

# LPV802

## The length portioning device for sausages in natural, collagen and cellulose casings



Identical length, identical weight, identical calibre – VEMAG LPV802 length portioning device for all 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 compatible with all the filling machines in the current range which keeps the investment cost required to a minimum.



Linking all 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. With the help of an automatic casing pusher it can run collagen and cellulose casings as well.

### 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 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.

### Running collagen and cellulose casings

The length portioning device is equipped with an automatic casing pusher. The automatic casing pusher provides perfect support when twist-linking collagen or cellulose casings.

The operator no longer has to feed the casing by hand. The integrated limit stop detects the end of the casing and stops the machine. Instead, he can concentrate his attention on producing sausages and – for example – connect the sausage chains produced to prepare them for subsequent hanging.

### Handling

The length portioning device is characterized by simple handling and ergonomic operation. It 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. 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 following designs for the length portioning device LPV802 are available:

- LPV802 for natural casings
- LPV802, universal, for natural, collagen and cellulose casings

It can be connected to the following filling machines:

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

### All the benefits at a glance

- Simple, cost-effective solution
- Easiest handling imaginable
- Ergonomic operation
- Little training required
- Use of normal casing assortments
- Reduction in casing breakage
- High reproducibility of results
- Minimisation of sorting requirement when packing product
- Casing pusher for collagen and cellulose casings



## Technical data

Casing types:	sheep casing, hog casing, collagen casing, cellulose casing
Casing qualities:	subject to standard sorting
Calibre:	15/17 to 26/28 (sheep casing) 26/28 to 42/+ (hog casing) 13 - 36 (collagen casing, cellulose casing)
Sausage length:	> 60 mm (collagen casing, cellulose casing)
Water consumption:	max. 40 l / Std. (sheep casing, hog casing)
Compressed air connection casing pusher:	1.5 - 2.0 bar (collagen casing), 2.5 - 3.0 bar (cellulose casing)

## One attachment – all the options

### Linking on the table

LPV802, universal, for natural casings

Length portioning device LPV802, universal, 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).



### Linking on the table

LPV802, universal, for collagen and cellulose casings

Length portioning device LPV802, universal, 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).



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