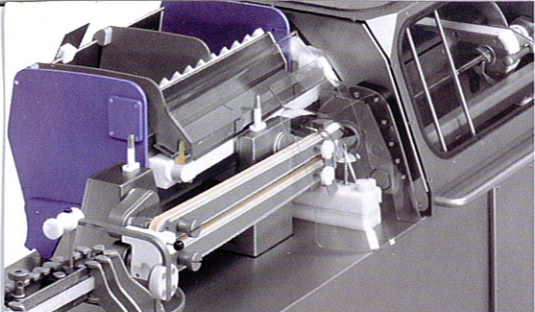




**FPVLH 242 - Experience performance!**

*The cost-effective solution for  
industrial sausage production*

**handtmann**  
*Ideas for the future.*



## Advantage through flexibility.

### Fully automated sausage production: high performance - many products - one line

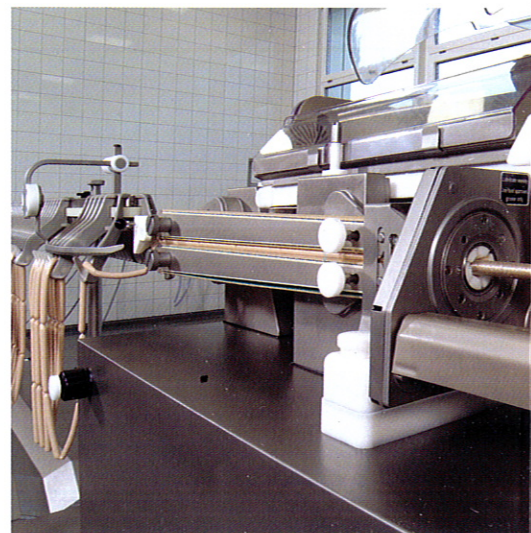
With a portioning speed of up to 3,000 portions per minute and constant production of sausages of uniform length and calibres, this innovative AL system pays for itself in a short time.

The modular function units for reliable linking, portioning precisely to the gram and automatic hanging provide users with the flexibility they need to optimally adapt the system to the sausage product to be produced. Gentle and smear-free processing is guaranteed for all products in artificial and collagen casings.

