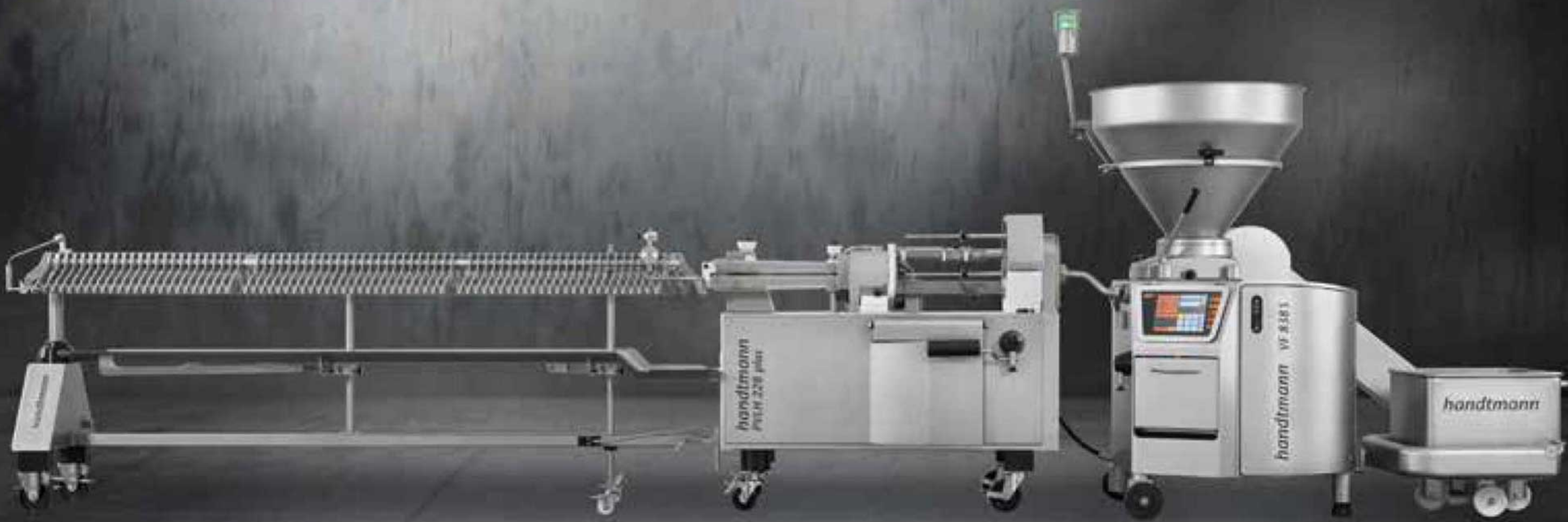


**handtmann**  
Ideas for the future.

**INNOVATION**



## PVLH 228 PLUS LINKING AND 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 - linking - voiding - equal lengths - hanging
- **FIRST-CLASS PRODUCT QUALITY** due to gentle linking with voider technique and linking unit
- **WIDE VARIETY OF PRODUCTS** due to large range of applications and calibres and to different voiding units
- **FLEXIBILITY** due to diverse hanging unit options: individual collation, number of loops and distances between loops, empty or full portions
- **HIGH LEVEL OF EFFICIENCY** due to linking unit with revolving head and 2 linking nozzles
- **ECONOMY OF SCALE** thanks to casing change times of less than 2 seconds
- **SIGNIFICANT COST REDUCTION** due to maximum weight accuracy per portion



**Automatic sausage production with the PVLH 228 plus**

For medium-scale producers and industrial users

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

The new PVLH 228 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 of auxiliary device and hanging unit. 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!

**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. A new parallel voider ensures even more gentle linking of natural casing products and facilitates a high effective capacity.



↑ Parallel voider



↑ Voider

**Flexible and precise hanging**

The PVLH 228 plus 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 of portions per loop may be chosen at will. A narrow hook pattern ensures optimum smoke stick loading and therefore full utilisation of smoking and cooking systems, resulting in cost and energy savings.



↑ Hanging unit



↑ Optical casing end sensor

**PERFORMANCE DATA**

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

**OPTIONS**

- Casing end sensor for casing end detection
- Natural casing pusher for natural, collagen and artificial casing
- Integration of GD 93-3/GD 451 inline grinding system
- DA 78-6 casing spooling device
- Height increase of the hanging unit by 200 mm
- Height increase of the overall line by 100 mm
- Digital options: HCU, MSA, HMC, HMF

701207 | We reserve the right to make technical alterations

**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

**Fast casing change thanks to revolver technology**

The casing change is performed by a revolving head with 2 linking nozzles. When operation is stopped, the revolving head automatically moves out of the casing brake. To change the casing, the operator then uses the two-handed operating unit. The revolving head tilts and moves linearly into filling position. Casing change is performed in an ergonomic position, tilted towards the operator. Casing changes of less than 2 seconds are therefore possible. As an option, the PVLH 228 plus can be fitted with a casing detection system that detects the end of the casing on the linking nozzle in good time. This minimises impurities caused by sausage meat and ensures optimum casing usage.



Patents (USA/Canada):

6494311; 7204747; 7455578; 8137167; 8251783; 9185917