

All the pictures shown are subject to the true machinery.



Hiwell® Professional

food processing system



Excellent slicing and cutting
for fresh meat

HIWELL MACHINERY



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FORMING & COATING

SLICING

INTELLIGENT PORTION CUTTER

Edition 2023-4



Horizontal Meat Slicer

Multiple slices with horizontal cutting.

Suitable for fresh **pork, beef, lamb** and **poultry**.

To achieve **butterfly shape** cutting.



Features:

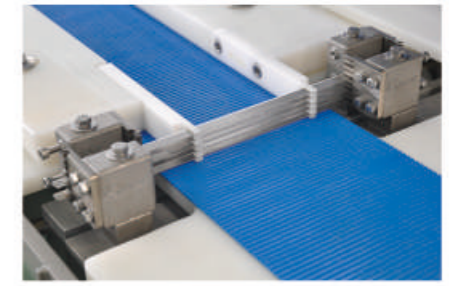
- High cutting precision, slicing thickness from 2.5mm to 50mm.
- The individual cutting lanes and cutting sets work independently from each other, therefore, a different number of blades with different thickness can be fitted one time.
- Imported belt used, guarantee long service life.
- Double lanes operation, reach to 120 pcs/min.
- 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.
- The belt is driven by the motor drum, safe and reliable.
- Input belt could be lifted pneumatically, convenient for cleaning and blades changing.

Benefits:

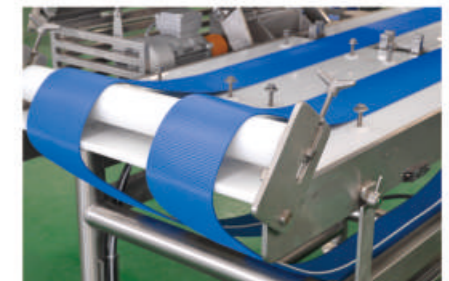
- Precise cutting thickness. Minimize labor cost.
- Co-work with strip cutting machine to produce same size strip product.
- Co-work with intelligent cutter to produce same weight product.

Technical parameter:

Model	FQJ2-200-VII (D)
Belt width	2×160mm
Belt speed	3~15m/min
Cutting thickness	Min.:2.5mm Max.:50mm
Cutting speed	120pcs/min (Dual-lane)
Max. product width	140mm
Input/Output height	1050±50mm
Power	1.9kW
Overall dimension	2200×1240×1380mm



Multi-layer blade design, with minimum thickness 2.5mm and max 8 layers.



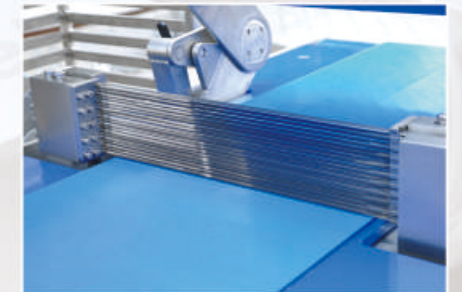
Easy-to-disassemble belts ensure the comprehensive cleaning.



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



Special multi-blades structure design can realize all the blades to achieve best slicing performance and minimize the slicing error.



Pneumatical double-floating compaction conveying system is adopted, which can be adjusted automatically according to different thickness of raw material.

The pneumatic system adopts Germany Festo brand, which is safe and reliable.



Horizontal Meat Slicer

FQJ380 adopts new **double floating** belt conveying design, widely cutting range (the 380mm width × 120mm height). It can meet customers' requirements for processing **different sizes** and various shapes of raw materials which is suitable for fresh boneless meat like **beef, lamb, pork, chicken, seafood** and **cooked** products. It can be also used for sliced products such as block shape vegetables. Horizontal conveyor style can realize continuous production with other Hiwell equipment.

Technical parameter:

Model	FQJ380	Cutting thickness	≥4mm
Raw material temperature	≥-2℃	Input height	1000±50mm
Production capacity	1000kg/h	Output height	1000±50mm
Belt width	380mm	Power	2.0kW
Belt speed	3-15m/min(adjustable)	Overall dimension	2180×1155×1480mm



Easy-to-disassemble belts ensure the comprehensive cleaning, CE approved.