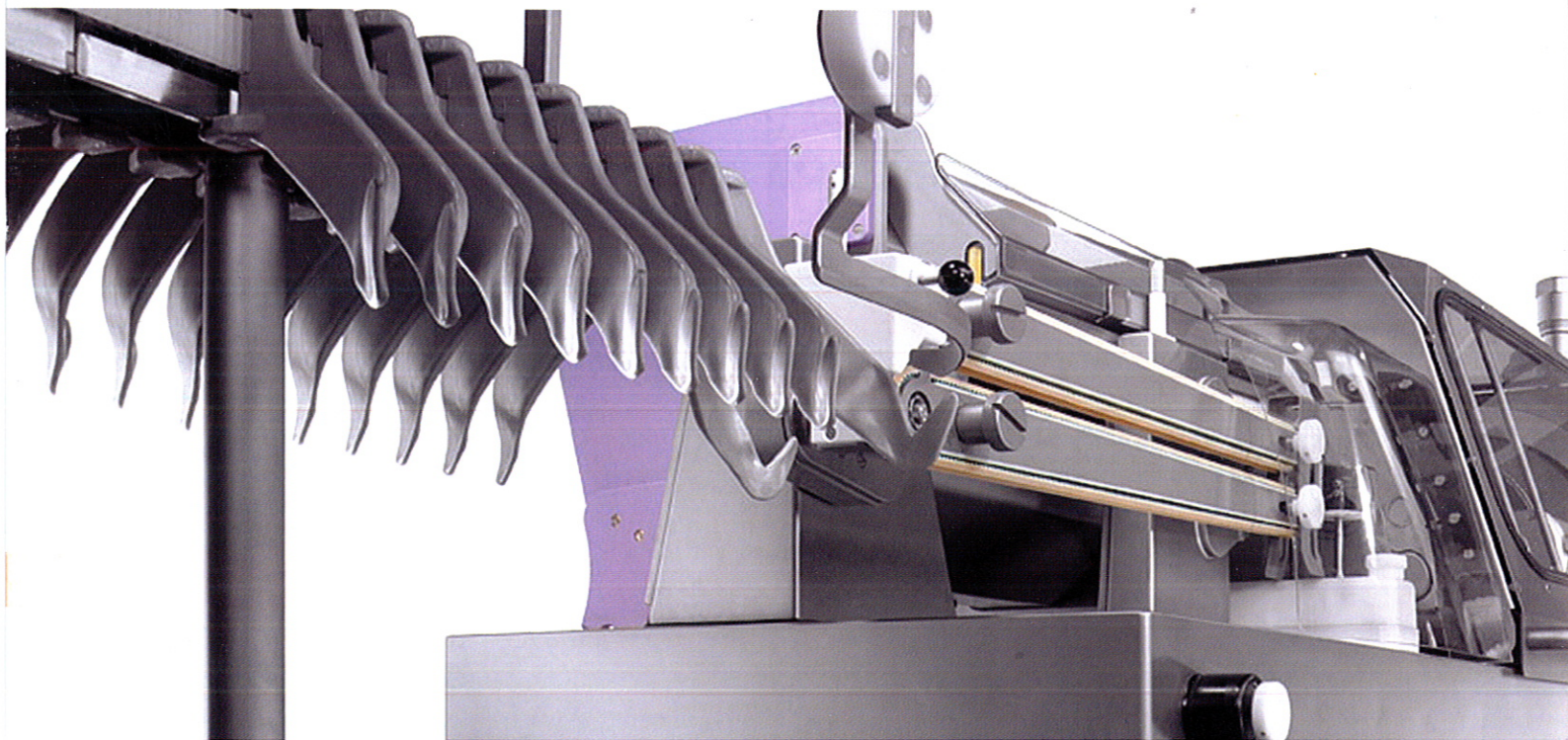
Two FPVLH 242, connected to a vacuum filling machine, for twice the benefit.

### Advantages of the FPVLH 242

- ◆ Peak performance of up to 3,000 portions per minute
- ◆ Portion weights upwards of 5 g, calibre 13 to 34 mm for straight sausage products
- ◆ Constant sausage lengths using the length unit, upwards of 25 mm
- ◆ Fast and flexible product changes
- ◆ Can be combined with handtmann vacuum filling machines
- ◆ Particularly cost-effective with VF 611
- ◆ Other feed pumps with constant filling pressure can be connected
- ◆ Quick and hygienic cleaning of the system<sup>9</sup>
- ◆ Reknown function units in conjunction with innovative handtmann control and drive technology



Uniform sausage lengths, calibres and weights using the length unit and transfer to the hanging unit.

