



## PVLH 228 LINKING AND HANGING LINE

For sausages in natural, collagen and peel-off casing

- **HIGH LEVEL OF EFFICIENCY** due to linking unit with revolving head and 2 linking nozzles
- **RATIONALISATION** due to casing change times of less than 2 seconds
- **FIRST-CLASS PRODUCT QUALITY** due to gentle linking with voider technique and linking unit
- **SIGNIFICANT COST REDUCTION** due to maximum weight accuracy per portion
- **FLEXIBILITY** due to diverse hanging unit options:  
individual collation, the number of loops and distances between loops, empty or full portions
- **WIDE VARIETY OF PRODUCTS** due to large range of applications and calibres and a variety of voiding units



## Automatic sausage production with the PVLH 228 For medium-scale producers and industrial users

The process: **Portioning and linking – Voiding – Equal lengths – Hanging**

The PVLH 228 features high operational performance and reduced non-production times, particularly for the production of sausages in natural casing.

The casing change is performed by a revolving head with 2 linking nozzles. When operation is stopped, the revolving head automatically moves out of the casing brake. To change the casing, the operator then uses the 2-handed operating unit. The revolving head tilts and moves linearly into filling position. Casing change is performed in an ergonomic position, tilted towards the operator. Casing changes of less than 2 seconds are therefore possible. As an option, the PVLH 228 can be fitted with a casing detection system that detects the end of the casing on the linking nozzle in good time. This minimises impurities caused by sausage meat and ensures optimum casing usage.



↑ Casing spooling with semi-automatic casing change function

### Portioning and linking by means of voiding

With Voiding mode, the filling process runs continuously. The voider defines the exact linking position and, in conjunction with highly-dynamic linking, facilitates portioning accurate to the gram with constant lengths. A parallel voider ensures even more gentle linking of natural casing products and facilitates a high effective capacity.



↑ Voider

### Patents (USA/Canada):

6,494,311; 7,204,747; 7,455,578; 8,137,167; 8,251,783, 9,185,917

The PVLH 228 places the linked sausages as straight or curved portions, with the linking position exactly on the hanging unit's hook. The number of loops and number of portions per loop may be chosen at will. A narrow hook pattern ensures optimum smoke stick loading and therefore smoking and cooking systems are fully utilised, resulting in cost and energy savings.



↑ Transfer to the hanging unit



↑ Optical casing end sensor

### PERFORMANCE DATA

- Up to 2,000 portions/min. (up to 1,000 portions/min. for natural casing)
- Calibre 13 – 50 mm
- Portion length from 25 mm

### OPTIONAL ACCESSORIES

- Casing end sensor for casing end detection
- Casing pusher
- Integration of GD 93-3 inline grinding system
- DA 78-6 casing spooling device for spooling natural casings MSA machine setup assistant
- Networking with HCU software and HCU smoke stick scales
- Height increase by 200 mm (elevated working position of the hanging unit)
- Height increase of the overall line by 100 mm (elevated working position of casing spooling and hanging unit)

