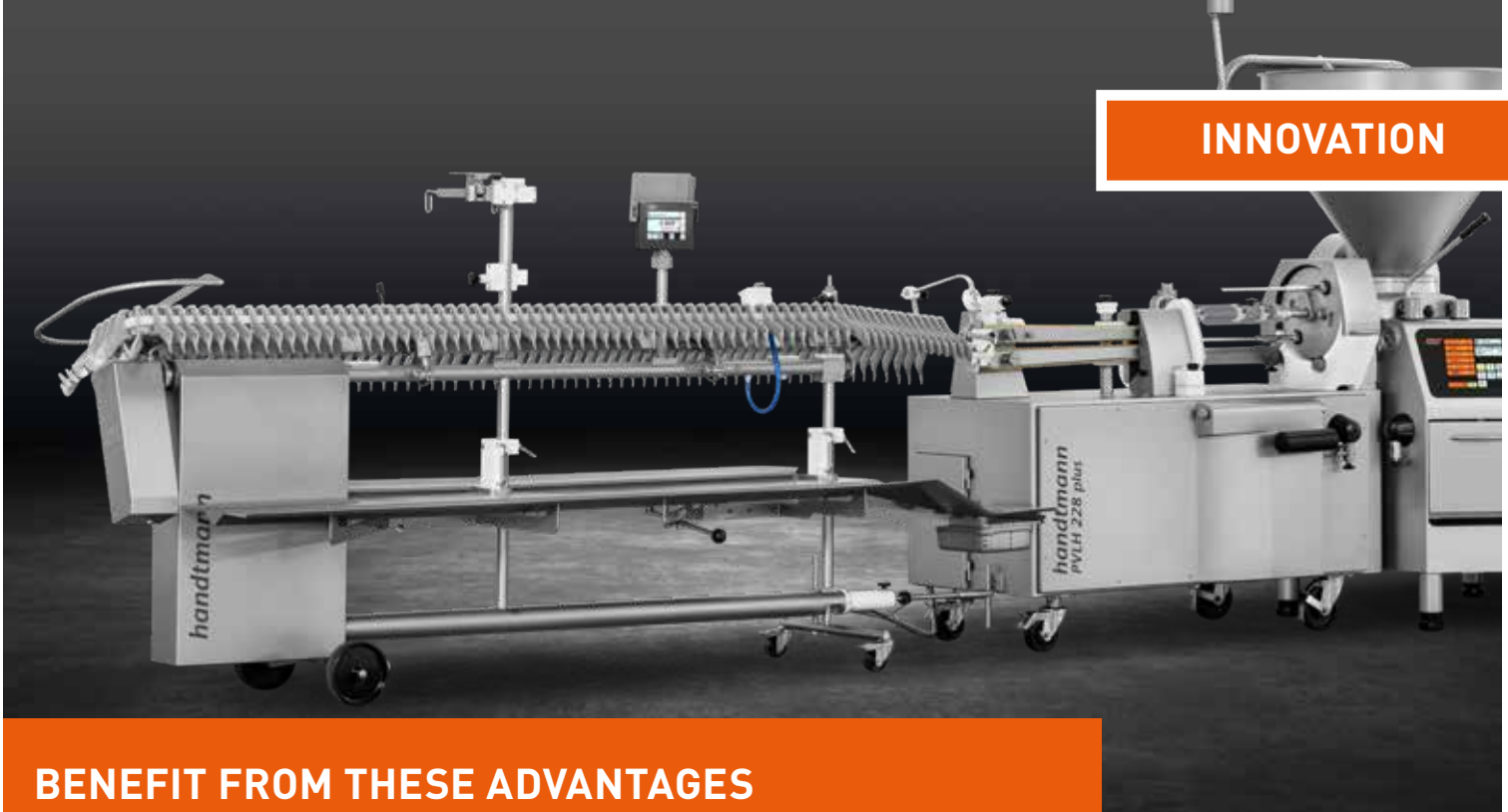


INNOVATION



**BENEFIT FROM THESE ADVANTAGES
OF THE AHE 228-16/AHE 228-17 HANGING UNIT**

- **EXCELLENT ERGONOMICS** thanks to individual height adjustment
AHE 228-17 “pivoting execution” /length 320 cm
Flexible, stepless working height at AHE front:
Different working height at front/rear of up to approx. 150 mm
AHE 228-16 “horizontal execution” /length 220 cm or 320 cm
Same working height at AHE front and rear
- **REDUCTION OF GIVE-AWAY THANKS TO AUTOMATIC WEIGHT CONTROL**
Optionally integrated **Handtmann AHE scales on the hanging unit** for weight optimisation and significant cost reduction
- **INCREASED OUTPUT** thanks to optimal smoke stick utilisation:
Optimised group spacing and variable hook spacing in 5 mm increments for more portions per smoke stick and reduced casing consumption
- **SETUP TIME MINIMISATION** thanks to simplified hook placement with LED support and simultaneous setup of linking line and hanging unit
- **EXCELLENT HYGIENE CONDITIONS** thanks to hygienic design and hygienic features such as pivotable and height-adjustable collection tray with integrated residual material container, and much more

Handtmann now renders the process step of hanging sausages even faster, more ergonomical and with digital support. This makes your sausage production much more efficient and reliable.

Optimal with new functions

The new Handtmann AHE 228-16/AHE 228-17 hanging unit offers countless new advantages. The hanging technology, which has been tried and tested a thousand times over, has been further optimised and equipped with new functions. Apart from benefiting from proven advantages such as quick parallel setup of auxiliary device and hanging unit, the integration of the AHE scales again cuts your production costs considerably by reducing give-away. These and many other new options provide added value all along the line!

