

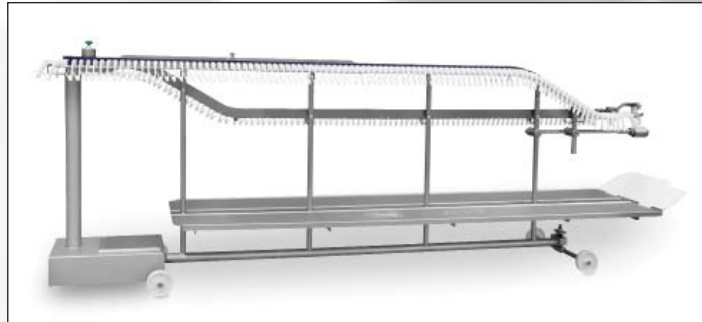
AH212

Flexible hanging machine for VEMAG sausage lines



Flexibility, universal usage and ergonomics

The new AH212 hanging machine for VEMAG sausage lines promises a quantum leap in development. Flexibility, universal usage and ergonomics are the buzzwords that best describe the features of the AH212. It is another leading product from the VEMAG modular system for the automatic production of sausages and to minimise the amount of tiresome and time-consuming manual labour. The AH212 can be perfectly combined with the LPG208 / 209 length portioning machines and the new FSL211 sausage line.



AH212

The AH212 hanging machine is a device for automatically hanging strings of sausages. The hung strings of sausages simply need to be removed with the smoke stick. The control unit is operated directly using modern VEMAG fillers – it's a child's game thanks to the intuitively operated graphical interface.

Flexibility with hooks

What more could you ask for: the hooks adjust to match the sausages and not vice versa. Infinitely adjustable distances between the hooks ensure perfect adaptation to the respective calibre. Each sausage has enough space, without it being given away. This means there are always exactly as many sausages on a smoke stick as are actually desired – even the smoking chamber is put to optimum use. What's more, the computer-calculated optimum distance between the hooks means that one more sausage group than usual can often be hung when using the AH212.

The AH212 accommodates individual sausages up to a length of 900 mm, sausage rings up to lengths of as much as 1200 mm and products with a weight of up to 1500 g. per hook and handles everything with care, right down to the smallest cocktail sausages.

The hooks can be arranged in easily selected groups. There is therefore a free space between the hooks after

each string of sausages to make it easier to remove the individual strings with the smoke stick. The sausages to be hung on each stick are clearly defined. This is not merely a visual aid but is also particularly practical when removing the products – and anything that makes things simpler results in fewer mistakes and increased efficiency.

The advance of the hooks is specified by the VEMAG filler and adapts to the filling speed, the cycles, the portioning rate and the required number of sausages per hook. Swinging of the hung sausages is avoided as far as possible to facilitate removal with the smoke stick. Again, flexibility and optimum handling come together and make the individual steps easier for the operator.

An optimum hook spread ensures the sausages are held securely. The products can be removed again just as easily – great advantages for efficient production.

Ergonomics create power

There's one difference that immediately hits you: the AH212 has two operating heights. This is purely for ergonomic purposes. The sausages are taken in at a greater height for customizing of the hooks and transported at a low height for simple removal of the sausage

string. Configuration of the link ends, rearrangement after casing splits and removal with sticks are all performed from a relaxed upright position. This stops the operator from getting tired and increases his motivation, which means errors are avoided and the quality of your products is increased.

Optimum hygiene

This machine is even easier to clean. The troughs gathering fallen-off product can be lifted with one hand, so all components can be easily cleaned. It has a „clean design“ leaving no place untouched. And the best thing is that transport is simplified and the required space is reduced too; this is because the width of the hanging machine is reduced by the trough configuration. It makes setting the machine up a fun task; in fact, you can go from an assembled machine to one that is ready for production in just a few minutes. This means your valuable time can be used productively.

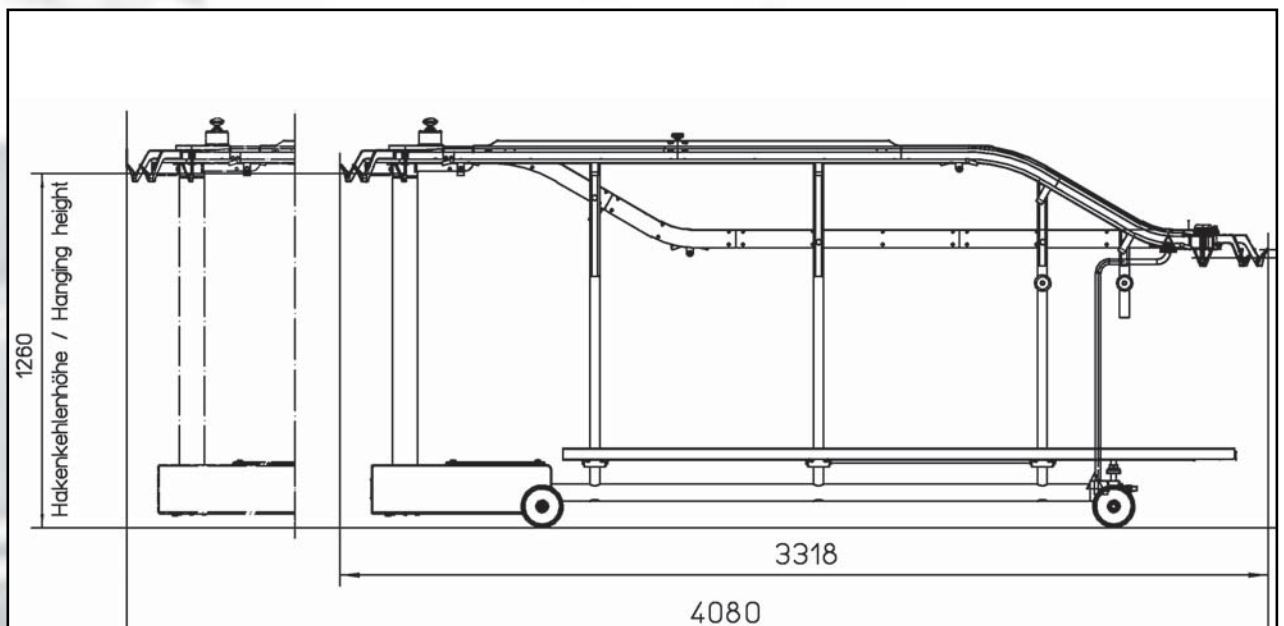


All the benefits at a glance:

- Flexible hook distances
- Formation of hook groups
- Optimum use of the smoke stick
- Fold-up trough
- All types of hanging possible
- Ergonomic fatigue-free working
- Short change over times
- Perfect integration into the VEMAG sausage lines

Technical data

Hanging types:	All divisions possible (individual, in pairs, triple, quadruple etc.)
Hook distances:	From 25 mm, infinitely variable
Sausage length:	Individual sausages up to 900 mm Rings up to 1200 mm
Hook load:	Up to 1500 g/hook



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