2\%$	$\leqslant \pm 2\%$	$\leqslant \pm 2\%$
Cutting speed	1000pcs/min	1000pcs/min	1000pcs/min
Max. product height	50mm	50mm	50mm
Max. product length	650mm	650mm	600mm
Max. product width	240mm	240mm	200mm
Input/output height	1050±50mm	1050±50mm	1050±50mm
Power	7.55kW	5.9kW	10.75kW
Overall dimension	2512×1200×1680mm	2640×1070×1750mm	2558×1600×1750mm

Intelligent Horizontal Slicer IFQJ2-20

Scanning and measurement of irregular meat are used, analytical calculation by software, which can get the product cutting thickness and do the horizontal cutting. Then it can make sure the required thickness and weight. It can be connected with intelligent portion cutter to realize the automatically cutting for chicken steak. It can apply to the horizontal cutting for poultry and fish.

The two dimensional measurement of irregular meat is used, analytical calculation by software, which can get the product cutting weight and thickness. Imported scanning and measurement system to make sure the high cutting precision, weight error ≤ ±8%.

Can do the horizontal cutting, adjusting the cutting thickness by software calculation.

Apply European standard blade.

Cutting parameter can be easily adjusted by touch screen. Cutting by the recipe, and can customize multiple recipes. Such as:
1. Cutting the equal thickness; 2. Cutting the equal weight.
3. Cutting the chicken breast one divides into two.
4. Cutting chicken leg steak with the raw material size, it can guarantee optimum usage of raw material.

Trimsort system removes upper trim parts.

Adopting imported module type belt, long service life.
Floating press belt device, applied to the different thickness products.

Application example of the product cutting:

Fixed weight cutting to different weight chicken breast, making sure the upper part or lower part meet the weight requirement.

Upper and lower part equal thickness cutting, according to the chicken breast thickness.

Upper part and lower part equal weight cutting according to the chicken breast weight.

Thickness cutting according to the different size of the chicken leg steak, to guarantee optimum usage of raw material.

☐ Adopting the FESTO pneumatic components, and SIEMENS electrical apparatus.
☐ CE approved safety protection device.
☐ Adopting the 304 stainless steel and engineering plastics, meet the HACCP requirement.

「Technical Parameter」

| Model	IFQJ28-III	IFQJ2-20
Belt width	254mm	2×203mm
Belt speed	5~20m/min	5~20m/min
Weight error	≤ ±8%	≤ ±8%
Cutting speed	60 pcs/min(by chicken breast)	120 pcs/min(by chicken breast)
Input height	1050±50mm	1050±50mm
Output height	1050±50mm	1050±50mm
Power	2.08kW	2.78kW
Overall dimension	2512×1180×1610mm	2512×1380×1610mm

Intelligent Dicer IQKJ2-200

Intelligent dicer is a two-dimensional intelligent cutting machine. The cutting position can be fixed by laser scanning and software calculation which maximizes dice yield and improve the production capacity. It provides complete versatility for cubing of whole muscle by spiral and circular blades. It can realize accurately cutting the meat into strips, steaks, cubes and dicing for beef, chicken, pork, lamb, seafood, cheese cooked meat and other products temperature less than -2°C. It can be combined with horizontal slicer to realize accurate size cutting of 3D products.

⌈Technical Parameter⌋

Model	IQKJ2-200-II (double lanes)	IQKJ-200-II (single lane)
Belt width	2×203.2mm	203.2mm
Cutting size	≥10mm(Spiral blade), ≥8mm(Circular blade)	≥10mm(Spiral blade), ≥8mm(Circular blade)
Product temperature	≥-2°C	≥-2°C
Belt speed	2~10m/min (adjustable)	2~10m/min (adjustable)
Input height	1000±50mm	1000±50mm
Output height	1000±50mm	1000±50mm
Power	11kW	6kW
Overall dimension	2958×1544×1686mm	2958×1005×1686mm

Intelligent cutting
The position of the raw material can be tested by sensor to make sure the spiral cut.