Features:

- Suitable for tough products with tendons or cartilage, or vegetables.
- Safety switch equipped on the cover.
Stainless steel and non-metallic materials in conformity with FDA standard.
- Pneumatical lifting is adopted for compacting the conveyor belt. Easy operation and convenient maintenance.
- Adjustable cutting thickness; High efficiency and cutting accuracy.
- The conveyor belt is driven by drum motor. It is safe, reliable and easy to clean.



Slicer

Horizontal meat cutting.

Suitable for **port, beef, poultry** and **fish** processing.

Fine processing to fresh meat.

Features:

- High cutting precision.
- Adjustable slicing thickness with minimum slicing height of 5mm, maximum slicing height of 50mm.
- Auto adjustment to different pre-cut thickness.
- Intelligent sorting system.
- Two lanes operation, 150 pcs/min, high yield guaranteed.
- Quality modular type mesh belt, long using life guaranteed.
- Siemens electrical parts, CE approved safety device.
- Made of Stainless steel, easy to clean, HACCP approved.
- Easy to operate, low maintenance cost.

Benefits:

- Minimize labor cost.
- Offcut can be used to other food production.
- Co-work with strip cutter to produce same size strip product, such as chicken strip.
- Co-work with intelligent portion cutter to produce products with same weight, such as chicken steak, beef steak.

Technical parameter:

Model	FQJ500-II
Belt width	500mm
Belt speed	3~15m/min
Cutting thickness	Min.:5mm Max.:50mm
Cutting speed	150pcs/min (Dual-lane)
Max. product width	180mm
Input/Output height	1050±50mm
Power	1.74kW
Overall dimension	2000×1152×1410mm





Template Slicing Machine

Putting the **fresh meat** into template, flattening, slicing, **reducing trim**, outputting finished product and other processes, the uniform, value-added portions fillets can be got.

Suitable for **fresh fish** and poultry products.

Features:

- Horizontal slicing, removal extra parts of the template.
- By changing different template to get different shapes and weight.
- Residuals separated automatically.
- Quick and easy to replace the template.
- Weight error $\leq 4\%$.
- Adopting SIEMENS electrical parts, with safety protection device, CE approved.
- Made of stainless steel and engineering plastic, easy to clean, meet HACCP requirements.
- Easy to operate, low maintenance cost.

Technical parameter:

Model	MQJ300-III
Template width	300×254mm (single or double lanes)
Production speed	Single lane 62pcs/min (product width ≤ 140 mm) double lanes 124 pcs/min
Weight error	$\leq 4\%$
Input/Output height	1050±50mm
Power	1.21kW
Overall dimension	4220×1120×1360mm





Fresh Slicer

Fresh slicer is available for fish and meat to slice into **fixed thickness** with multi angle.

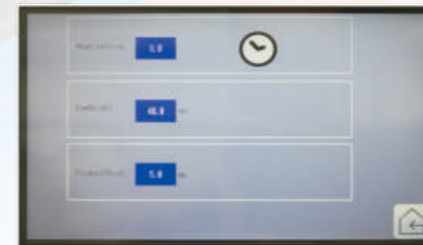
Suitable for **salmon, chicken breast, red meat, bacon** and other fresh or cooked meat.

Technical parameter:

Model	XQJ2-215-VIB	Belt width	2×208mm
Slice thickness	2~100mm	Input height	1000±50mm
Product temperature	-4℃~6℃	Output height	1000±50mm
Cutting angle	15~90°	Power	500W
Cutting speed	250pcs/min(double lane)	Overall dimension	2475×1036×1740mm



By linear relative movement of two knives, creating shear effect and cut the coarse fiber.



The cutting thickness is controlled by the servo motor. The thickness is adjustable (2-100mm) by touch screen, which can produce products such as D-cut slices and sushi slices.



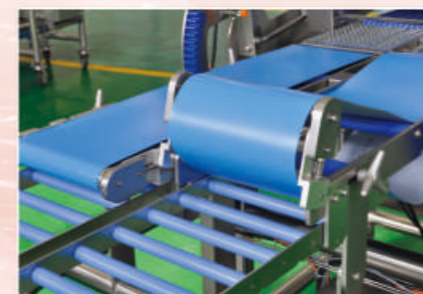
The cutting angle is adjusted from 15-90° by touch screen.



The meat cutting is achieved by shuttle transfer of stainless steel cylinder.



Maximizing the production efficiency by sensors.



Easy-to-disassemble belts ensure the comprehensive cleaning.