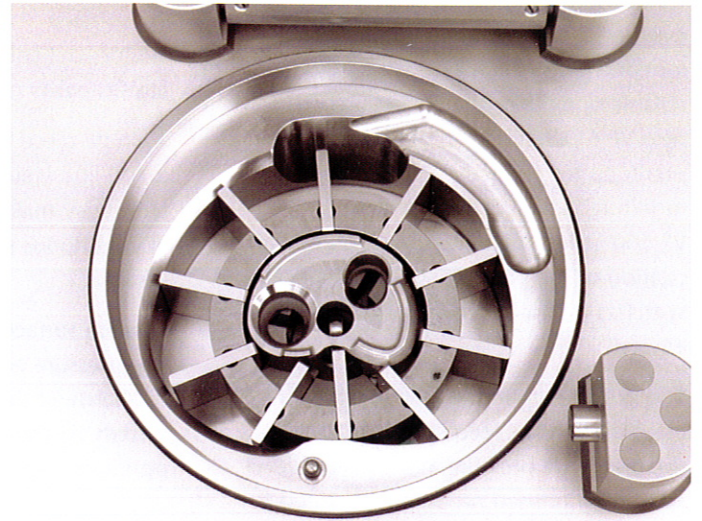


## FPVLH 242: Specialist in automated high-performance production



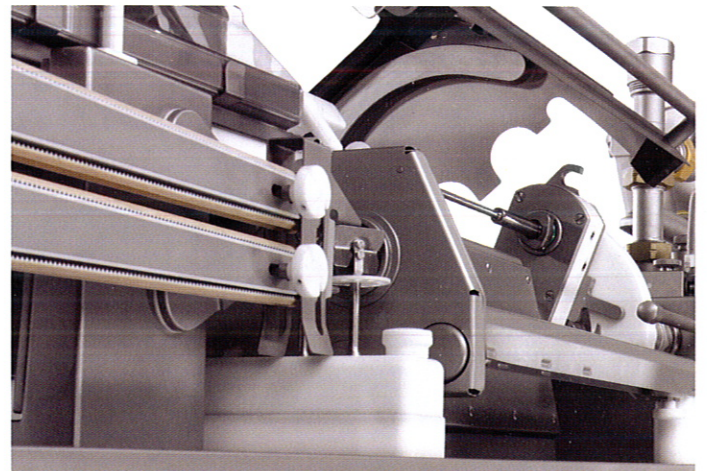
### The monitor control

The ergonomically optimised display is the central control unit for the operator. The control system is easily adjusted, offers optimum adaptation of products and regulates the precision portioning feed system. It ensures perfect synchronisation of all function components.



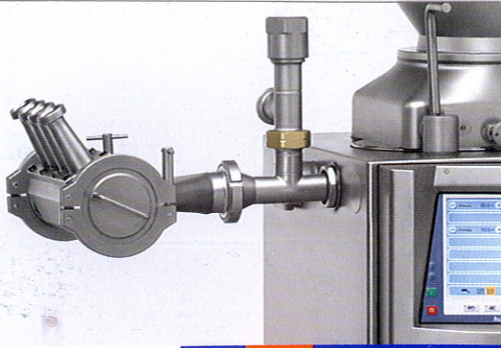
### The vane cell feed system

The feed system has been consistently further developed on the strength of many years of experience. Gentle processing, excellent delivery performance, accurate portioning and long service life ensure reliable production. Up to 35 bar of filling pressure guarantee reliable production of all sausage types.



### Uniform portion lengths

The length value set in the control is implemented by the belt system. The casing take-off is realised by the belts in synchrony with the precise portioning output. The flexible voider system



## VF 611 - for optimum feeding.

Constant feeding and a reliably evacuated product are basic prerequisites for consistently high product quality and reliable operation of a linking line. The new VF 611 fulfils both of these prerequisites perfectly. The electronically monitored vacuum system from the VF 600 series guarantees maximum evacuation of the product and automatically switches off the machine if the hopper is empty.

The pressure control system optionally integrated in the feed system maintains the discharge pressure at a constant level so that no unused product is returned to the VF - this ensures a direct feed path and reduces mechanical stress on the product to a minimum.

### VF 611 - more benefits

- ◆ Hopper options: 100 / 160 / 240/ 350 litres capacity (split design)
- ◆ A single-piece hopper is available with a 700 litre volume; its minimum filling frequency makes it ideal for integration in continuous sausage production systems
- ◆ Smooth surfaces for fast cleaning using low-pressure equipment and direct discharge of the water out of the feed system via the water separator for optimum hygiene
- ◆ The high filling capacity of 4,800 kg/h can be used for up to two FPVLH 242 - twice the ejection with just one feed unit

### VF 611 – reliably constant filling flow

The VF 611 also offers high performance in conjunction with clippers (on length end stop).

Integration in continuous coating systems in conjunction with a filling flow divider is also an option. Interesting products such as sausage rolls can often be produced without any portioning function at all using a straight filler.

