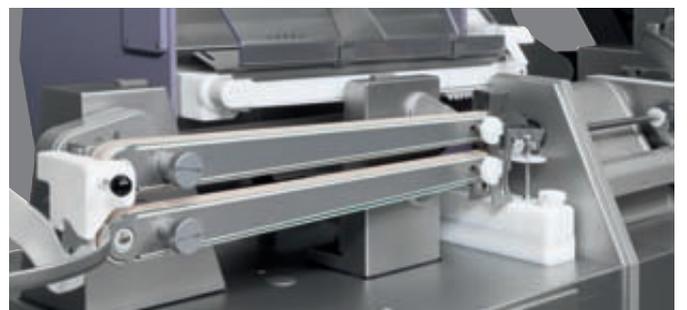
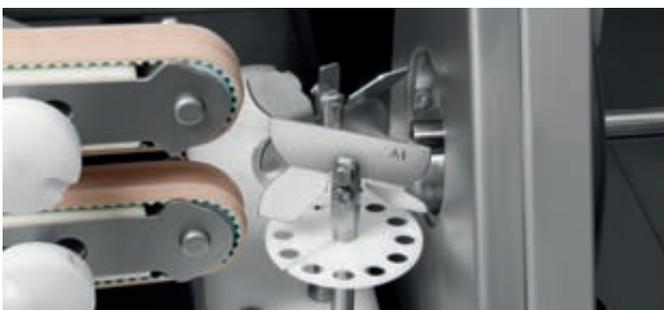


# AL System artificial and collagen casing

Fully automated production with maximum efficiency and quality!



# AL System





High-performance with artificial and collagen casing:

## Full automation in industrial sausage production!

The fully-automated Handtmann AL systems provide economic production of cooked or dry sausage in collagen or artificial casing with outstanding flexibility. They enable maximum performance for portioning and linking up of sausages to 3,000 portions per minute. Full automation through perfectly-matched automatic casing change and slug feed via the casing magazine.

The system's modular design means that a suitable solution can be found for any application. Be it for hanging or cutting: thanks to their high reliability, Handtmann AL systems guarantee the ideal requirements for all users to achieve efficient production.

### Advantages:

- Modular system for maximum flexibility and fast adaptation to the different product requirements.
- Outstanding portioning quality and length consistency.
- High level of availability and reliability.
- First-class product quality.
- Simple cleaning and exemplary hygiene.

### Filling

Gentle processing and a reliably evacuated product are the basic requirements for maximum and consistent product quality. The high-performance Handtmann vane cell feed system with constant pressure guarantees outstanding and reliable filling capacity in all the AL lines.

### Portioning through voiding

With its high linking capacity and accurate portion separation the Handtmann voider guarantees accurate gram portioning at maximum industrial performance level.

### Equal lengths

The Handtmann length unit unites the perfect adaptation of portioning output to casing take-off through the belt system for exact lengths and exact weight. Simple adjustment and flexible adaptation of the lengths through the vacuum filler's monitor control permit a wide range of products and adaptation to the most-varied of packaging solutions.



# Cutting.



## Performance data: PVLS 141

Using the cutting line enables sausage to be linked and separated in equal lengths. The perfect coordination of length unit and separating unit guarantees precise cutting in the middle of the link, which is decisive for the closed end of the sausage. The sausages are reliably cut into singles or groups of the same quantity. An ideal prerequisite for downstream automation through to the packaging zone.



### Advantages:

- For straight portions and uniform lengths in artificial and collagen casing.
- With casing magazine and fully-automated casing changing.
- With automated linking and cutting.
- Optionally available in combination with hanging unit (PVLSH 245) for mixed production of hung sausage or fresh cut sausage.