- Electrical parts:** Schneider **Pneumatically system:** FESTO
- Adopting complete stainless steel and non-metal parts which can meet HACCP standard.
- Different output ways are available, through adjusting input/output speed.
- The small product could be automatically cut, supported by top press system.



Strip Cutter

Meat stripping and dicing with **circular blade**.

Suitable for fresh meat processing, including **pork, beef and poultry**.



Easy-to-change blade assemble ensures the production convenience.

Features:

- High cutting precision with minimum width 5mm, high efficiency guaranteed by multi blade cutting. Also capable of different thickness cutting combined in single cutting.
- Cutting width is adjusted by changing blade carrier or blade sleeve.
- Floating unloading system to prevent meat from sticking on blade.
- Conveying speed can reach to 18m/min, high production capacity guaranteed.
- Dismountable blade carrier, input belt and output belt, easy to clean.
- Mist spraying design smoothing the cut.
- Adopt imported module belt with long life.
- Adopt SIEMENS part with safety service, CE approved.
- Adopt SS and engineering plastic, easy to clean and meet HACCP.
- Easy operation and lower maintenance.

Benefits:

- Precise cutting width.
- Minimize labor cost, high efficiency.
- Can work with strip cutting machine to produce same size strip product.
- Can work with intelligent cutter to produce same weight product.

Technical parameter:

Model	QTJ500
Belt width	500mm
Belt speed	3~18m/min
Max. product width	400mm
Max. cutting thickness	45mm, can made to 70mm
Min. cutting thickness	5mm
Production capacity	200-800kg/h
Input/Output height	1050±50mm
Power	1.9kW
Overall dimension	2010×903×1615mm



Intelligent Dicer

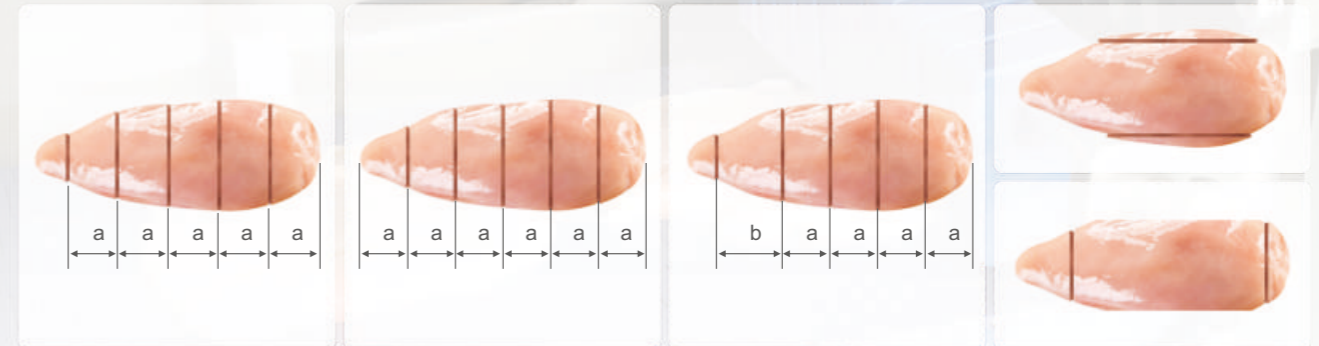
Intelligent dicer is a **two-dimensional** intelligent cutting machine. The cutting position can be fixed by laser scanning and software calculation which maximizes dice yield and improve the production capacity. It provides complete versatility for cubing of whole muscle by spiral and circular blades. 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.



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.



The second cut with circular blade.

High production capacity with nice cutting shape.

Finished product is standard cube shape with no connective pieces and irregular shape sizes.

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.



Features:

- The circular blades 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.



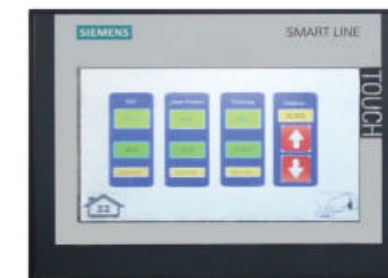
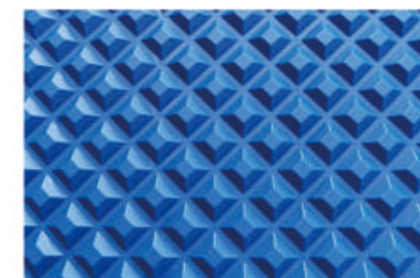
Flattening Machine

Fresh or frozen meat is flattened going through two belts rolling towards each other certain thickness. Thus makes the products to reach the consistency of cooking time and reduce the frying time. It is a professional equipment to produce the chicken schnitzel, and fish fillet. It is widely applied for all the **poultry, meat, beef, fish, potato, cheese and etc.** boneless meat of thickness less than 30mm.



