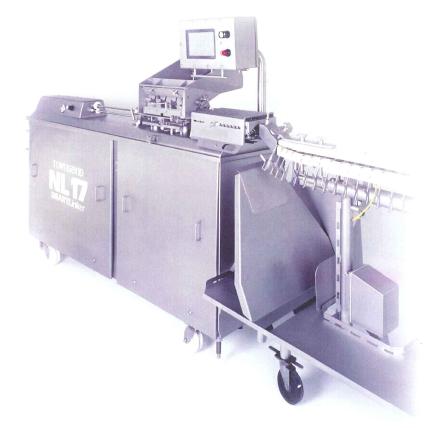
# **Townsend**

**Stork Food Systems** 

# **Townsend NL SMARTlinker Horizontal High-Speed Sausage Linker**

Fills, links and hangs cellulose and collagen casing. One smooth operation.

- > UNSURPASSED WEIGHT AND LENGTH control reduces "give-away".
- INCREASED CASING UTILIZATION allows you to produce more links of sausage with every casing slug.
- PRODUCT INFORMATION SAVED IN THE MACHINE enables greatly reduced changeover times.
- ONBOARD DIAGNOSTICS identifies the cause of problems quickly. NL technology makes trouble-shooting easy.
- ADVANCED SCREEN CONTROLS make it easy to adjust product weight. Change hang, tail or twist instantly as well.

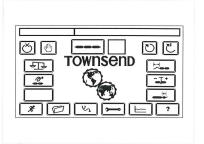




Get four more links per strand without additional casing, labor or energy costs. That amounts to an extra 65 packages every hour at 130 strands per hour.



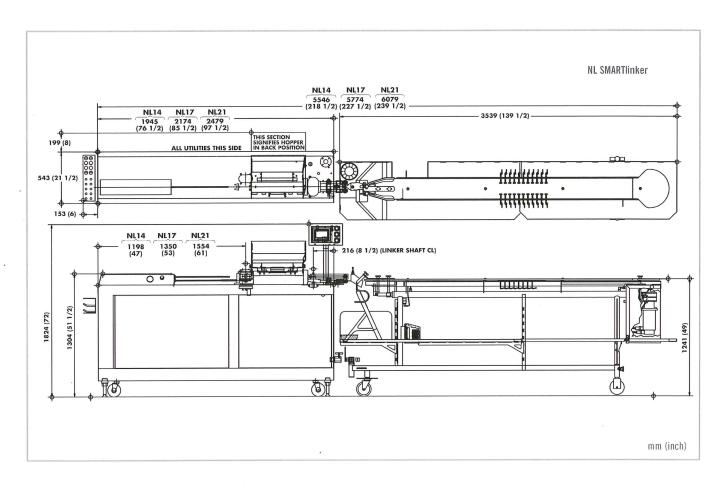
Designed with 42% fewer parts than previous Townsend linkers. This means less downtime and maintenance expense.



Touch screen menus include storage for 40 recipes and product parameter settings for hang, weight, twist and casing tails.

# **Townsend NL SMARTlinker Horizontal Sausage Linker**

Fills, links and hangs skinless or collagen sausage products.



#### > CASING DIAMETERS

14.5 mm to 34.0 mm (stuffed before cooking)

# > MAXIMUM CASING SLUG LENGTH

14" for NL14 model 17" for NL17 model 21" for NL21 model

## > PRODUCTION RATE

Up to 6,050 pounds/hour (2,750 kilograms/hour), depending upon the diameter of the casing and other external factors.

# > SHIPPING WEIGHT (CRATED)

1,780 pounds (808 kg) for NL14 1,785 pounds (810 kg) for NL17 2,230 pounds (1014 kg) for NL21

#### > MATERIALS

Exterior metal: Stainless steel White plastic: Food-grade delrin

### > LUBRICANTS

Grease: Class 1 Oil: Class 1

## > AIRBORNE NOISE

Normal operation does not exceed 70 dB(A)

#### > AIR SYSTEM

75 psi (5,2 bar) 52 in3/cycle (0,3-0,8 liter/minute)

#### > WATER SYSTEM

40-60 psi (2,8-4,1 bar) 0.1-0.2 gpm (0,3-0,8 liter/minute)

#### > ELECTRICAL SYSTEM

208-260 VAC, 50/60 Hz 3 phase: 32 Amperes 380-480 VAC, 50/60Hz 3 phase: 16 Amperes

The NL SMARTlinker sausage linker is protected by one or more of the following United States patents: 5,842,914; 5,921,857; 5,951,391; 5,971,842; 6,066,035. Other U.S. patents pending. Patents granted and pending in principal countries throughout the world.

Specifications and equipment are subject to change without any obligation on the part of the manufacturer.

Call your Townsend Sales Engineer: 1-800-247-8609

