



- PLUS INNOVATIONS AND OPTIONS:
 - natural casing pusher, minimum setup times, easy operation and much more
- MODULAR PROCESS: portioning linking voiding equal lengths cutting
- FIRST-CLASS PRODUCT QUALITY due to precise separation with 2-belt solution and sensor
- FLEXIBILITY thanks to separating into individual portions or strings of any length
- GENTLE LINKING thanks to voider technique with parallel voider
- 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
- WIDE VARIETY OF PRODUCTS due to large range of applications and calibres
- SIGNIFICANT COST REDUCTION due to maximum weight accuracy per portion













Automatic sausage production with the PVLS 125 plus

For medium-scale producers and industrial users

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

The new PVLS 125 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. 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!

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

With the PVLS 125 plus, the casing change is performed by means of 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 twohanded operating unit. The revolving head tilts and moves linearly into filling position. Casing change is performed in an ergonomic position, tilted towards the operator. As an option, the PVLS 125 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.



↑ Casing spooling with semi-automatic casing change function



↑ Precise separating with 2-belt solution

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.





↑ Parallel voider

↑ Voider

Individual and precise separating

Separation with the 2-belt solution and sensor for exact identification of the separating point is a highly precise process. This averts the need for rework and reduces both casing and production costs. With its 2 independent conveyor belts, the cutting technology creates a defined gap between the portions. The cutting sensor detects the gap and guarantees cleanly separated portions with closed casing ends. Individual cutting provides scope for diversity coupled with short setup times, from fresh products to dry sausages. Separation into individual portions or strings of any desired length.

PERFORMANCE DATA

- Up to 1,500 portions/min. (up to 1,000 portions/min. in natural casing)
- Natural and collagen casing cal. 13 to 40 mm
- Portion lengths from 40 mm

OPTIONS

- Casing end sensor for casing end detection
- · Casing pusher for natural and collagen casing
- Integration of GD 93-3/GD 451 inline grinding system
- DA 78-6 casing spooling device
- · Digital options: HCU, MSA, HMC, HMF
- · Product handling and automation options (e.g. GS 300 collating system)

Patents (USA/Canada):

7204747; 7455578; 8231442; 8137167; 9185917; 8251783; 10085460