More flexible. Faster. Process-reliable.

The new hanging unit's individual height adjustment offers the ideal working height for every operator. The hanging unit in hygienic design places the linked sausages as straight or curved portions with the linking position exactly on the hanging unit's hook, independent of weight, length and loops. A minimum hook spacing of 20 mm with 5 mm increments ensures optimal smoke stick utilisation and cost savings in the overall process. Moreover, simplified hook placement cuts setup times. An optional AHE stop button provides additional process reliability. If required, the hanged portions trigger an automatic stop of the production line.

CHOOSE THE VARIANT OF THE NEW HANGING UNIT THAT BEST MATCHES OUR SAUSAGE PRODUCTION

AHE 228-17 "pivoting execution"

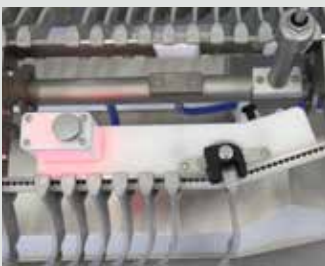
- AHE length 320 cm
- AHE "sealing/knotting" front: working height flexibly and continuously adjustable
- AHE "smoke stick removal" rear: up to approx. 150 mm difference to working height at the front

AHE 228-16 "horizontal execution"

- AHE available in 2 lengths: 220 cm or 320 cm
- Same working height at front and rear



ADVANTAGES OF THE NEW AHE 228 HANGING UNIT



↑ Setup time minimisation thanks to optimised hook loading



↑ Collection tray in cleaning position



↑ Optimised smoke stick utilisation



↑ Safety in production thanks to optional protection guard

OPTION WITH ADDED VALUE: INTEGRATED AHE SCALES

The Handtmann AHE scales with weight control can optionally be placed directly on the hanging unit. Give-away is reduced to a minimum thanks to optimal weight accuracy (reduction of overfilling by up to 60 % possible). The AHE scales can function as portion and smoke stick scales.



↑ Height-adjustable Handtmann AHE scales with 300° swivel-mounted operating unit and optical LED indicator