



PVLH 226 LINKING AND HANGING LINE

For sausages in natural, collagen and peel-off casing

- **RATIONALISATION** due to portioning by means of flexible voider technique and semi-automatic casing change function with one linking nozzle
- **FIRST-CLASS PRODUCT QUALITY** due to well-filled, precise length products
- **SIGNIFICANT COST REDUCTION** due to maximum weight accuracy per portion
- **HIGH LEVEL OF EFFICIENCY** due to high production performance especially with small portions
- **FLEXIBILITY** due to diverse hanging unit options:
individual collation, the number of loops and distances between loops, empty or full portions
- **WIDE VARIETY OF PRODUCTS** due to large range of applications and calibres



Automatic sausage production with the PVLH 226
From small-scale producers to industrial users
The process: Portioning and linking – Voiding – Equal lengths – Hanging

The PVLH 226 features portioning using a flexible voider technique and a semi-automatic casing change function. Reduced non-production times thus make it possible to produce sausages in natural casing on an industrial scale.

Semi-automatic casing change function for highly-effective casing change – the integrated casing end detection via a sensor ensures optimum casing usage and minimises impurities caused by sausage meat. The linking unit moves automatically into spooling position and the operator can apply the new casing to the nozzle quickly and easily.



↑ 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.



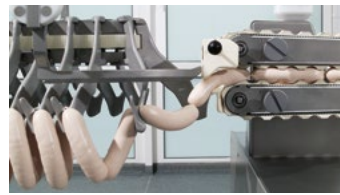
↑ Voider

PERFORMANCE DATA

- Up to 2,000 portions/min. (up to 1,000 portions/min. for natural casing)
- Calibre 13 – 50 mm (natural casings up to cal. 38/40)
- Portion length from 25 mm

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

The PVLH 226 places the linked sausages as straight or curved portions, with the linking position exactly on the hanging unit's hook. The number of loops and number of portions per loop may be chosen at will. A narrow hook pattern ensures optimum smoke stick loading and therefore smoking and cooking systems are fully utilised, resulting in cost and energy savings.



↑ Transfer to the hanging unit

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 by 200 mm (elevated working position of the hanging unit)
- Height increase of the entire line by 100 mm (elevated working position of casing spooling and hanging unit)



↑ DA 78-6 casing spooling device



↑ Z belt height increase



↑ HCU smoke stick scales



↑ GD 93-3 inline grinding system