



PVLSH 229 PLUS LINKING AND CUTTING/HANGING LINE

For sausages in natural, collagen and peel-off casing

- **PLUS INNOVATIONS AND OPTIONS:**
natural casing pusher, minimum setup times, easy operation and much more
- **MODULAR PROCESS:** portioning and linking - voiding - equal lengths - cutting or hanging
- **HIGH FLEXIBILITY** due to hanging or cutting of the products
- **FIRST-CLASS PRODUCT QUALITY** due to precise separation with 2-belt solution and sensor
- **FIRST-CLASS PRODUCT QUALITY** due to gentle linking with voider technique and linking unit
- **WIDE VARIETY OF PRODUCTS** due to flexibility with all types of casing and sausage meat
- **HIGH LEVEL OF EFFICIENCY** due to linking unit with revolving head and 2 linking nozzles
- **ECONOMY OF SCALE** due to casing change times of less than 2 seconds
- **SIGNIFICANT COST REDUCTION** due to maximum weight accuracy per portion
- **EXCELLENT ERGONOMICS** thanks to individual height adjustment of the AHE
- **REDUCTION OF GIVE-AWAY THANKS TO AUTO-MATIC WEIGHT CONTROL**
Optionally integrated Handtmann AHE scales on the hanging unit



Flexible sausage production with the PVLSH 229 plus

For medium-scale producers and industrial users

The process: **Portioning and Linking – Voiding – Equal Lengths – Hanging or Cutting**

The modular construction of the PVLSH 229 plus provides manufacturers with mixed production with a maximum level of flexibility for automatically hanging sausages or for cutting fresh products.

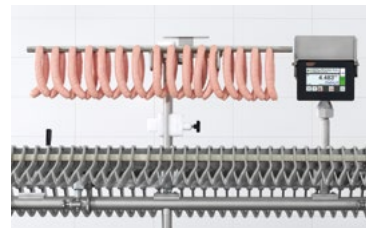
The new PVLSH 229 plus AL system offers numerous new features. The tried and tested system technology including revolver, voider and length unit optimises your sausage production with new extras, such as the casing pusher for natural casing and even faster setup. The optimised parallel voider ensures a plus of up to 800 portions per minute. State-of-the-art, pioneering communication technology is integrated with EtherCAT. These and many other new plus options means added value for the entire line!

Sausage production with cutting option

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.

Sausage production with hanging option

The PVLSH 229 plus places the linked sausages as straight or curved portions with the linking position exactly on the hanging unit's hook, independent of weight, length and loops. The number of loops and number of portions per loop may be chosen at will thanks to this unique flexibility.



↑ AHE scales

THE NEW PLUS ADVANTAGES

- **PLUS** natural casing pusher
- **PLUS** minimised setup times
- **PLUS** latest EtherCAT technology
- **PLUS** parallel voider with output of up to 800 portions/min.
- **PLUS** easy and intuitive operation
- **PLUS** high process reliability
- **PLUS** fast return on investment

Maximum flexibility thanks to cutting or hanging

The PVLSH 229 is the ideal combination of cutting and hanging. Intelligent hanging of linked sausages portioned accurately to the gram using the hanging unit. Or precise separating 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. Casing change in less than 2 seconds is possible due to the revolving head with 2 linking nozzles. Portioning and linking by means of voiding is part of a continuous process.



PERFORMANCE DATA

- **Hanging:** Natural, collagen and artificial casing cal. 13 to 40 mm
Up to 2,000 portions/min.
(up to 1,000 portions/min. in natural casing)
Portion length from 30 mm
- **Cutting:** Natural and collagen casing cal. 13 to 40 mm
Up to 1,500 portions/min.
(up to 1,000 portions/min. in natural casing)
Portion length from 40 mm

OPTIONS

- Casing end sensor for casing end detection
- Natural casing pusher for natural, collagen and artificial casing
- Integration of GD 451 inline grinding system
- DA 78-6 casing spooling device
- Height increase of the overall line by 100 mm
- Digital options: HCU, MSA, HMC, HMF

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