



## PVLH 246 LINKING AND HANGING LINE

For sausages in natural, collagen and peel-off casing

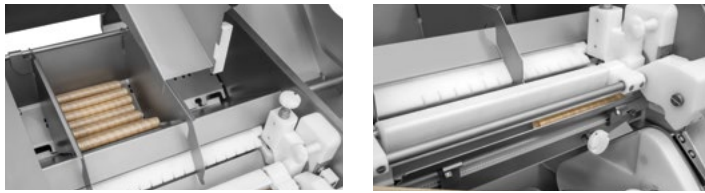
- **HIGH PRODUCTION OUTPUT** due to linking unit with revolving head and 3 linking nozzles
- **HIGH DEGREE OF FLEXIBILITY** due to automatic or manual casing spooling
- **RATIONALISATION** due to casing change times of less than 2 seconds
- **SIGNIFICANT COST REDUCTION** due to maximum weight accuracy per portion
- **FIRST-CLASS PRODUCT QUALITY** due to gentle linking with voider technique and linking unit
- **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 with all types of casings and sausage meat

## Fully-automatic sausage production with the PVLH 246 For industrial users

The process: **Portioning and linking** – **Voiding** – **Equal Lengths** – **Hanging**

The fully-automatic PVLH 246 linking and hanging line features the modern technology of a linking unit with a revolver and 3 nozzles and therefore allows for 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 is spooled onto the other or is fed fully-automatically from the casing magazine. Machine operating time increases due to direct access to the linking and belt unit and to the casing magazine. Centring of the linking nozzle with every automatic spooling operation and precise slug guiding guarantees a reliable workflow. The targeted removal of filling material when the slug is changed ensures top hygiene conditions. As it is easy-to-operate, untrained operators can use the machine, thus reducing staff costs.



↑ Sausage casing magazine and spooling rail for automatic casing spooling



↑ 3-nozzle revolver

↑ Filling product scraper

↑ Nozzle centring

### 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

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The PVLH 246 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.



### PERFORMANCE DATA

- Types of casing  
Artificial and collagen casing (automatic casing feed)  
Natural casing (manual casing spooling)
- Calibre range: 13-50 mm
- Portion lengths from 25 mm
- Portioning capacity:  
Up to 2,500 portions/min.  
(automatic casing feed / artificial and collagen casing)  
Up to 1,000 portions/min  
(manual casing feed / natural casing)

### OPTIONAL ACCESSORIES

- Casing end sensor for casing end detection
- 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 overall line by 100 mm (elevated working position of casing spooling and hanging unit)

### PRODUCTS AND APPLICATIONS