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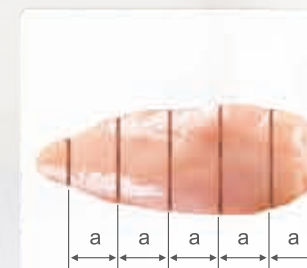
The first blade cut is with fixed length, free removal.

To avoid wasting of raw material, the length of material is equally divided by software analytical calculation.
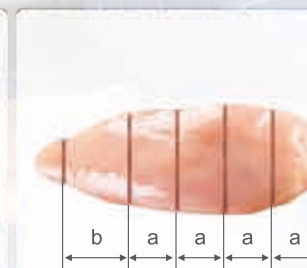
After parameter setting, the front dimension a, the end dimension b, two different cutting dimensions.

Customized weight and size cutting can be realized by sensor changes.

The first cut with spiral blade.

High production capacity with nice cutting shape.
Finished product is standard cube shape with no connective pieces and irregular shape sizes.

The second cut with circular blade.

Touch screen operation interface
The operation is simple and convenient, and the spiral cutting of the product can be adjusted directly through the touch screen;
It also can cut according to the recipe, various recipes can be used.

☐ The circular baldes can be changed to cut different size.
☐ Gentle feeding and discharging keeps moisture in the product which minimizes breakage and maximizes dice yields.
☐ It is designed with tool free disassembly, including removal of the conveyor belt, reduces change-over time and keeps good sanitation.
☐ The whole machine is made of food grade stainless steel 304 and FDA-compliant non-metal materials.
☐ Advanced servo control system, conveyor belt and blade can be controlled to ensure the accuracy of cutting.
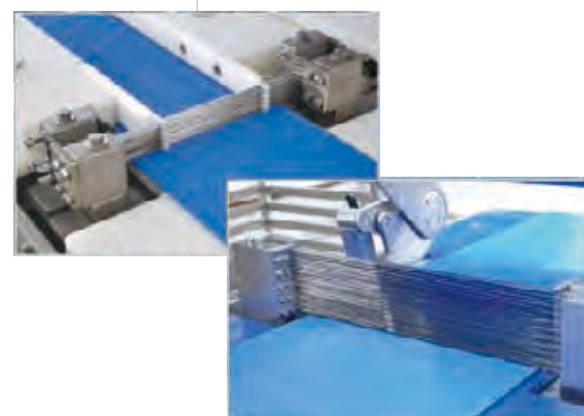
Horizontal Meat Slicer FQJ2-200/FQJ380/FQJ500

Multiple slices with horizontal cutting.
Suitable for fresh pork, beef, lamb and poultry.
To achieve butterfly shape cutting.

Precision casting and intergrated gearbox ensure the long-term stability.

Adopting floating compression conveyor system, it automatically adjusts according to different thicknesses of raw materials.

Different widths of blades can be used to cut products such as chicken, pork, beef, mutton and etc.

Easy-to-disassemble belts ensure the comprehensive cleaning.

Horizontal Meat Slicer FQJ500
Horizontal meat cutting. Suitable for pork, beef, poultry and fish processing.
Fine processing to fresh meat.

☐ High cutting precision, slicing thickness from 2.5mm to 50mm.
☐ SIEMENS electrical parts, CE approved safety service.
☐ Stainless steel and engineering plastic made,
☐ Easy to clean and meet HACCP standard.
☐ Easy operation and low maintenance cost.

「Technical Parameter」

Model	FQJ2-200-VII(D)	FQJ380-II	FQJ500-II
Belt width	2×160mm	380mm	500mm
Belt speed	3~15m/min (adjustable)	3~15m/min (adjustable)	3~15m/min (adjustable)
Cutting thickness	Min: 2.5mm Max: 40mm	Min: 4mm Max: 100mm	Min: 5mm Max: 50mm
Input height	1050±50mm	1050±50mm	1050±50mm
Output height	1050±50mm	1050±50mm	1050±50mm
Power	1.8kW	2.55kW	1.74kW
Product temperature	≥-2℃	≥-2℃	≥-2℃
Overall dimension	2200×1240×1380mm	2180×1155×1480mm	2000×1152×1410mm