



Les machines industrielles Agro-Alimentaires



# Link cutter type WKT-50

for artificial, collagen and natural types of casing

## Singer & Sohn GmbH

Singer & Sohn was founded in 1988 as a manufacturer of stainless steel conveyor systems and machines for the food industry.

A dynamic international family company, Singer is characterized by its value-oriented strategy for building business relationships and providing optimal service to its current customers.

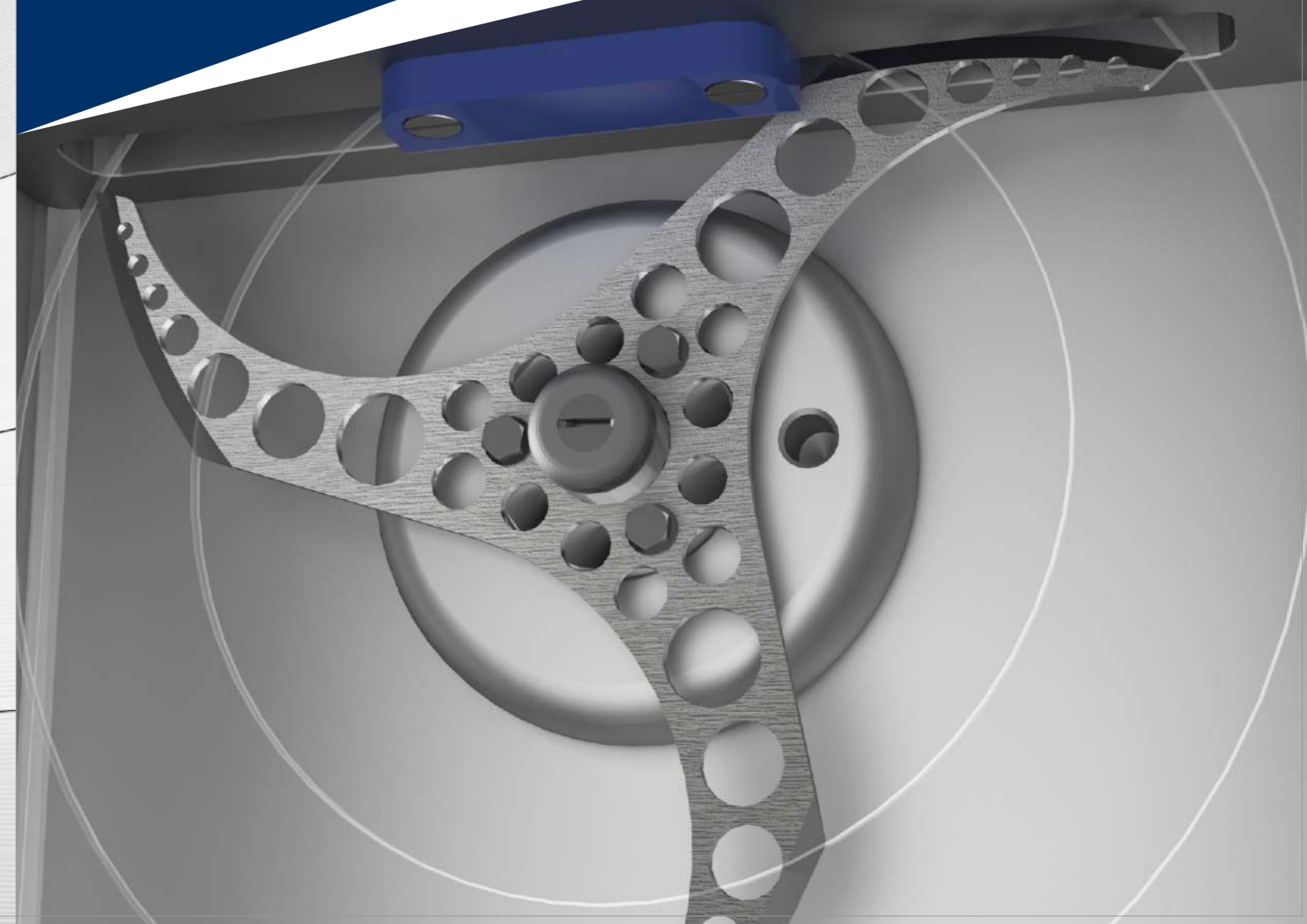
From project planning and construction to manufacturing and programming through the mounting and commissioning – everything is delivered from one source. Our special representatives offer services worldwide to many companies and our in-house engineers are relied on by expert machine builders from many industries.

