LPG208 servo

Length portioning machine with twin head and optional casing pusher

The allrounder

When it comes to fast sausages, the new LPG208 servo length portioning machine is the right choice. Complex requirements can be controlled by just one machine.

- Linking and transfer to additional hanging or separating machines
- Natural, collagen, polyamid or cellulose casing
- Cooked, raw or fresh sausages

An all-round solution for (almost) all sausage production requirements. And now: with new fully automatic casing pusher. This allows the high speed of the LPG208 servo to be put to even better use — always the ideal advance on the casings and considerably shorter casing change times than with conventional solutions. It really could not be more simple and economical.

LPG208 servo with casing pusher

The LPG208 servo length portioning machine links sausages with the utmost accuracy in length and weight. It produces cooked and raw sausages in natural, collagen and cellulose casings within the calibre range of 13 to 40+ mm.

Servo-controlled casing pusher

Good things can be so simple. Driven by a precise latest-generation servo motor, the casing pusher performs its task with great reliability and precision. A gentle push gives the casing exactly the right advancement for it to be cleanly drawn in. And the LPG208 servo processes all types of casing in this way with no need for readjustment. Not even broken casings need special handling — the casing pusher ensures the necessary stability and provides protection against dangerous twisting. Simply connect, start the machine and you're ready to go.

The third eye

The machine's optical sensors monitor the filling process. The integrated intelligence of the LPG208 servo independently recognises the end of the casing. Instances of starting the vacuum filler too early or delaying shutdown with a final portion that goes to waste are now a thing of the past. The machine delivers clean, high-speed operation — just as it should be. The innovative length portioning machine also eliminates the risk of split casings; something that is often spotted too late by the operator when using conventional machines. Each split synthetic casing is immediately registered by the casing pusher and produces a signal on the filler so that it immediately comes to a stop. A cleaner solution for in the truest sense of the word — not one product runs unchecked if the casing splits. A great money-saver.

Twin speed

Long casing change times conflict with efficient production. It has scarcely started and the machine is already stopping: a new casing must be applied. This takes up precious time that is not being used directly for production. However, this is not the case with the innovative LPG208 servo length portioning machine — where casing change times are reduced to a minimum. The linking head is equipped with two identical linking horns. While the casing section is being linked by one horn, the operator has sufficient time to draw a new casing onto the second horn. As soon as the sensor recognises the casing end, the VEMAG filler stops and the linking head automatically moves into the change position. This process sees the linking head rotating the second linking horn into the working position, and the other horn can now be furnished with a new casing. It's hard to imagine a quicker and more seamless method of sausage production — increasing application quantities through casing change times of less than 2 seconds.

As gentle as kid gloves

There's none gentler: As the casings are filled, the vacuum filler operates as a pump within the continuous feeding operation. Special dividers in the dividing belts gently grip the casing and divide each individual sausage. The complete filling and linking process proceeds exceptionally quietly and evenly with no load placed on the casing. Even the most fragile casings can be linked without a hitch — and the driven casing brake is also designed to be as treat the casings as gently as possible, meaning that overlapped casings can be processed without any problems. This reduces the number of split casings and increases both the portioning rate and the quantity filled per hank.

Fixed and variable

Dividing belts are available for different sausage lengths and can be replaced using quick-release catches (changeover time < 1 min). They are characterised by perfect hygiene characteristics. The length portioning machine can be cleaned using low-pressure equipment.

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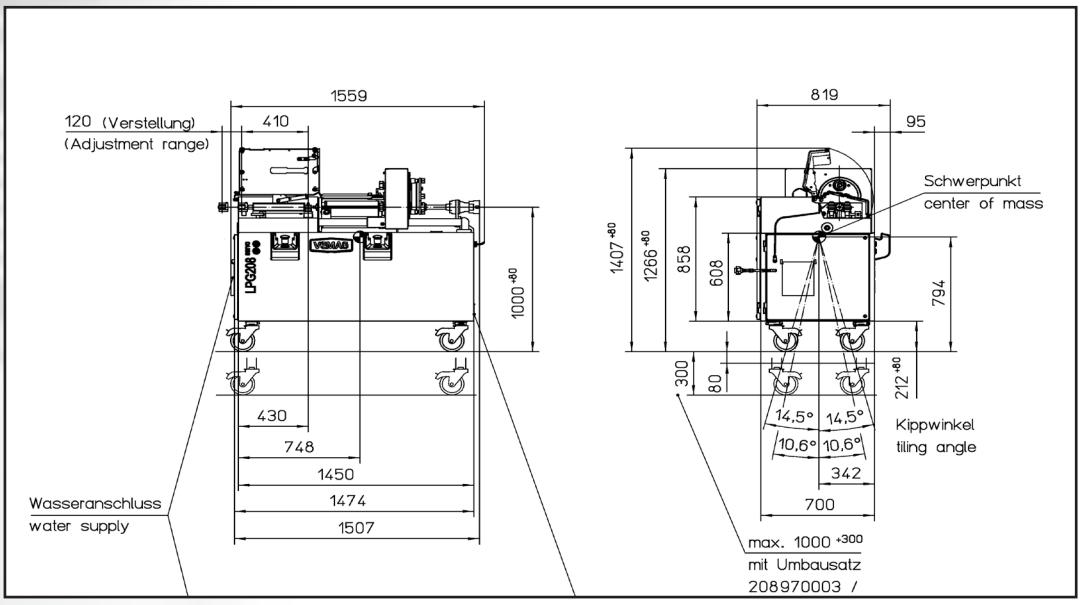
All the benefits at a glance:

- Extremely short casing change times
- Servo-controlled casing pusher for the utmost consistency (optional)
- Linking, transfer to additional hanging or separating machines
- Linking of all casing types
- Very high length and weight accuracy
- Gentle handling of casings
- Linking speed adaptable to casing type
- Hygienic operation

Technical data

Filling rate (depending on casing quality)	
- Sheep casing, cal. 16/18, 30 g:	up to 300 kg/h
- Sheep casing (overlapped), cal. 16/18, 30 g:	up to 450 kg/h
- Sheep casing, cal. 20/22, 60 g:	up to 500 kg/h
- Sheep casing (overlapped), cal. 20/22, 60 g:	up to 700 kg/h
- Hog casing, cal. 30/32, 90 g:	up to 1,300 kg/h
- Hog casing, cal. 34/37, 120 g:	up to 1,600 kg/h
- Collagen casing, cal. 21, 45 g:	up to 1,800 kg/h
- Collagen casing, cal. 28, 75 g:	up to 2,500 kg/h
- Cellulose casing, cal. 21, 45 g:	up to 1,900 kg/h
- Cellulose casing, cal. 32, 100 g:	up to 4,400 kg/h
Casing types:	natural, collagen and cellulose casing
Calibre:	13 to 40 mm



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