



PVLH 248 LINKING, CUTTING, AND HANGING LINE

High-performance AL system for the precise portioning, linking, and hanging of cooked and dry sausages, as well as meat substitute products into peel-off casing.



The Handtmann PVLH 248 offers mixed operations and industrial sausage producers an automated production process for the portioning, linking, and hanging, or the optional cutting of cooked and dry sausages in peel-off and collagen casing. The system also allows the production of vegan/vegetarian products and meat substitute products into shirred, plant-based casing. Sausage products for the pet food sector are also possible. The flexible voider and conveying system supports a variety of applications and frequent product changes.

ADVANTAGES

- > Maximum flexibility and productivity for a wide range of applications and frequent product changes, while keeping the set-up times to a minimum
- > Minimum casing change times of under two seconds
- > Excellent and consistent cutting results thanks to a process-reliable, sensor-controlled cutting process
- > Process reliability due to reliable casing spooling
- > For up to 3,000 portions per minute with hanging applications and 1,500 portions with cut products

PRODUCT VARIETY THANKS TO FLEXIBILITY IN THE PRODUCTION PROCESS

The PVLH 248 high-performance line ensures maximum flexibility and productivity for a wide range of applications and frequent product changes, while keeping the set-up times to a minimum. Thank to its voider system with transport conveyors, it is ideally suited for cooked sausages, hot dogs, dry sausages, and meat substitute products in peel-off, collagen, and shirred, plant-based casing.

HIGH PROCESS RELIABILITY DUE TO RELIABLE CASING SPOOLING

Smooth casing change through a centered linking nozzle and guided shirred casing, while a filling product scraper ensures increased cleanliness. An optical signal on the casing magazine signals promptly when the fill level of the shirred casing magazine is low, ensuring timely refilling and thus continuous line operation.

OPTIONAL EQUIPMENT FOR COST REDUCTION

The AHE 228-16/17 hanging units optimize the process with their flexible hook spacing that can be adjusted in 5 mm increments, allowing for maximum smoke stick utilization and cost savings in the downstream process. As an option, the PVLH 248 can be equipped with a rising conveyor belt and a 100 mm height increase, ensuring optimum ergonomic working conditions and at the same time allowing the processing of up to 850 mm long sausage loops. As an option, the AHE scales can be integrated for cutting further costs.

The PVLH 248 is characterized by a simple design and very low maintenance and service costs: Intelligent sensors record the system's utilization rate to allow for an extension of the maintenance interval by up to 20 % if utilization is low and significantly reduces costs.



OPTIONS

- > AHE 228-16 hanging unit (straight version), available as short version (220 cm), long version (320 cm), or extra long version (420 cm)
- > AHE 228-17 hanging unit (pivoting version) available as long version (320 cm) with flexible working height at front/rear
- > 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	from 25 mm (Hanging) from 40 mm (Cutting)
Casing caliber	13 mm to 34 mm
Portioning capacity	> max. 3,000 portions/min. (Hanging) > max. 1,500 portions/min. (Cutting)
Shirred casing length	max. 410 mm
Casing/skin types	Collagen and artificial/peel-off casing Shirred, plant-based casing
Operating voltage	380 to 480 V 50/60 Hz 5.5 kW
Drive technology	EtherCAT
Safety category	PLd (Cat. 3)