Meat, fish, sausage, cheese, bakery or sweets, Singer is right at home in each industry.

Our customized products and quality are well-known all over the world.

*Manfred Singer*

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**SHD**  
SINGER & SOHN  
TECHNOLOGICAL DESIGN



1. Product infeed

2. Knife

3. Product outlet

4. Touch panel

### Technical data

**Output:** up to 1200 cuts / min.

**Belt speed:** 0,1 - 2,10 m/s, adjustable and programmable

**Length of portion:** from approx. 40 cm (standard)

**Caliber:** approx. 8 - 50 mm

### Advantages

- ✓ compact, ergonomic and hygienic design
- ✓ compatible with all usual filling machines
- ✓ precise cut directly in the twist-off point
- ✓ constant cutting results
- ✓ adaptable to different sausage types



## Fully automatic, hygienic and precise cutting of sausage chains



### Functional description

With the link cutter type WKT-50, Singer & Sohn has expanded its portfolio with a machine for separating sausage chains into individual sausages, pairs or groups in any number. Entering sausage chains are recognized and separated precisely at the twist-off point. Because of that the system is suitable for a wide variety of sausage types. The needed program can be selected or set via a touch panel quickly and easily.

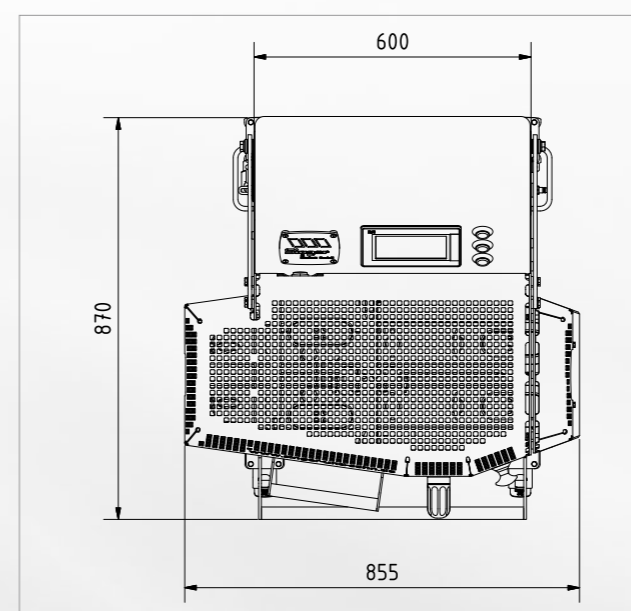
The beginning of the sausage chain is - either automatically or manually - inserted into the link cutter type WKT-50 and the system automatically feeds the other sausages gradually. The machine is able to precisely recognize the twist point even with different sausage types. Various product and machine parameters can be set in advance. Very long sausages can - if requested by the customer - also be cut into pieces.



Optimal cleaning due to hygienic design and flexibility due to the mobile construction make the machine perfect suitable for use in the food industry. The machine is easy to clean with standard cleaning equipment. The knife is easily accessible and the guide swords exchange quickly, so the system is convertible at any time.

The compact design with minimal space and power requirements offers many advantages for our customers. The link cutter type WKT-50 can also be used both as a stand-alone machine or in-line in an existing production line.

Afterwards, the sausages can be handed over directly to a Singer & Sohn loading system or, depending on the customer's needs delivered to the packaging.



(Minimal space requirements)