

LPV802

Length portioning device for sausages in natural casings



Identical length, identical weight, identical calibre – VEMAG LPV802 length portioning device for natural casings.

The VEMAG LPV802 length portioning device breaks completely new ground in length portioning. For the first time, requirements for identical length, identical weight and identical calibre for sausages in natural casings can all be satisfied at once. The high reproducibility of results achieves a degree of standardisation which used to appear possible only for sausages in artificial casings. The device patented is designed as an attachment which is compatible with all the filling machines in the current range which keeps the investment cost required to a minimum.



Linking sausages in sheep and hog casings

The LPV802 length portioning device is a special casing holding device for automatically linking sausages in natural casings so that they are identical in length, weight and calibre.

Use

The length portioning device is suitable for cooked and raw sausage in sheep and hog casings. In contrast to other length portioning systems, specially-sorted casings are not required. Instead, any standard assortment of casings and any overlapping casings can be used without problems. The sausage is guided through a special calibrating horn during filling, with the result that the specified filling calibre is always achieved, so that not only casings of the nominal calibre but also casings of a larger calibre can be processed. This results in considerable cost benefits.

Even with normal assortments, the risk of split casings is significantly reduced. If a breakage does occur, it is no longer necessary to interrupt production; the casing does not tear off in the device, and any product residues in the device can be rinsed out by the operator using the integrated rinsing device. The rinsing device also ensures that the filling table is always clean.

Handling

No special set-up work is required to connect the device to the filler. The length portioning device is attached to the linker plate of the filler like an ordinary casing holding device and the water supply is quickly connected using a rapid-release coupling. The length portioning device has no drive of its own and is thus wear and maintenance-free. The operator can adjust it to different calibres and lengths in just a few moves. Even adapting the casing tension required does not involve protracted adjustment work. No other manual intervention is required during production itself, which is why even an untrained operator can work with the device immediately. All the settings can always be reproduced, clearly improving the standardisation of products.

Applications

The LPV802 length portioning device can be connected to the following filling machines:

- ROBOT 500
- ROBBY / ROBBY-2
- HPE-series
- DPE-series

The device allows the production of sausages ranging in calibre from 15 to 42 mm.

All the benefits at a glance

- Designed as an attachment – a simple, cost-effective solution
- Easiest handling imaginable
- Little training required
- Use of casings of variable quality
- Reduction in casing breakage
- High reproducibility of results
- Minimisation of sorting requirement when packing product



Technical data

Casing types:	sheep, hog
Casing qualities:	subject to standard sorting
Calibre:	15/17 to 26/28 (sheep) 26/28 to 42/+ (hog)
Water consumption:	max. 40 l/h

One attachment – all the options

Linking on the table

Length portioning device LPV802 for simply linking straight onto the filling table. If required, can be combined with sausage grinder 980 for grinding and separating off hard constituents (only on fillers with a double screw).



Automatic hanging (optional)

Length portioning device LPV802 and hanging machine AH204 for automatically hanging the strings of sausages produced.



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