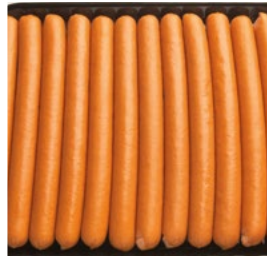




FPVLH 242 LINKING AND HANGING LINE

For sausages in artificial and collagen casing

- **MAXIMUM PRODUCTION OUTPUT** for hot dogs and sausages in peel-off and collagen casing
- **RATIONALISATION** due to fully-automatic casing change, automatic linking and hanging
- **FIRST-CLASS PRODUCT QUALITY** due to gentle linking with voider technique
- **EASY HANDLING** due to all function units being regulated via the monitor control system
- **PROCESSING OF LONG SLUGS** up to a maximum of 580 mm
- **PARTICULARLY COST-EFFECTIVE** when integrated with a VF 611, VF 631 or other feed pump with constant filling pressure
- **MAXIMUM WEIGHT ACCURACY** due to integrated feed system



Automated sausage production and hot dog production with the FPVLH 242

For large-scale industrial users

The process: **Filling - Portioning and linking - Voiding - Equal lengths - Hanging**

With a portioning speed of up to 3,000 portions per minute with exact equal lengths and weight, the FPVLH 242 is the specialist for industrial production of hot dogs and cooked sausages.

The monitor control system in the FPVLH 242 controls the integrated vane cell feed system and the modular function units for portioning, voiding equal lengths and hanging. High effective performance is therefore achieved for peel-off and collagen casing sausages. The VF 611 and VF 631 for straight filling are the perfect filling pumps for the FPVLH 242. With permanent pressure and constant filling flow, along with a high vacuum output, they provide optimum feeding for gentle processing of cooked and boiled sausage types and smear-free products. The VF 611 is ideally suited for connection of one FPVLH 242, and the high-performance VF 631 for connection of two FPVLH 242 units.



↑ Tubing to VF 611



↑ Vane cell feed system



↑ Automatic casing spooling of artificial and collagen casing

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.



↑ Length unit



↑ Voider

The FPVLH 242 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. Rationalisation and efficiency are guaranteed thanks to this continuous, uniform overall process.



↑ Hanging unit



PERFORMANCE DATA

- Portioning speed up to 3,000 portions/min.
- Portioning range from 5 g / 25 mm length
- Portion lengths from 25 mm
- Calibre range 13 - 34 mm (with voider)
- Filling pressure up to max. 35 bar
(All feed pumps with constant filling pressure can be connected)
- Filling capacity 4,000 l/h
- Maximum gathered slug length 580 mm
- Nozzle length 646 mm
- Hanging unit:
Portions per loop freely selectable as of 1st portion
Loop length up to 900 mm
Hook spacing from 30 mm
- Optional networking with HCU software

Product handling and automation

Automation solution comprising a Handtmann vacuum filler, an FPVLH 242 with hanging unit and the AST 340 automatic smoke stick transfer unit (robot system for automatically hanging smoke sticks with strings of sausages and depositing them into smoking trolleys – see brochure).



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