*handtmann. Impressive technology.*

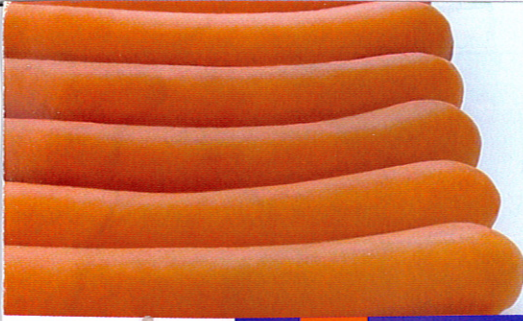
[www.handtmann.de](http://www.handtmann.de)



### Technical data

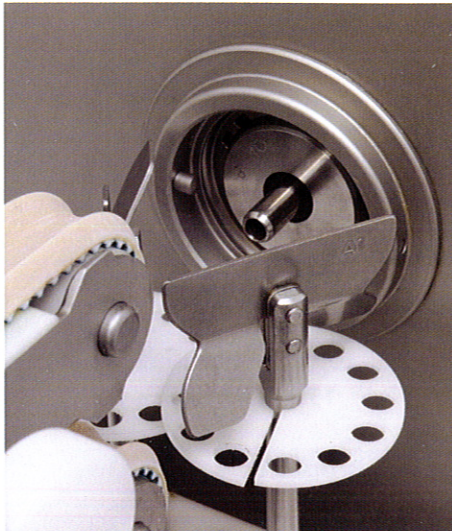
Control technology:	Compact control system
Filling capacity (cont. controlled):	80 l/min resp. 4.800 kg/h
Max. filling pressure:	15 bar
Available hopper sizes:	40/100 l - 90/240 l 90/350 l - 700 l (single piece)
Arm hoisting device 83-6 for hopper sizes:	90/240 l - 90/350 l
Vacuum pump:	16 m <sup>3</sup> /h
Connected load:	3,5 kW
Net weight - / + AHV 83-6:	755 / 1165 kg
Gross weight - / + AHV 83-6:	955 / 1505 kg
Case dimensions without type 83-6:	1445x1250x2250
Case dimensions with type 83-6:	2120x1600x2250

**handtmann**  
Ideas for the future.



**For artificial and collagen casings.**

*Optimum for product changes; without expensive additional parts*



### **Advantage in industrial sausage production**

Up to 3,000 portions per minute, portion lengths upwards of 25 mm and a calibre range from 13 to 34 mm guarantee flexible production. High effective performance is achieved for both peel-off casings and collagen casings, while the gentle ejection of all casing and sausage types reduces the number of casing bursts. Since all production parameters are stored in the monitor control it means that product changes sometimes take just seconds, with no expensive additional parts needed.

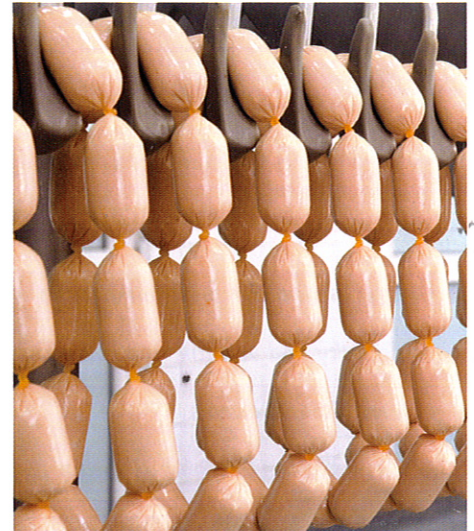
The small number of wearing parts in the FPVLH 242 keeps maintenance costs down.