### Performance data:

#### PVLS 141

Portioning speed	up to 1.500 port./min.
Calibre range	13 to 34 mm
Useful nozzle lengths	Nozzles
	Stepped for slug lengths
Portion lengths	with closed-end 425 mm without closed-end 395 mm with closed-end 250 mm without closed-end 220 mm
	30 to 400 mm

# Hanging.



## Hanging with PVLH 241

The AL system for maximum speed with all types of product. In the PVLH 241, the fully-automated functions enable maximum filling capacity for collagen and peel-off casings. The system places the linked sausages as straight or curved portions with the linking position exactly on the hanging unit's hook. This unique flexibility means that the number of loops and number of portions per loop may be chosen at will. This guarantees maximum utilisation of the smoke sticks and thus more efficient use of downstream automated steps such as, e.g. smoking and cooking systems.



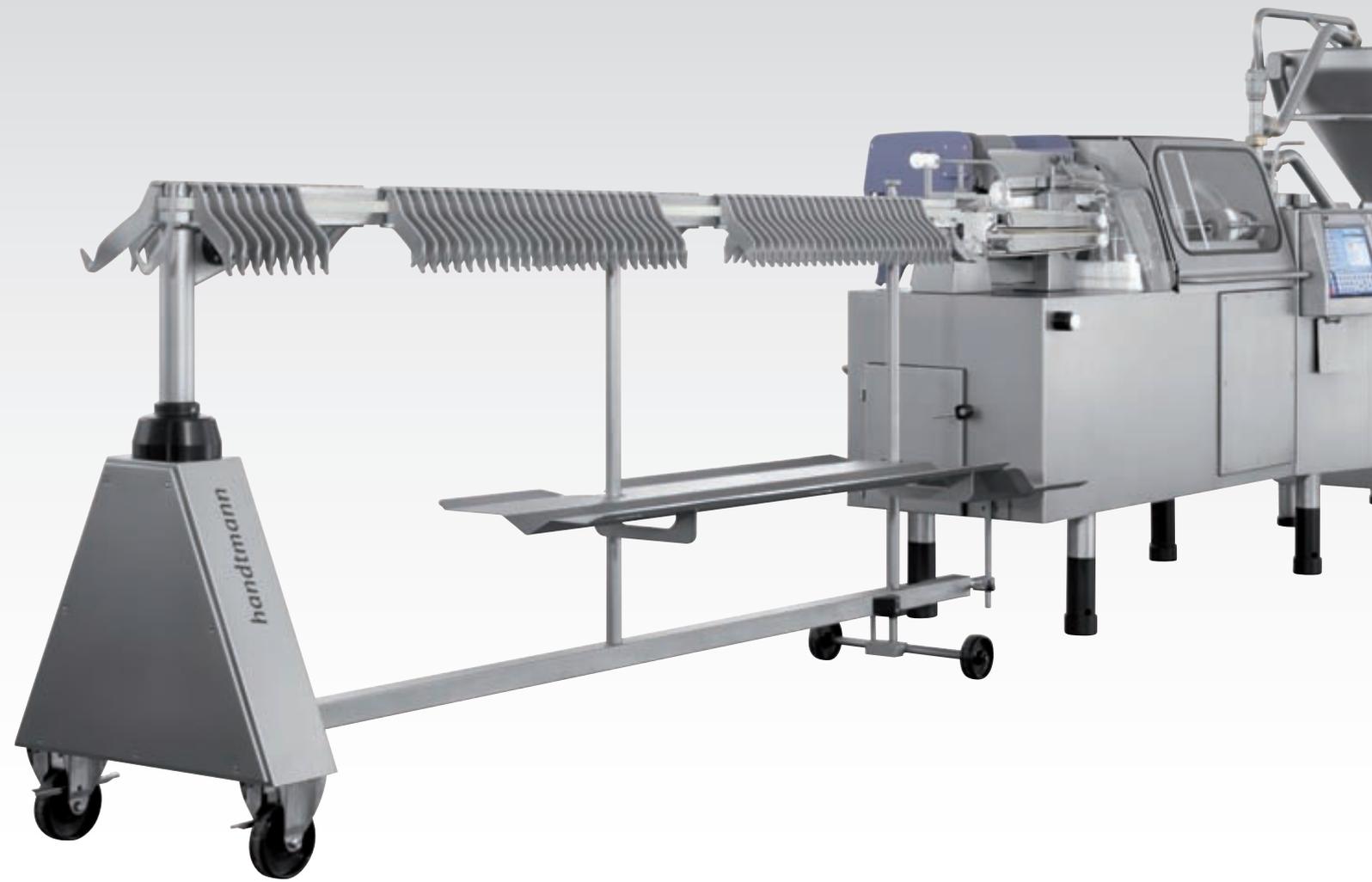
### Advantages:

- High-performance design for linking peel-off and collagen casings in uniform lengths.
- With fully-automated casing changing, automated linking and hanging with hanging unit.
- Optionally available in cutting and hanging combination (PVLSH 245) for mixed production of hung sausage or fresh cut sausage.

### Performance data:

		PVLH 241
Portioning speed		up to 2.500 port./min.
Calibre range		13 to 50 mm
Useful nozzle lengths	Nozzles	with closed-end 425 mm without closed-end 395 mm
	Stepped for slug lengths	with closed-end 250 mm without closed-end 220 mm
Portion lengths		25 to 600 mm

# Hot Dog Specialist





## Hot Dogs in HighSpeed

With a portioning speed of up to 3.000 portions per minute with exact equal lengths and weight this innovative AL system is the specialist for industrial production of hot dogs and cooked sausages.

A continuous, fully-automated process guarantees optimum adaptation to the sausage product and a flexible product change. The monitor control in the FPVLH 242 actuates the integrated vane cell feed system and the modular function units for portioning, voiding through equal lengths and hanging. High effective performance is achieved for both peel-off casing and collagen casing sausage.

### Advantages:

- Easy to use because all the function units can be regulated through the monitor control.
- Faster product changes only through monitor control.
- Lower running costs because fewer to no additional parts are required during a product change.
- Low maintenance costs through few wearing parts.
- All feed pumps with constant filling pressure (2 – 2.5 bar) can be connected

## VF 611 and VF 631

Reproducible product quality through constant filling flow.

The continuous Handtmann vacuum fillers VF 611 and VF 631 for straight filing, are the perfect filling pumps for the AL system FPVLH 242. With permanent pressure and constant filling flow, along with a high vacuum output, they provide optimum feeding for gentle processing of cooked sausage types and thereby guarantee smear-free products.

The VF 611 with a filling capacity of up to 4.800 kg/h is ideally suited for connection of an FPVLH 242, the high-performance VF 631 with a filling capacity of up to 14.400 kg/h is predestined for connection of two FPVLH 242 units. The optional equipment of both vacuum fillers with an integrated pressure control provides more advantages in terms of gentle processing and product quality, because the return flow of product into the feed system is kept at a constant level by the discharge pressure.

Performance data:	FPVLH 242
Portioning speed	up to 3.000 port./min.
Portioning range	as from 5 g / 25 mm length
Filling capacity	4.000 l / h
Filling pressure	up to 35 bar
Calibre range	13 - 34 mm (with voider)
Portion lengths	as from 25 mm
Maximum gathered slug length	580 mm
Nozzle length	646 mm

Performance data:	Hanging unit
Portions per loop	as from 1. port. freely selectable
Loop length	up to 900 mm
Hook distance	as from 30 mm

# AL System artificial and collagen casing

The leading sausage automation technology is provided by specialists for filling and portioning systems. Handtmann AL systems excel on account of their top quality, perfect handling and maximum profitability. Get in touch with the specialists at Handtmann to get the perfect solution for your requirements.

**The Handtmann AL system.  
Efficient system technology for  
maximum requirements.**



Patents:  
5,720,603; 6,494,311; 5,049,108;  
5,145,450; 5,699,723; 5,947,809;  
7,455,578.

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