



PVLH 241 LINKING AND HANGING LINE

For sausages in artificial and collagen casing

- **HIGH PRODUCTION OUTPUT** for linked products in peel-off and collagen casing
- **RATIONALISATION** due to fully-automatic casing change, automatic linking and hanging
- **FIRST-CLASS PRODUCT QUALITY** due to gentle linking with voider technique
- **SIGNIFICANT COST REDUCTION** due to maximum weight accuracy per portion
- **FLEXIBILITY** due to diverse hanging unit options:
individual collation, the number of loops and distances between loops
- **WIDE VARIETY OF PRODUCTS** due to large range of applications and calibres and flexibility
in terms of all types of sausage meat

Automatic sausage production with the PVLH 241

For industrial users

The process: **Portioning and linking** – **Voiding** – **Equal lengths** – **Hanging**

The fully-automatic functions of the PVLH 241 linking and hanging line facilitate top speeds with all types of sausage meat and therefore maximum filling capacity with collagen and peel-off casings.

The vacuum filler feeds the filling product gently and portions it accurate to the gram. Fully-automatic, efficient production thus results due to the perfectly-coordinated automatic casing change and slug feed via a casing magazine. Long-term reproducibility of stringent product and performance standards is therefore possible.



↑ Sausage casing magazine with automatic slug casing spooling



Portioning and linking by means of voiding

With Voiding mode, the filling process runs continuously. The voider defines the exact linking position and, in conjunction with highly-dynamic linking, facilitates portioning accurate to the gram with constant lengths.



↑ Length unit



↑ Voider

The PVLH 241 places the linked sausages as straight or curved portions, with the linking position exactly on the hanging unit's hook. The number of loops and number of portions per loop may be chosen at will. A narrow hook pattern ensures optimum smoke stick loading and therefore smoking and cooking systems are fully utilised, resulting in cost and energy savings.



↑ Hanging unit

PERFORMANCE DATA

- Types of casing: collagen and peel-off casing cal. 13 – 50 mm
- Portioning capacity up to 2,500 portions/min.
- Portion length from 25 mm
- Useful nozzle lengths
 - Slugs With closed end 425 mm
Without closed end 395 mm
 - Reduced nozzle With closed end 250 mm
Ohne closed-end 220 mm

OPTIONAL ACCESSORIES

- Integration of GD 93-3 inline grinding system
- MSA machine setup assistant
- Networking with HCU software and smoke stick scales
- Height increase by 200 mm (elevated working position of the hanging unit)



↑ PVLH 241 with GD 93-3 inline grinding system



↑ Z belt height increase

Product handling and automation

Automation solution comprising a Handtmann vacuum filler, a PVLH 241 with hanging unit and the **AST 340 automatic smoke stick transfer unit** (robot system for automatically hanging smoke sticks with strings of sausages and depositing them into smoking trolleys – see brochure).

PRODUCTS AND APPLICATIONS



Patents (USA/Canada):

6,494,311; 7,204,747; 7,455,578