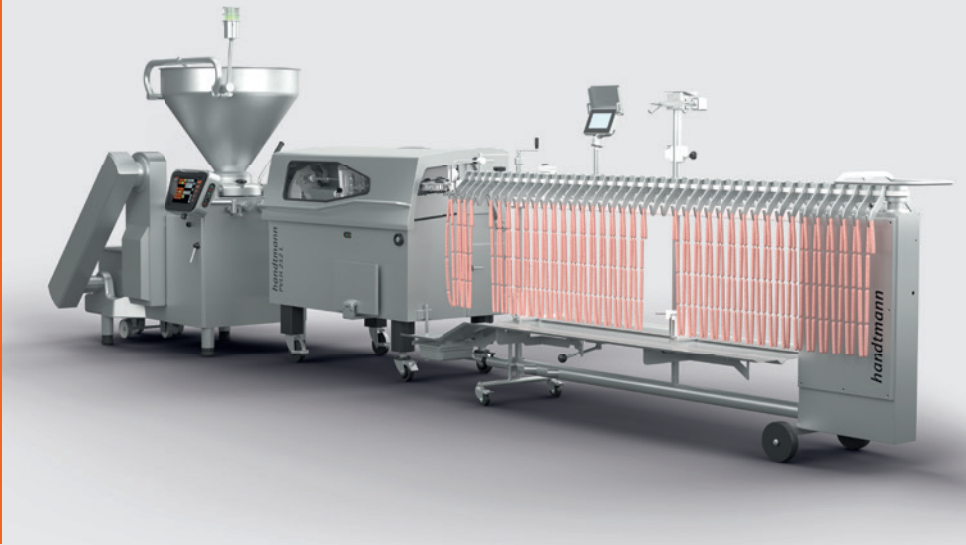




## PVLH 252 L LINKING AND HANGING LINE

High-performance AL system for the portioning, linking, and hanging of cooked sausages in peel-off or shirred collagen and plant-based casing with direction of production from left to right.



The Handtmann PVLH 252 L offers medium-scale and industrial sausage producers an automated production process for the filling, portioning, linking and hanging of cooked sausages in peel-off and collagen casing. The high-performance line comes into its own above all in classic hot dog production and with few product changes. Its mirrored design and thus mirrored operator side make the PVLH 252 L the ideal solution for the corresponding production environments.

### ADVANTAGES

- > Continuous production of cooked sausages in peel-off and collagen casing, optimally designed for direction of production from left to right
- > Industrial high performance of up to 3,750 portions per minute in mono-production of cooked sausages and hot dogs in peel-off and collagen casing
- > Casing change times under 2 seconds, and shirred casing length of up to 580 mm
- > High level of flexibility for different product lengths and calibers thanks to precisely tailored voider belts
- > Low maintenance and service costs

### HIGH-PERFORMANCE LINE FOR INDUSTRIAL SAUSAGE PRODUCTION

At a maximum output of up to 3,750 portions per minute, the PVLH 252 L is ideally suited for the mono-production of cooked sausages and hot dogs in peel-off and collagen casing. The minimal casing change times with only one linking nozzle further increase productivity. The PVLH 252 L can process up to 580 mm long shirred casing, which increases the effective machine operating time even further, especially in mono-productions.

Reliable casing change is always ensured thanks to centering of the linking nozzle and simultaneous guiding of the shirred casing in the casing spooling unit. A filling product scraper keeps the linking nozzle clean, while an optical signal on the shirred casing magazine signals a critical filling level to the operator in good time, ensuring uninterrupted operation.

Accurate portion weights are achieved with the Handtmann vane cell feed system, which ensures portioning that is particularly gentle on the casing and consistent in length thanks to the new voider belt. The automatic length check increases process reliability by comparing the set portion length with the voider belts.

As an option, the PVLH 252 L can be operated with an AE 252-15 deflecting unit. It allows for the automatic transfer of sausages to an Alkar J-Con system. In this smoking system, the sausage loops are on hooks which then pass through the various thermal process steps on a conveyor chain. This eliminates the intermediate step of removing the sausages with a smoke stick.

The new AHE 252-16 hanging unit multiplies the advantages of the PVLH 252 L: Flexible hook spacing of 5 mm ensures optimum spacing and maximum smoke stick utilization and thus helps cut costs in the downstream process. The production line can be increased in height by 100 mm or 200 mm, which can improve ergonomic working conditions and enable processing of up to 850 mm long sausage loops. The AHE scales for automatic filling volume adjustment can be integrated as an option and ensures continuously optimum weights, securing cost savings of up to 2 % by reducing give-away.



#### BASIC EQUIPMENT

- > Linking unit for automatic linking to length
- > Sausage casing magazine for automatic casing change, incl. casing spooling unit, nozzle centering unit, and filling product scraper

#### OPTIONS

- > AHE 252-16 hanging unit in straight, long version (320 cm), with 100 mm or 200 mm chassis frame height increase available at choice, incl. AL/VF pipe bend
- > AE 252-15 deflecting unit for the automatic transfer of sausage products to an Alkar J-Con smoking system
- > Voider belts:  
cal. 13 to 21 mm / cal. 20 to 28 mm / cal. 28 to 34 mm
- > Step for feeding the sausage casing magazine
- > Linking nozzle cooling (air cooling)
- > Scraper and deflecting device for cocktails
- > Filling product minimization with 16 mm linking nozzle
- > EtherCAT socket (X40) for connecting the AHE scales

#### TECHNICAL DATA

Portion length	20 mm to 400 mm (other lengths on request)
Casing caliber	13 mm to 34 mm
Portioning capacity	max. 3,750 portions/min.
Shirred casing length	580 mm max.
Casing/skin types	Collagen and artificial/peel-off casing Shirred plant-based casing
Casing change times	< 2 seconds
Operating voltage	380 to 480 V   50/60 Hz   5.5 kW
Drive technology	EtherCAT
Safety category	PLd (Cat. 3)