



PVLSH 229 LINKING, CUTTING AND HANGING LINE

For sausages in natural, collagen and peel-off casing

- **HIGH DEGREE OF FLEXIBILITY** due to optional product hanging or cutting
- **WIDE VARIETY OF PRODUCTS** due to flexibility with all types of casing and sausage meat
- **FIRST-CLASS PRODUCT QUALITY** due to precise separation with 2-belt solution and sensor
- **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

Flexible sausage production with the PVLSH 229

For medium-scale producers and industrial users

The process: **P**ortioning and linking – **V**oiding – **E**qual lengths – **S** Cutting or **H**anging

The modular structure of the PVLSH 229 provides producers with mixed production with a maximum level of flexibility for automatically hanging sausages or cutting fresh products, such as cooked, fresh or dry sausages in natural, artificial or collagen casing.

It is the ideal combination of cutting and hanging. Intelligent hanging of linked sausages portioned accurate to the gram using the hanging unit. Or precise separation using the integrated separating module: the sausages are reliably cut into singles or groups of the same quantity. This unique flexibility guarantees fast and simple adaptation when changing products. Casing change in less than 2 seconds is possible due to the revolving head with 2 linking nozzles. Portioning and linking by means of voiding is part of a continuous process (see PVLS 125/PVLH 228 brochure).



Sausage production with cutting option

Separation with the 2-belt solution and sensor for exact identification of the separating point is a highly-precise process. This averts the need for rework and reduces both casing and production costs. The sausage separating principle on the belt with a synchronised blade creates a defined gap between the portions and guarantees cleanly separated portions with closed casing ends. Individual cutting provides scope for diversity coupled with short setup times, from fresh products to dry sausages. Separation into individual portions or strings of any desired length.



Sausage production with hanging option

The PVLSH 229 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. The number of loops and number of portions per loop may be chosen at will thanks to this unique flexibility.



PERFORMANCE DATA

- Hanging: Natural, collagen and artificial casing cal. 13 – 40 mm
Up to 2,000 portions/min.
(up to 1,000 portions/min. in natural casing)
Portion length from 30 mm
- Cutting: Natural and collagen casing cal. 13 – 40 mm
Up to 1,500 portions/min.
(up to 1,000 portions/min. in natural casing)
Portion length from 40 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 of the entire line by 100 mm (elevated working position of casing spooling and hanging unit)

PRODUCTS AND APPLICATIONS



Patents (USA/Canada):

7,204,747; 7,455,578; 8,231,442; 8,137,167; 9,185,917; 8,251,783