Features:

- Interface touch screen.
- Dismountable belt which can be easy to clean.
- Anti-slippery conveyor belt design.
- Easy operation and lower maintenance cost.
- Sprinkling device to prevent the products from sticking on the belt.
- SIEMENS electric apparatus with CE approved safety protection device.
- Made of stainless steel and engineering plastic, easy to clean and HACCP standard.
- Access to the meat tenderizer to realize the continuous production.



- Easy-to-disassemble belts ensure the comprehensive cleaning.
- The design of overlapping curve belt ensures the flattening effect.
- The flattening thickness can be adjusted automatically.

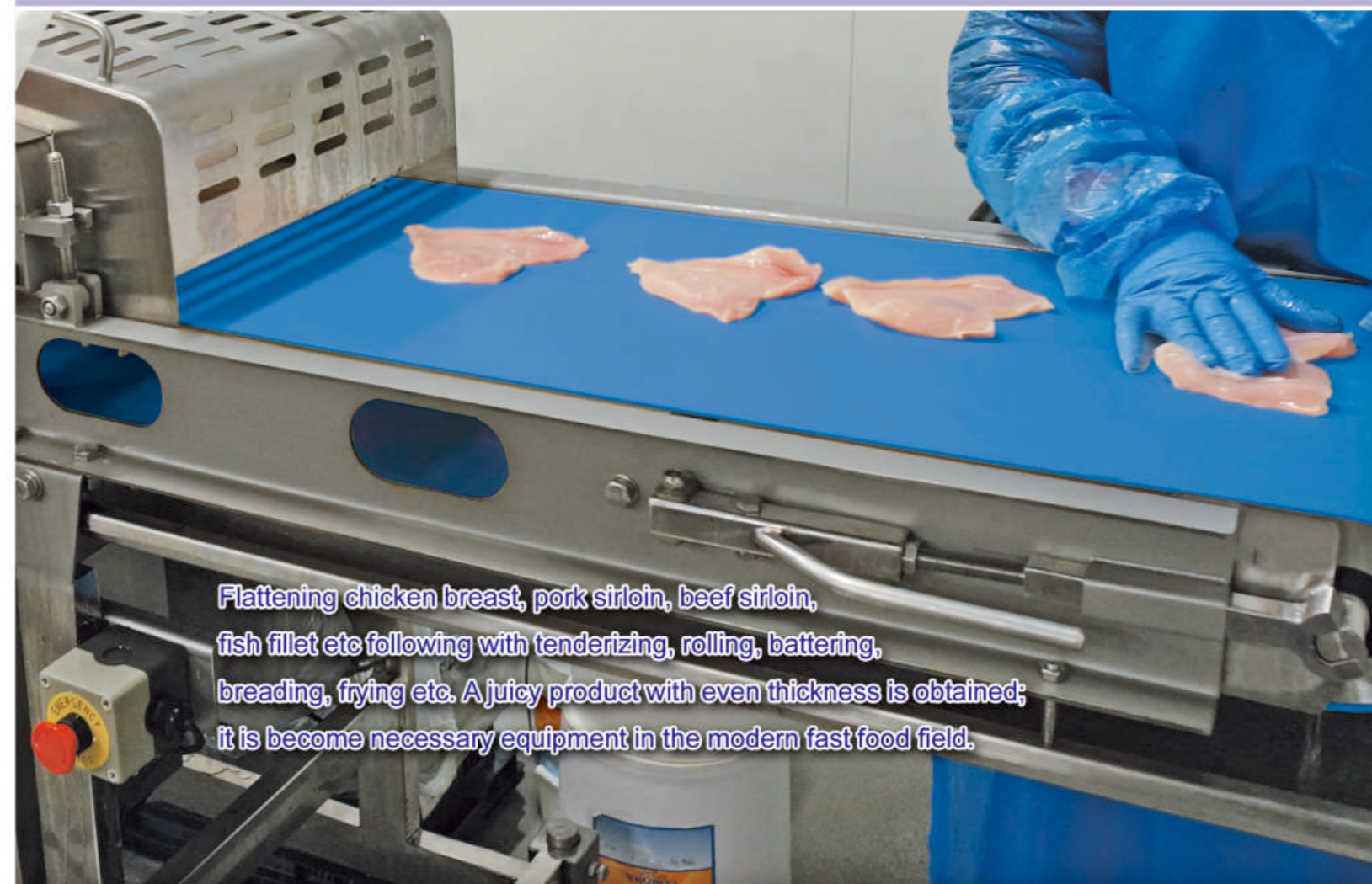
Technical parameter:

