



## PVLH 252 L LINKING AND HANGING LINE

HIGH-PERFORMANCE AL SYSTEM FOR THE PORTIONING, LINKING AND HANGING OF COOKED SAUSAGES IN PEEL-OFF OR SHIRRED COLLAGEN AND PLANT-BASED CASING.

MIRRORED VERSION OF THE PVLH 251 L WITH PRODUCTION DIRECTION FROM LET TO RIGHT.



Linked sausages [e.g. cooked sausages, hot dogs] in peel-off and collagen casing as well as shirred plant-based casing

The Handtmann PVLH 252 L offers medium-scale and industrial sausage producers an automated production process for the portioning, linking and hanging of cooked and dry sausages in peel-off and collagen casing. The high-performance line comes into its own above all in classic hot dog production and with few product changes. Its mirrored design and thus mirrored operator side make the PVLH 252 L the ideal solution for the corresponding production environments.

### YOUR ADVANTAGES

- Continuous production of cooked sausages in peel-off and collagen casing with production direction from left to right
- Optimally designed to process up to 580 mm long shirred casing in industrial-scale mono-productions (e.g. hot dogs)
- Ultimate productivity of up to 3,750 portions per minute
- Casing change times of under 2 seconds
- External operating unit for the vacuum filling machine allows for control of the line on operator side
- Efficient, uninterrupted process due to reliable casing spooling with centred linking nozzle, guided shirred casing and a sausage casing magazine with filling level indicator
- Perfect product lengths and portion weights

### SAUSAGE VARIETY IN PEEL-OFF AND COLLAGEN CASING

#### High-performance line for industrial sausage production

At a maximum output of up to 3,750 portions per minute, the PVLH 252 L is ideally suited for the mono-production of cooked sausages and hot dogs in peel-off and collagen casing. The minimal casing change times with only one linking nozzle further increase productivity. The PVLH 252 L can process up to 580 mm long shirred casing, which increases the effective machine operating time even further, especially in mono-productions.

#### High process reliability due to reliable casing spooling

Reliable casing change is always ensured thanks to centring of the linking nozzle and simultaneous guiding of the shirred casing in the casing spooling unit. The filling product scraper ensures that the linking nozzle is clean at all times, thus further enhancing process reliability. An optical signal in the casing magazine signals the operator promptly when the shirred casings in the magazine reach a critical fill level. The casing magazine can thus be filled with new casings in good time, which contributes to the continuous and uninterrupted operation of the line.

#### Portioning consistent in length thanks to new voider belt

The new voider belt and the special shape of the voider elements facilitate portioning in industrial sausage production that is particularly gentle on the casing and consistent in length. The automatic length check prevents operating errors and boosts process reliability, as the set portion length and the voider belts are automatically matched. A new, perfect-fit version for industrial mono-productions from the forerunner of automated sausage production.



### State-of-the-art hanging technology increases productivity and reduces costs

The new AHE 252-16 hanging unit multiplies the advantages of the PVLH 252 L. Flexible hook spacing, adjustable in 5 mm increments, ensures that all products are conveyed with optimum spacing. This results in maximum smoke stick utilisation and cost savings in the downstream process. The entire production line can be increased in height by 100 mm or 200 mm. This provides not only optimum ergonomic conditions, but also allows the processing of sausage loops up to a maximum length of 850 mm. The hanging unit can be equipped with the AHE scales as an option. Weighing the products allows for automatic readjustment of the filling volume and thus ensures optimum product weights at all times. Give-away is reduced and cost savings of up to 2 % are possible.

### Optimum operation, hygiene and safety

The straightforward design of the line offers highly intuitive operation, even for inexperienced operators, preventing incorrect settings and consequently rejects. An external operating unit for the vacuum filling machine allows for control of the line on operator side. The rounded and sloped surfaces meet the latest hygienic design requirements.

### OPTIONS:

- AHE 252-16 hanging unit in straight, long version (320 cm), chassis frame +100 mm or +200 mm height increase at choice, incl. AL/VF pipe bend
- Voider belt cal. 13 to 21 mm  
Voider belt cal. 20 to 28 mm  
Voider belt cal. 28 to 34 mm
- Step for feeding the sausage casing magazine
- Linking nozzle cooling (air cooling)
- Deflecting device for cocktails
- Filling product minimisation with 16 mm linking nozzle
- EtherCAT socket (X40) for connecting the AHE scales
- 16 mm linking nozzle (for emulsions)

### ACCESSORIES:

- Linking nozzle
- Sausage casing magazine
- Linking nozzle centring device
- Casing spooling device
- Filling product scraper
- 1 voider belt

### TECHNICAL DATA:

Category	Performance characteristics
Calibre	13 to 34 mm
Portion lengths	20 to 400 mm (with increments of 10 mm) (other lengths and increments possible on request)
Voider belt speed	max. 3 m/sec.
Portioning capacity	max. 3,750 portions/min.
Max. shirred casing length	580 mm
Casing/skin types	Collagen casing, artificial casing and peel-off casing Shirred plant-based casing