

# LPG 202

## The length portioning machine for every linking job

### Complex requirements – one machine.

- **Linking, hanging or cutting**
- **Natural, collagen or cellulose casings**
- **Cooked, raw or fresh sausage**

Why not benefit from the innovative strength of a company using leading-edge technology? The length portioning machine LPG 202 from VEMAG Maschinenbau GmbH is the solution to the economic production of sausage. Whether you are linking, hanging or cutting, using natural, collagen or cellulose casings – in future you will manage with just one machine.

Exploit the benefits of high-speed portioning with extremely accurate lengths and weights. Its mode of operation which is kind to casings has a direct effect on achievable portioning rates.



ROBOT HP10C with length portioning machine LPG 202

The LPG 202 length portioning machine links sausages with identical lengths and weights. It can process cooked and raw sausage in natural, collagen and cellulose casings.

### Operation which is kind to casings

On conventional lines, the filler works in portioning mode, putting casings under severe strain. Constant starting up and braking together with high linking horn speeds increase the risk of split casings.

The length portioning machine from VEMAG, on the other hand, is gentle to casings during filling because in this instance, the filler operates as a pump in continuous straight filling mode.

Special dividers in the chains reach gently into the casing and separate individual sausages. As a result, the entire filling and linking process runs very smoothly and evenly. The casing is not put under strain by this operating mode, so that even the most fragile sheep casings can be linked without any problems. The integrated casing brake is also designed to be as gentle as possible to casings: overlapped casings can be processed without any problems at all.

The stable design and the chains guiding the sausages over a long distance ensure a high degree of precision in both weight and length. Continuous operating mode and the resulting reduction in the number of split casings have a direct effect on both achievable portioning rates and quantity filled per hank.

### Handling

Different chains can be supplied for different lengths of sausage and these are very quick to change (<1 min. change time). They are characterized by low wear and perfect hygiene characteristics.

An automatic casing feed for collagen and cellulose casings renders manual intervention by the operator superfluous.

As an option, the length portioning machine can be equipped with a casing magazine for artificial casings.

A further option when linking natural casings is a device for detecting the ends of casings which stops the length portioning machine automatically when the end of the casing is reached.

The length portioning device can be cleaned with the aid of low-pressure cleaning equipment.

### Applications

The LPG 202 length portioning machine is compatible with the following filling machines:

- AVG 201
- ROBBY / ROBBY-2
- ROBOT HP-series
- ROBOT DP-series

Sausages are produced in the calibration range from 14 to 40+ mm.

### All the benefits at a glance

- Link, hang or cut using one machine
- Link all types of casing
- Sausage grinder 980 or separation grinder 982 can be integrated if required
- Extremely accurate lengths and weights
- Gentle treatment of casings
- Linking speed can be adapted to type of casing
- Hygienic operation
- Casing magazine for artificial casings (optional)
- Device to detect ends of natural casings (optional)



TO MAKE GOOD THINGS EVEN BETTER

## Technical data

Portioning speed:	> 1.500 portions/min. (depending on length of sausage and type of casing)
Casing types:	natural, collagen and cellulose casing
Calibre:	14 to 40+ mm

### One machine for every task:



Linking



Hanging (optional)



Cutting (optional)

### One machine for every type of casing:



Sheep



Hog



Collagen and cellulose

### One machine for every product:



Cooked sausage



Raw sausage



Fresh sausage



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