



PVLS 143 LINKING AND CUTTING LINE

For sausages in natural and collagen casing

- **HIGH PRODUCTION OUTPUT** thanks to linking unit with revolving head and 3 linking nozzles
- **HIGH DEGREE OF FLEXIBILITY** thanks to automatic or manual casing spooling
- **ECONOMY OF SCALE** thanks to casing change times of less than 2 seconds
- **FIRST-CLASS PRODUCT QUALITY** thanks to precise separation with 2-belt solution and sensor (also for natural casing products)
- **SIGNIFICANT COST REDUCTION** thanks to maximum weight accuracy per portion
- **FLEXIBILITY** thanks to separating into individual portions or strings of any length
- **WIDE RANGE OF PRODUCTS** thanks to large range of applications and calibres and flexibility with all types of casing and sausage meat



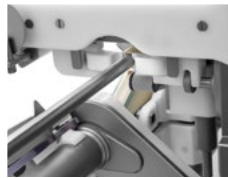
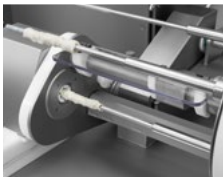
Fully automatic sausage production with the PVLS 143

For industrial producers

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

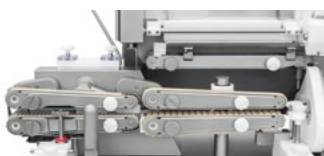
The fully automatic PVLS 143 linking and cutting line features state-of-the-art technology with a linking unit with revolver and 3 linking nozzles and thus ensures extremely short casing change times: either fully automatic with a casing magazine for artificial and collagen casings or manual for natural casings.

Casing change via revolving head with 3 linking nozzles: while one nozzle is in filling position, new casing can already be spooled onto the other or fully automatically fed from the casing magazine. The machine's operating time is extended thanks to direct access to the linking and belt unit and to the casing magazine. The centring of the linking nozzle with every automatic spooling operation and precise slug guiding ensures a reliable workflow. The targeted removal of filling material when the slug is changed ensures a perfectly hygienic working environment. As the unit is easy-to-operate, it can also be operated by untrained personnel and staff costs can thus be reduced.



Portioning and linking by means of voiding

The filling process runs continuously with the "Voiding" mode. The voider defines the exact linking position and, in conjunction with highly-dynamic linking, facilitates portioning accurate to the gram with equal lengths.



← Length unit with voider

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.



↑ Separating unit with separating module

PERFORMANCE DATA

- Types of casing:
Collagen casing (automatic casing feed)
Natural casing (manual casing spooling)
- Calibre range: 13 to 40 mm
- Portion lengths from 40 mm
- Portioning capacity:
up to 1,500 portions/min.
(automatic casing feed/collagen casing)
up to 1,000 portions per minute
(manual casing feed/natural casing)

OPTIONAL ACCESSORIES

- Casing end sensor for casing end detection
- Integration of GD 93-3 inline grinding system
- DA 78-3 casing spooling device for the spooling of natural casings
- MSA machine setup assistant
- Networking with HCU software

Product handling and automation

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

Virtual Patent Marking: www.handtmann.com/patents-mf