Model	YYJ400-VII	YYJ600-VII	YYJ1000-IV
Belt width	400mm	600mm	1000mm
Belt speed	3~15m/min adjustable	3~15m/min adjustable	3~15m/min adjustable
Flattening thickness	5~30mm adjustable	5~30mm adjustable	5~30mm adjustable
Power	3.05kW	3.05kW	3.05kW
Overall dimension	2300×1200×1500mm	2300×1400×1500mm	2300×1800×1500mm



Flattening Machine

Equipped with six pressing rollers to increase the surface of the products, guarantee the consistency of cooking time and reduce frying time. Designed for chicken breast, schnitzel and fish fillet processing. The machine is widely applied for all **poultry, beef, pork, fish and cheese** etc. of thickness **less than 30mm**.



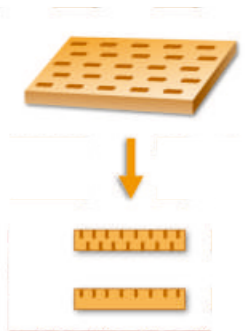
Flattening chicken breast, pork sirloin, beef sirloin, fish fillet etc following with tenderizing, rolling, battering, breading, frying etc. A juicy product with even thickness is obtained; it is become necessary equipment in the modern fast food field.

Features:

- Convenient assembly design, easy to clean.
- Easy adjustment.
- Sprinkling device preventing products from sticking on conveyor belt.
- Reliable protection device.
- SIEMENS electric apparatus.
- Can be connected to tenderizer to form production line.
- Made of stainless steel, reasonable structure, and reliable.

Technical parameter:

Model	YYJ400-III	YYJ600-III
Belt width	400mm	600mm
Belt speed	3~15m/min adjustable	3~15m/min adjustable
Flattening thickness	3~30mm adjustable	5~30mm adjustable
Power	1.5kW	1.5kW
Overall dimension	2135×715×1320mm	2135×915×1320mm



Meat Tenderizer

Damage the **connective tissue** and the **tendons and ligaments**, inject salt water **into the meat fiber** to shorten the rolling time, which **prevent product** from shrinking by frying or roasting.



Chicken breast, pork sirloin, beef sirloin, fish fillet tenderizing followed by flattening, rolling, battering, breading, frying.
A juicy product with even thickness is obtained, it is become necessary equipment in the modern fast food field.

Introduced:

Meat Tenderizer applies the mechanical method to cut the meat gently with two groups of sharp tooth-like multi-cutters meanwhile damage the connective tissue and the tendons and ligaments, then makes the salt water immersed into the meat fiber, which can shorten the rolling time, perfect the structure of the meat, which prevent product shrink by frying or toasting products.

Technical parameter:

Model	NHJ400-II-B
Cutter-axes speed	119-59r/min adjustable
Space between cutter-axes	-5-30mm adjustable
Knife diameter	130mm
Power	1.1kW
Overall dimension	1685×650×1304mm

Features:

- Made of stainless steel, creative design, and reliable characteristics.
- The fast-combination design, easy to clean.
- Easy handling, reliable quality.
- Reliable protection device.
- Access to flattening machine to realize the continuous production.

Model	NHJ600-II-B
Cutter-axes speed	119-59r/min adjustable
Space between cutter-axes	-5-30mm adjustable
Knife diameter	130mm
Power	1.1kW
Overall dimension	1685×850×1304mm

Scientific combination, realizing diversified products cutting requirement.

Thin fillets cutting (steak)



Strip products cutting (chicken strip)



Flattening product (chicken steak, beef steak, pork steak)



Diced products cutting (chicken popcorn)



Product trimming cutting (leg steak)



Butterfly product cutting (heart shape chicken steak)



Diced products cutting (chicken popcorn, pork popcorn)

