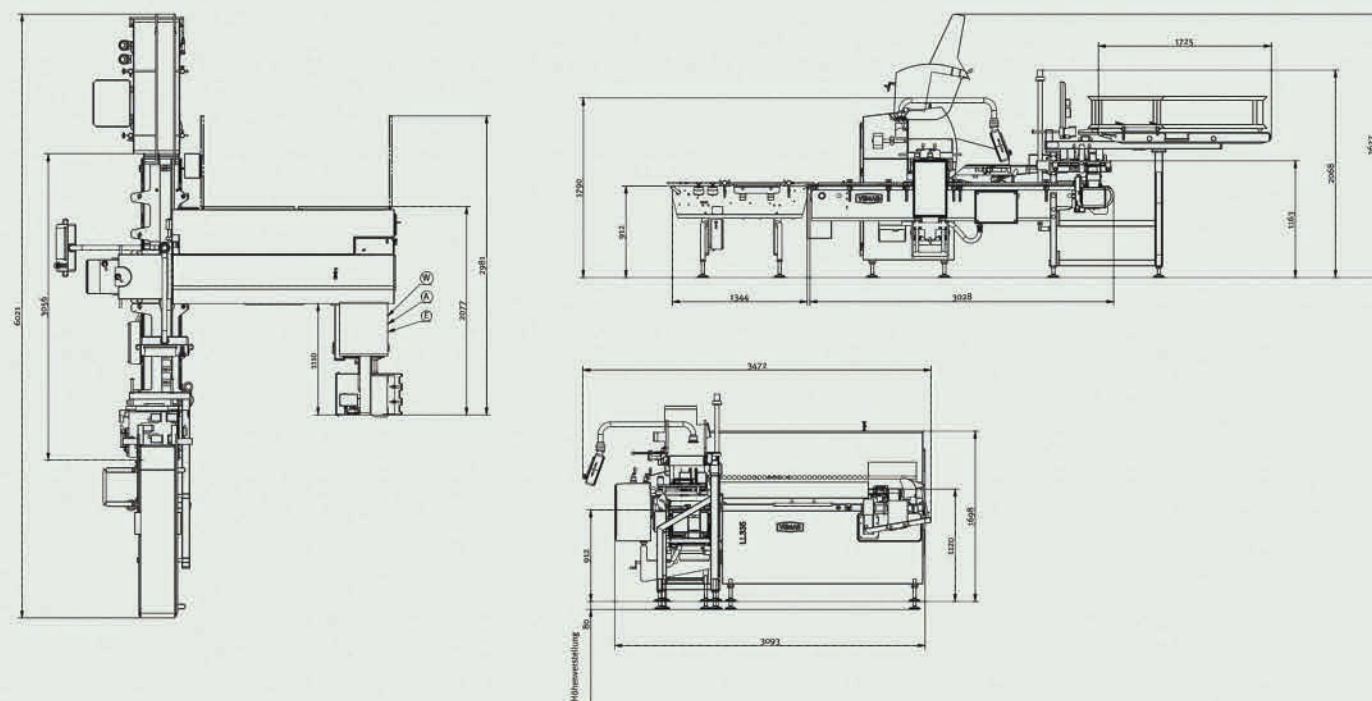


LINK LOADER LL335

UNIVERSAL SOLUTION FOR GROUPING SAUSAGES

DATA SHEET



Technical drawing

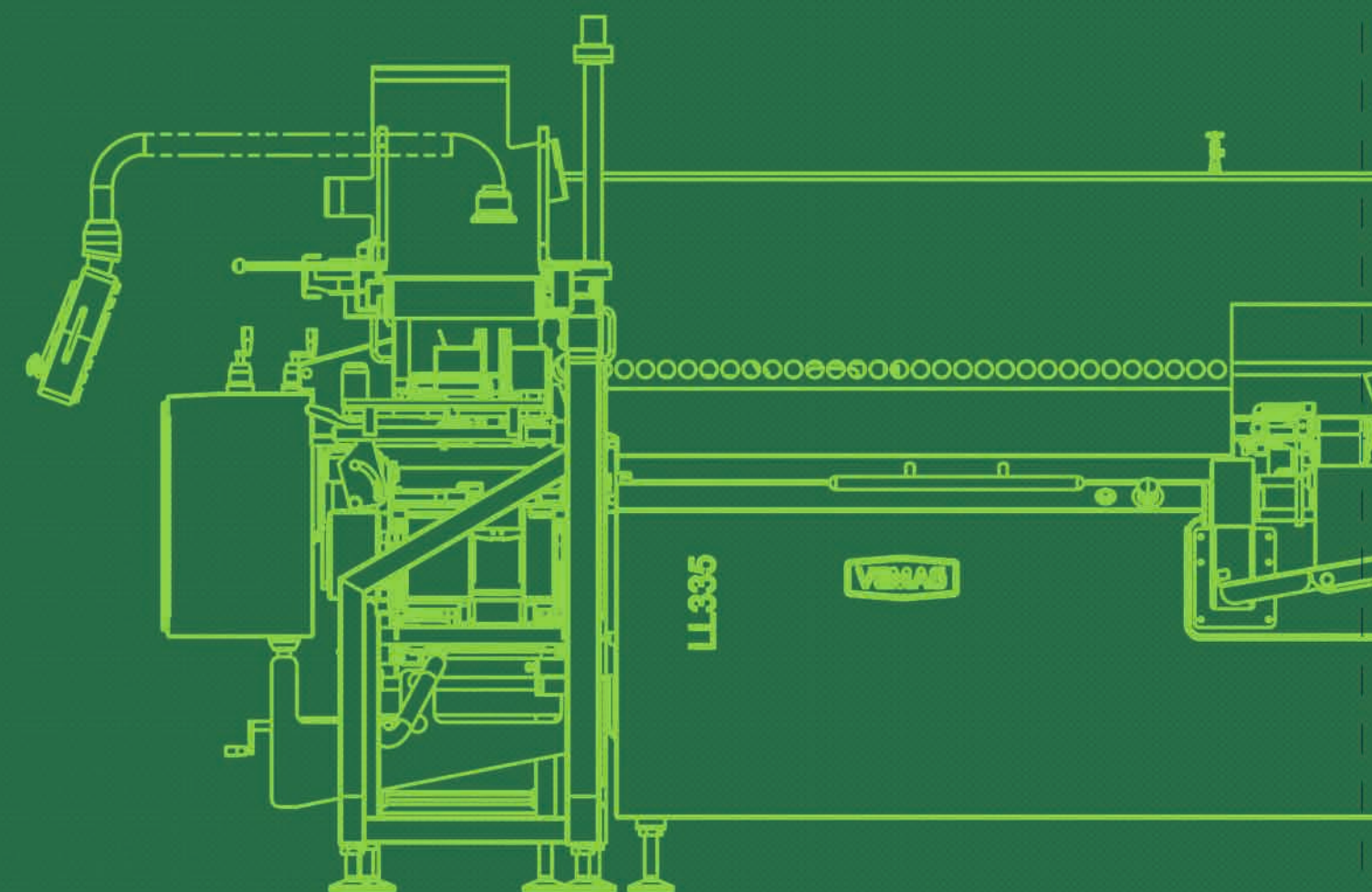
A = Air connection E = Electrical connection W = Water connection

