

All the pictures shown are subject to the true machinery.

With a team of high qualified professionals, as well as the most advanced design and manufacturing technologies and rigorous quality control system, we pride ourselves on providing our customer quality food processing machinery in the area of meat, seafood and vegetable processing. Our forming and powder coating machine has been awarded CE certificate by Germany TÜV.



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Hiwell® Professional

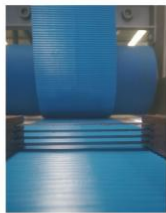
food processing system



Excellent **slicing** and **cutting** performance

Cutting and **forming** for whole pieces of meat

JINAN HIWELL MACHINERY CO., LTD.



Slicer, Model FQJ2-200-VI

Multiple slices with Horizontal cutting.

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

Also capable of **butterflying**.



Features:

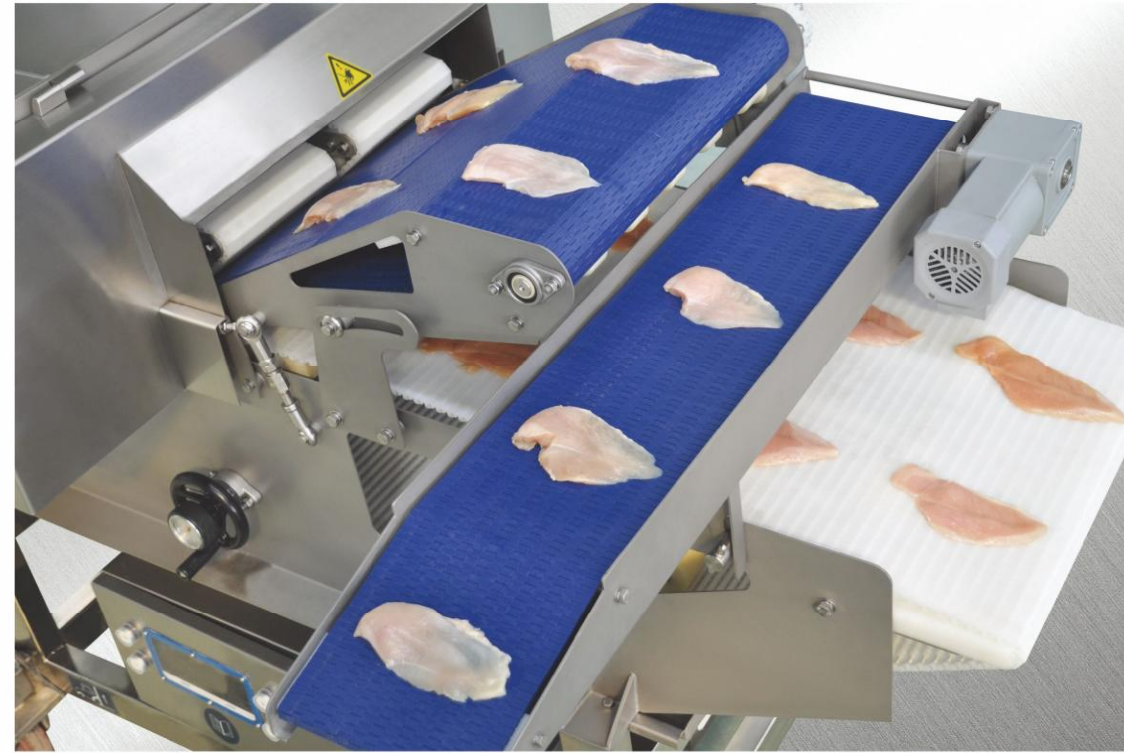
- High cutting precision, multiple slices in single cut with minimum thickness of 3mm, maximum thickness of 50mm.
- Through blade cassette changing, switch between chicken breast slicing function and butterflying function as well as cutting thickness adjustment is easily and quickly completed.
- Floating upper belt, wide application for different pre-cut thickness.
- Multilayer cutting of different thickness.
- Double feeding operation, high yield, 120 pieces/min.
- Quality module type mesh belt, long life guaranteed.
- SIEMENS electrical parts, CE approved safety service.
- Made in stainless steel and engineering plastic, easy to clean and HACCP standard.
- Easy operation and low maintenance cost.

Benefits:

- Precise cutting thickness.
- Minimize labor cost.
- 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	FQJ2-200-VI
Belt width	2×200mm
Belt speed	3~15m/min
Cutting thickness	Min.:3mm Max.:50mm
Cutting speed	120pcs/min (Dual-lane)
Max. product width	140mm
Input/Output height	1050±50mm
Power	1.9kW
Overall dimension	1780×1150×1430mm



Slicer, Model FQJ500-II

Horizontal meat cutting.

