

INNOVATION



PVLSH 229 AL System

For flexible sausage production with hanging or cutting options.

handtmann
Ideas for the future.

Variable hanging or precise cutting ...

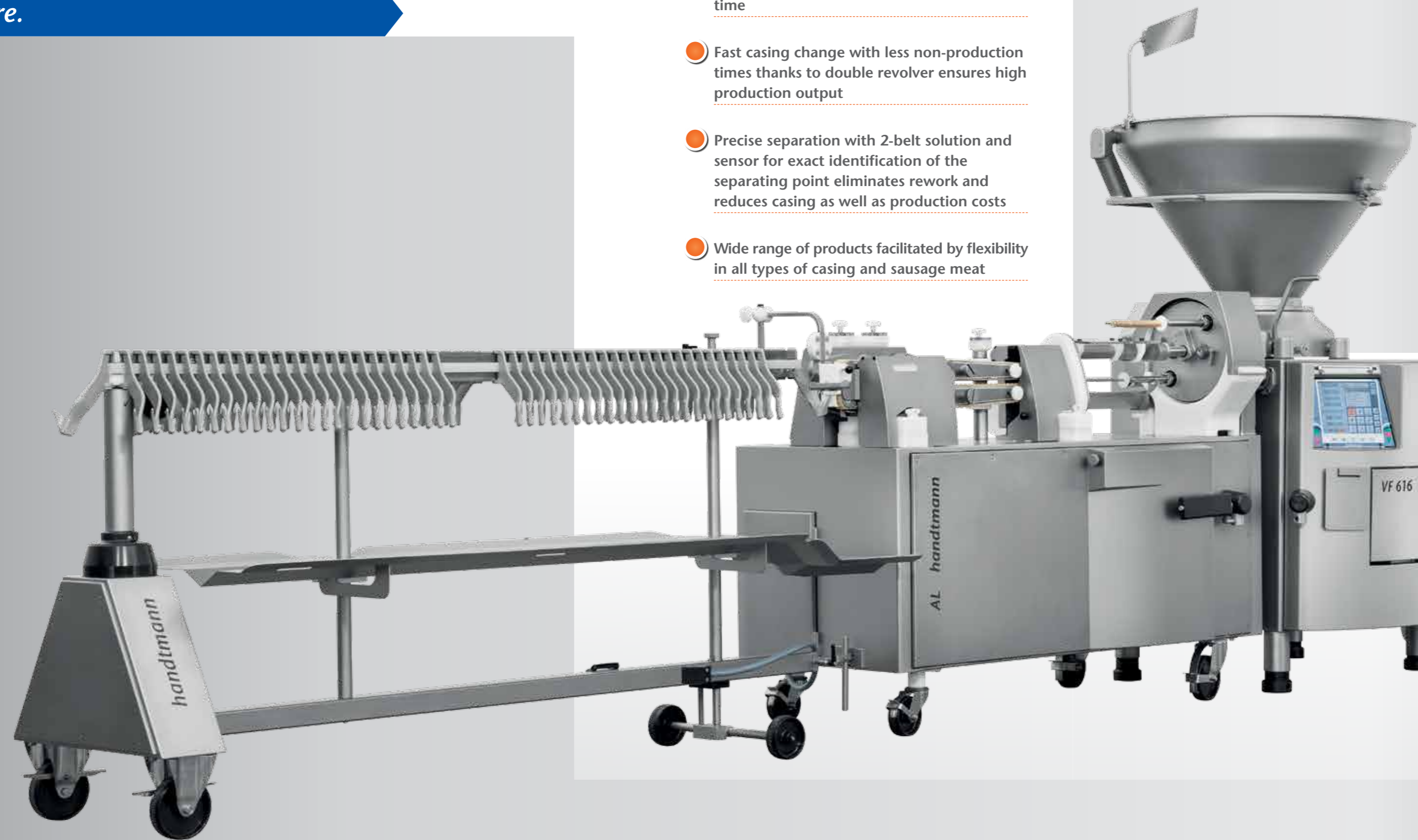
... flexibility through modular structure.

The modular structure of the automatic Handtmann PVLSH 229 AL system provides producers with mixed production with a maximum level of flexibility for automatic hanging of sausages or cutting of fresh sausages.

Whether fresh, cooked or dry sausage in natural, artificial or collagen casing – the PVLSH 229 meets all requirements of medium-scale and industrial producers for economical production. 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.

» Advantages:

- Wide product range thanks to hanging or cutting at choice
- Minimal conversion efforts for fast product changes and extended machine operating time
- Fast casing change with less non-production times thanks to double revolver ensures high production output
- Precise separation with 2-belt solution and sensor for exact identification of the separating point eliminates rework and reduces casing as well as production costs
- Wide range of products facilitated by flexibility in all types of casing and sausage meat




TECHNOLOGY

- Calibre range: 13-40 mm
- Portion lengths: Hanging: from 30 mm
Separating: from 40 mm
- Portioning capacities: Hanging: up to 2,000 port./min.
(natural casing: up to 1,000 port./min.)
Separating: up to 1,500 port./min.
- Functions: Portioning, voiding, equal lengths, cutting, hanging
- Types of casing: Hanging: Natural, collagen and artificial casing
Separating: Natural and collagen casing

EFFICIENCY

- Semi-automatic processing of slugs with optional casing pusher for even further optimised production output
- Ergonomic spooling position ensures efficient and fatigue-free operation
- Exact positioning of sausage loops by the link point on the hanging unit's hook guarantees uninterrupted production
- Freely selectable number of loops and number of portions per group for full utilisation of the smoke sticks and thus for economic use of the smoking systems
- Precise cutting in the middle of the link point ensures closed sausage ends
- Reliable cutting of single sausages or in groups of the same quantity for smooth downstream processing

A photograph of various food items on a white surface. In the foreground, there are several small, light-brown sausages arranged in a line. To the left, there are several rectangular, light-brown crackers. In the background, there are several small, round grapes in shades of green and purple. The lighting is bright and even, highlighting the textures of the food.

*For natural, collagen and
artificial casing.*

PVLSH 229 for a wide product range of cut or hung products with first-class product quality accurate to the gram. Wieners; Frankfurters; Chipolata; Merquez; Nürnberger are only a few examples – the possibilities are manifold.

... more information can be found at:

www.successthroughdialogue.com

