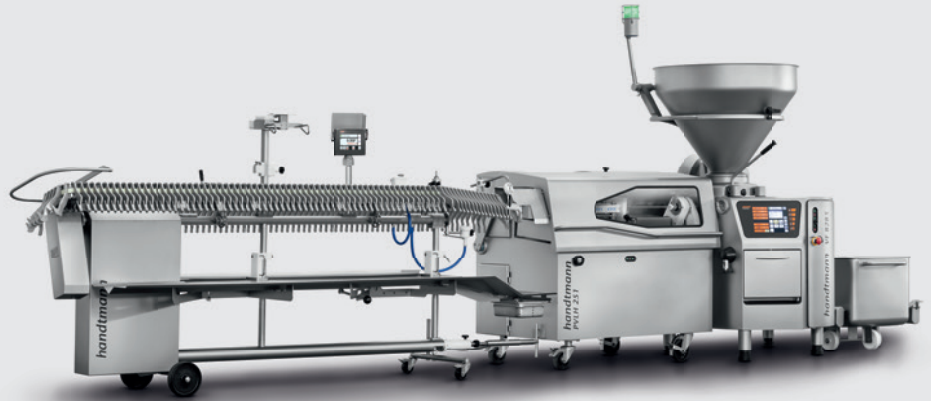




## LINKING AND HANGING LINE PVLH 251/PVLH 251 L

High-performance AL system for the portioning, linking and hanging of cooked and dry sausages, as well as meat substitute products in peel-off or shirred collagen and plant-based casing.



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 and meat substitute products can also be produced automatically in shirred plant-based casing. The production of sausage products from the pet food segment is also possible. The high-performance line comes into its own particularly in classic hot dog production and with few product changes – optionally in a long version as PVLH 251 L for shirred casing lengths of up to 580 mm with extended effective machine operating time.

### ADVANTAGES

- > Industrial high performance of up to 3,750 portions per minute and casing change times under 2 seconds in mono-production
- > High process reliability thanks to reliable casing spooling and process-reliable casing change thanks to centered linking nozzle and guided shirred casing
- > Cost reduction with the Handtmann vane cell feed system thanks to accurate portion weights, and portioning that is particularly gentle on the casing and consistent in length thanks to the voider belt
- > High level of flexibility for different product lengths and calibers thanks to precisely tailored voider belts
- > Simple design and very low maintenance and service costs

### HIGH-PERFORMANCE LINE FOR INDUSTRIAL SAUSAGE PRODUCTION

High-performance commercial production: High industrial output of up to 3,750 portions per minute with casing change times of under 2 seconds in single-product production of cooked sausages and hot dogs in cellulose and collagen casings, as well as raw sausages and meat substitute products.

Optionally available as a short version, the PVLH 251, particularly gentle and with short product paths for shirred casing lengths of up to 410 mm. Or as a long version, the PVLH 251 L, for extra long shirred casing of up to 580 mm and increased effective machine operating time.

High process reliability is ensured through reliable casing spooling and process-reliable casing change thanks to centered linking nozzle and guided shirred casing. Uninterrupted operation is also ensured by a filling product scraper, which keeps the linking nozzle clean, and an optical signal on the shirred casing magazine that signals the critical filling level to the operator in good time.

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

The PVLH 251 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.

State-of-the-art hanging technology AHE 228-16 or AHE 228-17 multiplies the advantages of the PVLH 251/PVLH 251 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 straightforward line design offers intuitive operation even for inexperienced operating staff, preventing incorrect settings and consequently misproductions. The rounded and sloped surfaces meet the latest hygienic design requirements.



#### OPTIONS

- > AHE 228-16 hanging unit, straight version at choice, available as short version (220 cm), long version (320 cm), or extra long version (420 cm) at choice, chassis frame +100 mm or +200 mm height increase incl. AL/VF pipe bend
- > AHE 228-17 hanging unit, pivoting version long version (320 cm) with flexible working height Front/rear at choice, chassis frame +100 mm height increase
- > 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

Portioning capacity	max. 3,750 portions/min.
Casing/skin types	Collagen and artificial/peel-off casing Shirred plant-based casing
Shirred casing length	PVLH 251 max. 410 mm PVLH 251 L max. 580 mm
Portion length	20 mm to 400 mm (other lengths on request)
Casing caliber	13 mm to 34 mm
Connected loads	5.5 kW
Operating voltage	380 to 480 V, 50/60 Hz
Drive technology	EtherCAT
Safety category	PLd (Cat. 3)