

Length Portioning Machine LPG213



Highly efficient hot dog production

Flexible high speed

A fully automatic casing magazine with casing change times under 2.5 seconds. To increase hourly output, the LPG213 is equipped with extended linking horns so that the longer casings can be used. This innovation increases the time available for production, keeping downtime to a minimum.



LPG213

The LPG213 combines high output with efficiency when linking sausages – at the same time, it links with high length precision and exact weights.

Efficiency

The LPG213 has a fully automatic casing magazine for loading synthetic and collagen casings and permits semi-automatic use with natural casings. The casings are simply placed in the magazine – the machine does the rest. This fully automatic unit reduces casing change times to a minimum. Changing over takes less than 2.5 sec., allowing optimal use of the time available.

Extended linking horns permit use of casing magazines with a length of 580 mm, i.e. not only are the longest commercially available casings accepted, but considerably longer, customer-specific types are as well. As a result, casing changes are less frequent and more efficient use can be made of production time.

The casing is guided into the correct position during loading and then held gently by the surrounding claw mechanism. This can be seen by the high degree of operational reliability of the LPG213, as there is no kinking of casings.

Mirror image arrangement

The controls for the LPG213 are located on the side opposite the graphic display of the filler, it has a mirror-image arrangement in contrast to the other VEMAG length portioning machines. When transferring to equipment from other manufacturers that have the controls located on the same side, this allows for a continuous production process, since distances are eliminated and time saved.

Flexible set-up

You'd struggle to find shorter set-up times. It only takes a few minutes to switch the length portioning machine from artificial and collagen casings to natural casings and resume production. The operator can quickly learn the simple steps involved – ensuring maximum flexibility in sausage production.

Hygiene

Like all VEMAG machines and attachments, the LPG213 can be cleaned with low-pressure equipment and commercially available cleaning agents.

Sensors

Intelligent recognition of the end of artificial and collagen casings, and optionally of natural casings, stops the portioning process when the end of the casing is reached and triggers a casing change.

The innovative length portioning machine also eliminates the risk of split casings when using artificial or collagen casings; something that is often spotted too late by the operator when using conventional machines. Each of these split casings is immediately registered and produces a signal on the filler so that it immediately comes to a stop. Uncontrolled escape of sausage meat is thus effectively prevented. Hygiene is increased, the costs associated with lost product reduced and the production process is continuous – with a decreased error rate, hourly output increases.

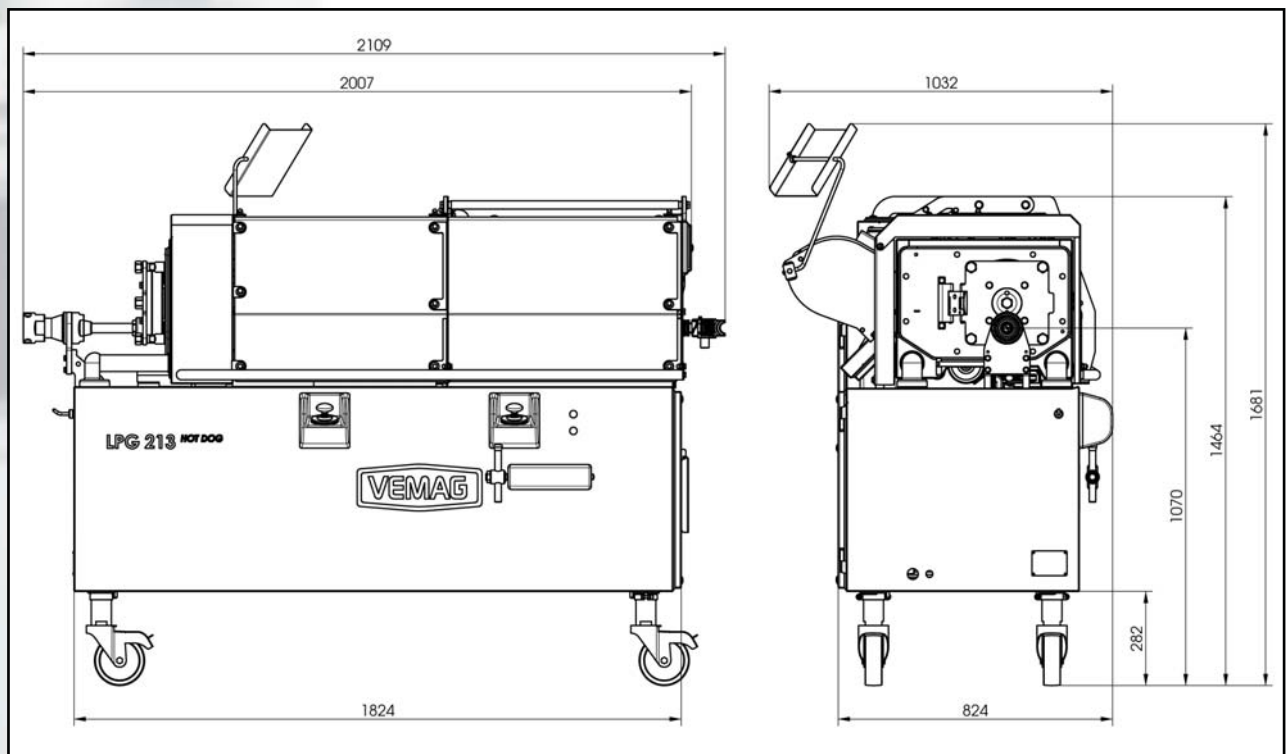


All the benefits at a glance:

- Low maintenance
- Flexible use
- Continuous production process
- More efficient production processes
- Very high production speed
- Ideal hygiene characteristics
- Reduced giveaway thanks to long casings
- Consistent quality
- Automatic casing changes in less than 2.5 sec.
- Linking of all casing types
- Split casing monitoring for artificial and collagen casings
- Very high length and weight accuracy
- Gentle handling of casings
- Linking speed adaptable to casing type
- Short set-up times

Technical data

Casing types:	Natural, collagen, polyamide and cellulose casings
Portioning rate/min.:	up to 1.300 sausages in natural casing up to 2.200 sausages in artificial or collagen casing
Casing length:	580 mm
Caliber:	13 - 40 mm
Sausage length:	20 - 400 mm, additional lengths upon request



VEMAG Maschinenbau GmbH
Postfach 1620, D-27266 Verden
Tel. 0 42 31 - 77 70, Fax 0 42 31 - 77 72 41
<http://www.vemag.de>, e-mail@vemag.de

Presented by: