



PVLS 125 LINKING AND CUTTING LINE

For sausages in natural and collagen 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 precise separation with 2-belt solution and sensor
- **SIGNIFICANT COST REDUCTION** due to maximum weight accuracy per portion
- **FLEXIBILITY** due to separating into individual portions or strings of any length
- **WIDE VARIETY OF PRODUCTS** due to large range of applications and calibres



Automatic sausage production with the PVLS 125

For medium-scale producers and industrial users

The process: **Portioning and linking** – **Voiding** – **Equal lengths** – **S Cutting**

The main features of the PVLS 125 linking and cutting line are a linking unit with a revolving head and 2 linking nozzles, and a 2-belt separating process.

With the PVLS 125, the casing change is performed by means of 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. As an option, the PVLS 125 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 new parallel voider ensures even more gentle linking of natural casing products.



↑ Verdränger

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. With its 2 independent conveyor belts, the cutting technology creates a defined gap between the portions. The cutting sensor detects the gap 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.



PERFORMANCE DATA

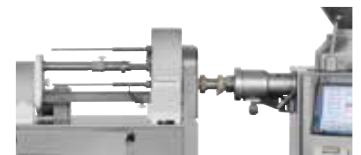
- Up to 1,500 portions/min. (up to 1,000 portions/min. in natural casing)
- Natural and collagen casing cal. 13 – 40 mm
- Portion lengths from 40 mm

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



↑ DA 78-6 casing spooling device



↑ GD 93-3 inline grinding system

Product handling and automation

Turnkey solution for cut products in natural and collagen casing through to packaging with the GS 300 collating system (see brochure).

Patents (USA/Canada):

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