

AVG131

Moveable portioning and linking machine

More-in-one

The AVG131 Moveable portioning and linking machine is particularly designed to efficiently process cooked, boiled and uncooked sausage in combination with a VEMAG vacuum filler. The products are portioned, linked or clipped by a downstream clipper at a high level of performance and weight accuracy.

The AVG131 will enable you to make optimum use of your filler, as a single vacuum filler can supply several AVG131 units.



AVG131: particularly economical, optimal portioning accuracy

You can operate one or more AVG131 units in combination with a HPE-series vacuum filler to feed sausage meat at constant pressure to the unit. The AVG131 is suitable not only for filling in the straight-line method, but also for portioning, linking and clipping.

Saves space and investment

Instead of two or more vacuum fillers – each with the same attachment, just one vacuum filler and one AVG131 for each required outlet are sufficient. This not only saves on space but also ties up less capital.

Furthermore, the compact, space-saving size ensures optimum use of your working area.

Simple operation

Operation is via touch panels, as used on VEMAG vacuum fillers. The panels serve both for data entry and message output. The easy-to-read display provides information on all functions, programmes and settings.

Flexibility

The AVG131 processes all standard casings and calibres off with highest quality portioning and weight accuracy.

Flexible to use

When using two or more AVG131 units attached to a single vacuum filler, a pressure control assumes the tasks of maintaining a constant filling pressure on all devices – irrespective of how many AVG131 units are filling at the same time. The constant filling pressure is not dependent on whether all the AVG131 units are manufacturing the same end product or different products simultaneously. Because this is the requirement for fully identical end products: the same size, same weight and precisely the same appearance – exactly the way your customers like it.

Gentle product handling

The VEMAG double screw in the HPE series vacuum fillers transport your valuable raw material in a particularly gentle manner. And this gentle transportation is continued over the entire line: the rotary vane pump in the AVG131 operates without the compression zone usually used. In this manner, the quality of your products remains perfectly preserved.

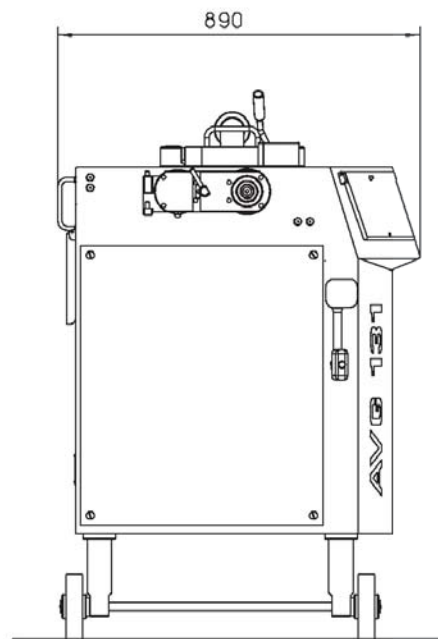
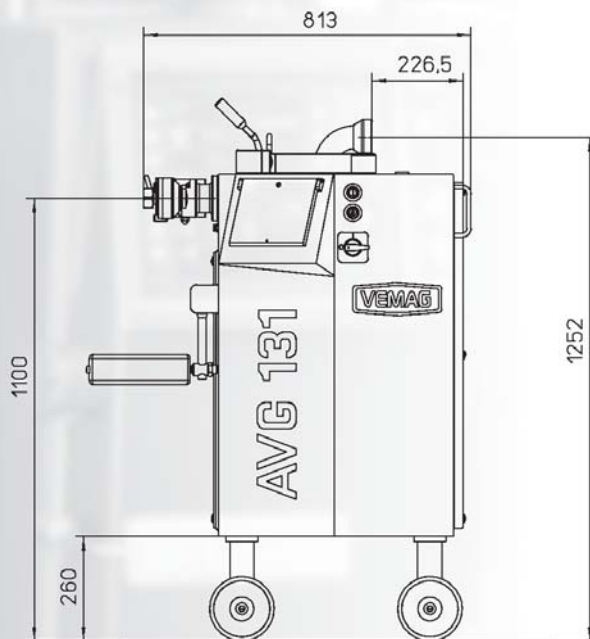
All the benefits at a glance:

- Low investment
- Absolutely identical filling flows with the same pressure
- Several AVG131 units attachable to one filler
- Mobile machine base
- With handles for easy movement of machine
- Gentle transporting of raw material



Technical data

Filling capacity:	Infinitely variable filling capacity up to max. 2.8 t/h
Portioning speed:	> 600 Port. / min
Linking:	Infinitely variable setting from 0 to 10
Outlet height:	1.100 mm with adjustment range
Nominal output, total:	4,6 kW



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Certification



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