



PVLH 251 LINKING AND HANGING LINE

FOR THE PORTIONING, LINKING AND HANGING OF SAUSAGES AND MEAT SUBSTITUTE PRODUCTS IN PEEL-OFF OR SHIRRED COLLAGEN AND PLANT-BASED CASING.



Linked sausages, cooked and dry sausages, hot dogs, meat substitute products and sausage-shaped pet food

The Handtmann PVLH 251 offers medium-scale and industrial sausage producers an automated production process for the filling, portioning, linking and hanging of cooked and dry sausages in peel-off and collagen casing. Vegan/vegetarian products can also be produced automatically. The production of sausage products from the pet food segment is also possible. The high-performance line comes into its own above all in classic hot dog production and with few product changes.

YOUR ADVANTAGES

- Continuous production of cooked and dry sausages in peel-off and collagen casing as well as meat substitute products in shirred plant-based casing
- Variant PVLH 251 L for shirred casings up to 580 mm in length
- Optimally designed for industrial-scale mono-production, such as hot dogs
- Ultimate productivity of up to 3,750 portions per minute
- Efficient, uninterrupted process due to reliable casing spooling with centred linking nozzle and guided shirred casing and filling level indicator in the sausage casing magazine
- Perfect product lengths and weights thanks to the Handtmann vane cell feed system
- Custom-fit voider belts for different product lengths and calibres

SAUSAGE VARIETY IN PEEL-OFF AND COLLAGEN CASING

High-performance line for industrial sausage production

This high level of productivity is made possible by minimal casing change times of less than 2 seconds with only one linking nozzle. The maximum shirred casing length is 410 mm. Furthermore, the PVLH 251 is characterised by short set-up times.

Version PVLH 251 L for extra-long shirred casings

The PVLH 251 L variant of the high-performance line is 170 mm longer. This extends the practical useful length of the linking nozzle and enables the processing of long shirred casings of up to 580 mm; thus, the effective machine operating time in mono-productions can yet again be increased.

High process reliability due to reliable casing spooling

Reliable casing change is ensured thanks to centring of the linking nozzle and simultaneous guiding of the shirred casing in the casing spooling unit. The filling product scraper ensures that the linking nozzle is clean at all times, thus further enhancing process reliability. An optical signal in the casing magazine signals the operator promptly when the shirred casings in the magazine reach a critical fill level and need to be filled. This contributes to the continuous and uninterrupted operation of the line.

Portioning consistent in length thanks to new voider belt

The new voider belt and the special shape of the voider elements facilitate portioning in industrial sausage production that is particularly gentle on the casing and consistent in length. The automatic length check prevents operating errors and boosts process reliability, as the set portion length and the voider belts are automatically matched.



State-of-the-art hanging technology increases productivity and reduces costs

The new AHE 228-16/AHE 228-17 hanging units easily multiply the advantages of the PVLH 251. Flexible hook spacing, adjustable in 5 mm increments, ensures that all products are conveyed with optimum spacing. This results in maximum smoke stick utilisation and cost savings in the downstream process. The entire production line can be increased in height by 100 mm or 200 mm. This provides not only optimum ergonomic conditions, but also allows the processing of sausage loops up to a maximum length of 850 mm. The hanging unit can be equipped with the AHE scales as an option. Weighing the products allows for automatic readjustment of the filling volume and thus ensures optimum product weights at all times. Give-away is reduced and cost savings of up to 2 % are possible.

Optimum operation, hygiene and safety

The straightforward design of the line offers highly intuitive operation, even for inexperienced operators, preventing incorrect settings and consequently rejects. The rounded and sloped surfaces meet the latest hygienic design requirements.

OPTIONS:

■ AHE 228-16 hanging unit (straight version)

Short (220 cm), long (320 cm) or extra long (420 cm) version available at choice

Chassis frame height increase +100 mm or +200 mm incl. AL/VF pipe bend available at choice

■ AHE 228-17 hanging unit (pivoting version)

Long version (320 cm) with flexible working height available

Chassis frame height increase +100 mm at choice

- Step for feeding the sausage casing magazine
- Linking nozzle cooling (air cooling)

TECHNICAL DATA:

Category	Performance data
Calibre	13 to 34 mm
Portion lengths	20 to 400 mm (at spacing of 10 mm) (other lengths and spacing possible on request)
Voider belt speed	max. 3 m/sec.
Portioning capacity	max. 3,750 portions/min.
Max. shirred casing length PVLH 251 Max. shirred casing length PVLH 251 L	410 mm 580 mm
Casing/skin types	<ul style="list-style-type: none"> • Collagen casing, artificial casing and peel-off casing • Shirred plant-based casing