

LPG209 servo – Length portioning machine with casing magazine



Automatic casing magazine

Flexible and quick, innovative and productive – this is the best way to describe the new LPG209 servo length portioning machine with casing magazine. Where useful productivity time was once used for applying casings, today an automatic casing magazine does the work with all advantages of the proven LPG208 servo. More flexibility in just one machine is not possible.

Complex requirements can be controlled by just one machine.

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

An all-round solution for (almost) all sausage production requirements.



LPG209 servo

The LPG209 servo length portioning machine links sausages with the utmost accuracy in length and weight. It processes cooked and raw sausages with a length of 20 up to 400 mm in natural, collagen and cellulose casings within the calibre range of 13 to 40+ mm. Collagen and cellulose casings are automatically loaded.

Advanced productivity through outstanding technology

Time is a tight commodity in production; every minute without downtime adds value. This is where the innovative LPG209 servo comes in: an automatic casing magazine reduces casing change times and increases production capacity. It offers fully automatic loading for synthetic and collagen casings and semi-automatic application for natural casings.

The casings are simply placed in the magazine – the machine does the rest. Load, move into position and produce – quicker than loading by hand ever could be: the casing change time is approx. 2.5 seconds. The casing is moved to the ideal position on loading, making kinking impossible. This is also evident in the high degree of operational reliability of the LPG209 servo – there is no kinking of casings.

The LPG209 servo is also exceptionally quick. With a portioning rate of 1300 sausages in a natural casing and

even up to 2200 portions in synthetic and collagen casings, the length portioning machine is at the centre of the production. High-quality sausages produced at top speed.

Flexible set-up

You'd struggle to find shorter set-up times. It only takes a few minutes to switch the length portioning machine from synthetic and collagen casings to natural casings and resume production. The operator will quickly learn the simple steps involved – ensuring maximum flexibility in sausage production.

The third eye

The machine's sensors monitor the filling process. The integrated intelligence of the LPG209 servo independently recognises the end of the natural casing (optional), so is delayed shutdown with a final portion 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 when using synthetic or collagen casings; something that is often spotted too late by the operator when using conventional machines. Each of these split casings is immediately registered and produces a signal on the filler so that it immediately comes to a stop. A cleaner solution for the sausage producer in the truest sense of the word – not one product runs

unchecked if the casing splits. A great money-saver. And of course the hourly output increases as the error rate is reduced.

As gentle as kid gloves

There's none gentler: As the casings are filled, the vacuum filler operates as a pump within the continuous production output. 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.



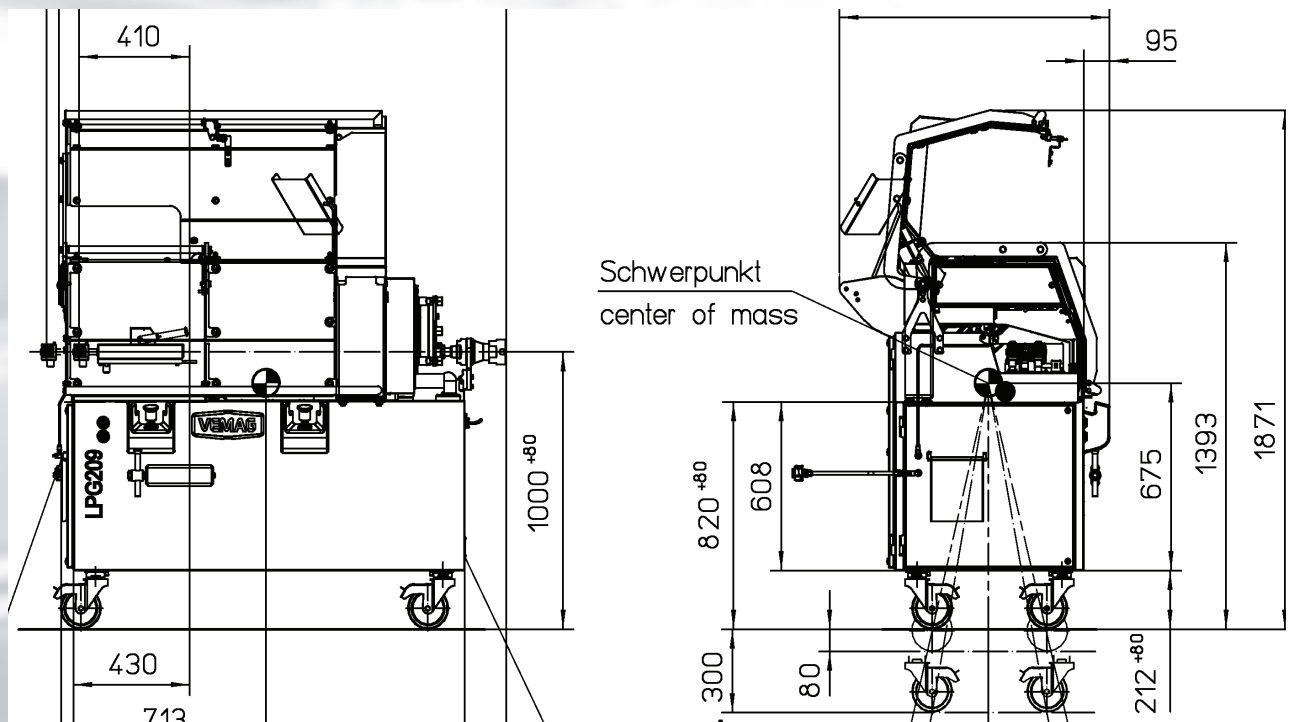
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All the benefits at a glance

- Automatic casing change in under 2.5 sec
- Linking of all casing types
- Split casing monitoring for synthetic and collagen casings
- Very high length and weight accuracy
- Gentle handling of casings
- Linking speed adaptable to casing type
- Hygienic operation
- Short set-up times

Technical data

Casing types:	natural, collagen and cellulose casing
Calibre:	13 to 40 mm
Casing length:	max. 4,300 mm
Sausage Lengths:	20 to 400 mm, other lengths on request



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