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

Fine processing to fresh meat.



Features:

- Great cutting precision.
- Adjustable slicing thickness with minimum slices height of 5mm, maximum slices height of 50mm.
- Auto adjustment to different precut thickness.
- Intelligent sorting system.
- Two lanes operation, 150 pcs/min, high yield guaranteed.
- Quality modular type mesh belt, long belt 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 is still able to be recycled into production.
- Can work together with strip cutter, produce same size strip product, such as chicken strip.
- Can work together with intelligent portion cutter, produce products with same weight, such as chicken steak, beef steak.

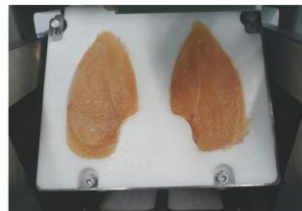
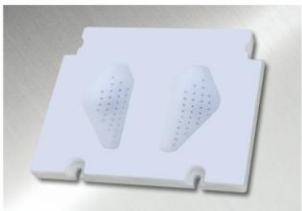
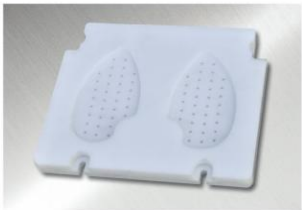
Technical parameter:

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 MQJ300-II

By Putting the **fresh meat** into template, after flattening, slicing, **reducing trim**, outputting finished product and other processes, The machine produces uniform, value-added portions with **optimal utilization** of fillets. Applicable to **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-II
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



Strip Cutting Machine QTJ500-II

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

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



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.
- Detachable 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-II
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



Shredding Machine DSJ400-II



Features:

- Easily shred cooked beef, pork and chicken tough products and cooked chicken breast soft products.
- High automation and fine shredded meat.
- Safety switch to prevent accident.
- SIEMENS electrical parts, CE approved safety parts.
- Made of stainless steel and engineering plastic, easy to clean and meet HACCP standard.
- Easy operation and low maintenance cost.
- Design to work with other equipments to form a production line.

Technical parameter:

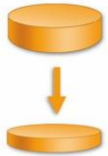
Model	DSJ400-II
Max meat width	252mm
Max meat length	200mm
Input leather belt speed	7m/min
Production capacity	200-400kg/h
Power	0.95kW
Overall dimension	1441×1014×1641mm

Four sets of rotary teathed shaft guarantee cooked **chicken meat, pork and beef** shredded into small pieces simulating **hand pulling**.



Flattening Machine YYJ600-IV

The machine is widely applied for all **poultry, beef, pork, fish and cheese** etc. of thickness is **less than 30mm**.



Introduced:

Fresh or frozen meat is flattened going through two belts rolling towards each other certain thickness to increase the surface appearance of the products. 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, which are very popular in Today's market. The machinery is widely applied for all the poultry, meat, beef, fish potato, cheese and .etc bone meat of thickness less than 30mm.

Technical parameter:

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

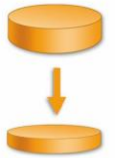
Features:

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

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



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.



Flattening Machine YYJ600-II

The machine is widely applied for all **poultry, beef, pork, fish and cheese** etc. of thickness is **less than 30mm**.



Introduced:

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.

Technical parameter:

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

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.

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



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



Meat Tender NHJ600-II

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 toasting.



Introduced:

Meat Tendering Machine 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.

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.

Technical parameter:

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

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

Technique and process >>>



A. Intelligent Portion Cutter CUT28



B. Slicer, Model FQJ500



C. Slicer, Model FQJ2-200



D. Strip Cutting Machine QTJ500



E. Flattening Machine YYJ600



F. Meat Tender NHJ 600

1. Same weight of cube products cutting (such as chicken nuggets)



D + A of combination

2. Same weight of product cutting (such as fish)



A

3. Cube and diced products cutting



B + 2D of combination

4. Strip products cutting



B + D of combination

5. Sliced products cutting



B + C of combination



G. Template slicing Machine MQJ300

6. Butterfly products cutting



B + C of combination

7. Flattening (Chicken schnitzel, steak)



B + E + F of combination

8. Chicken breast row product



G + F of combination

9. Shredded products



Shredding Machine DSJ400-II