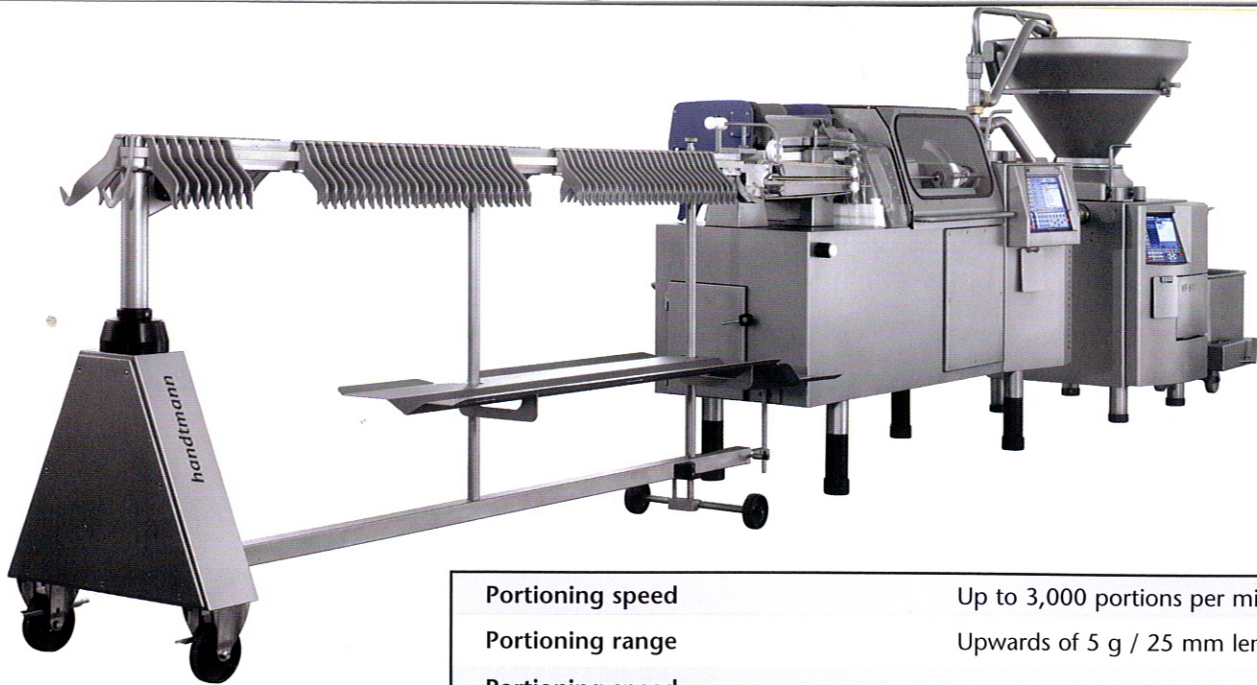


### **The hanging unit**

Linked straight sausages are automatically hung. Problem-free hanging, in pairs or in loops comprising several portions, is possible depending on the individual requirement. Even the spacing between the sausage loops can be individually adapted to optimise the downstream cooking process.

Easy. Practical. Fast.





**FPVLH 242 - Technical data and advantages**

- ◆ Greater profitability with handtmann
  - ◆ Top quality and versatile application
  - ◆ Low maintenance costs
  - ◆ Perfect handling and high efficiency
- handtmann. Impressive technology.*

Portioning speed	Up to 3,000 portions per minute
Portioning range	Upwards of 5 g / 25 mm length
Portioning speed	
Number of twists can be continuously controlled	
Examples: 220 mm, cal. 21	800 portions per minute
180 mm, cal. 21	1,000 portions per minute
120 mm, cal. 21	1,500 portions per minute
45 mm, cal. 18	3,000 portions per minute
Filling capacity (can be continuously controlled)	4.000 l/h
Filling pressure	Up to 35 bar
Calibre range	13 - 34 mm with voider
Portion lengths	Upwards of 25 mm
Maximum gathered slug length	580 mm
Nozzle length	646 mm
Hanging unit	
Portions per loop	Freely selectable as of 1st portion
Loop length	Up to 900 mm
Hook spacing	Upwards of 30 mm
Connected load	10 kW
Case dimensions (FPVLH 242)	2730 x 1150 x 1750 mm
Case dimensions (hanging unit)	3560 x 900 x 1820 mm
Weight (FPVLH 242 / hanging unit)	1200 kg / 130 kg

We reserve the rights to make technical alterations.

Patents were granted for the system FPVLH 242. They include the following US patents, amongst others:  
5,049,108 - 5,947,809 - 5,720,603