TECHNICAL SPECIFICATIONS

Link Loader LL335

Output	600 sausages/min. for collagen and alginate (depending on portion size), max. 80 trays/min. 400 sausages/min. for natural casings
Length of sausages	80–200 mm
Calibre	18–38 mm

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PUTTING FRESH SAUSAGES AUTOMATICALLY INTO TRAYS

Please do not touch – for more hygiene, safe production and lasting availability at a low cost

Getting fresh sausages into trays requires a number of functions. If you really take all necessities into account, then the integration of all functions is like working in a team. Adjusting different casing types, recipes, weights, lengths, calibres, packaging features and formats is challenging – and it is what gives you an advantage if managed. Each function of the team helps you achieve it:

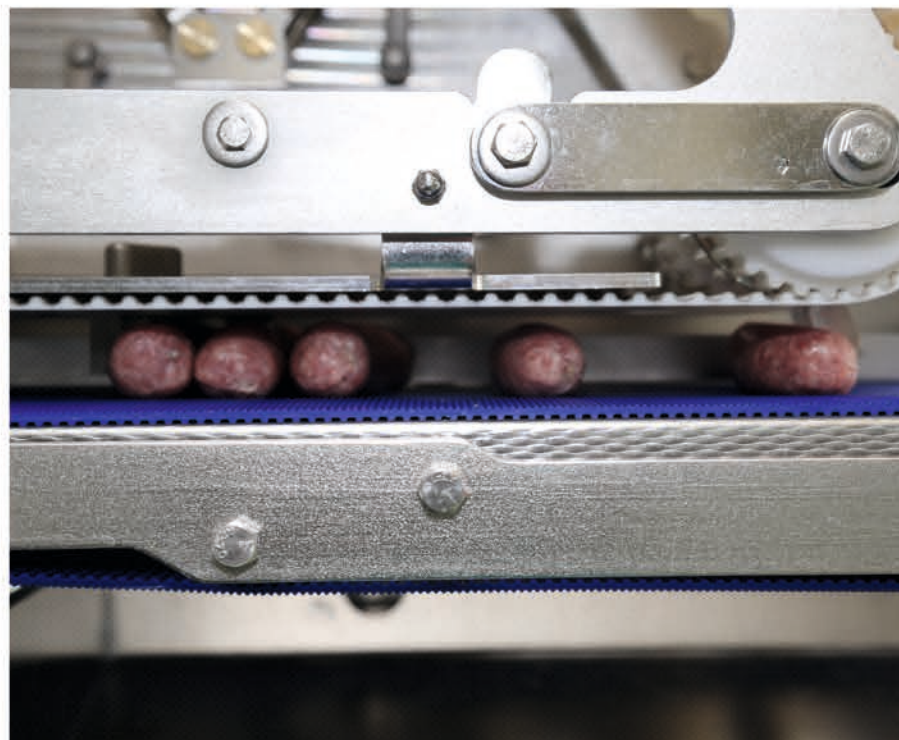
All benefits at a glance

- End product reliably improved regardless of casing type
- Utilisation of production capacity by means of flexible automation
- Complex production optimisation from a single source, without interfaces
- Limitless freedom in loading of product formats and trays
- Higher product yield since damaged products are discharged early on
- Increase in productivity by fully controlled and gentle product handling throughout the process

Triangular conveyor

The Principle

- Grouping a selected number of sausages per layer in trays
- Sausage formats for each layer in trays adjustable
- Mechanically optimised distance control for individual portions to form loose or tight groups by means of two independently controlled belt systems



Triangular conveyor

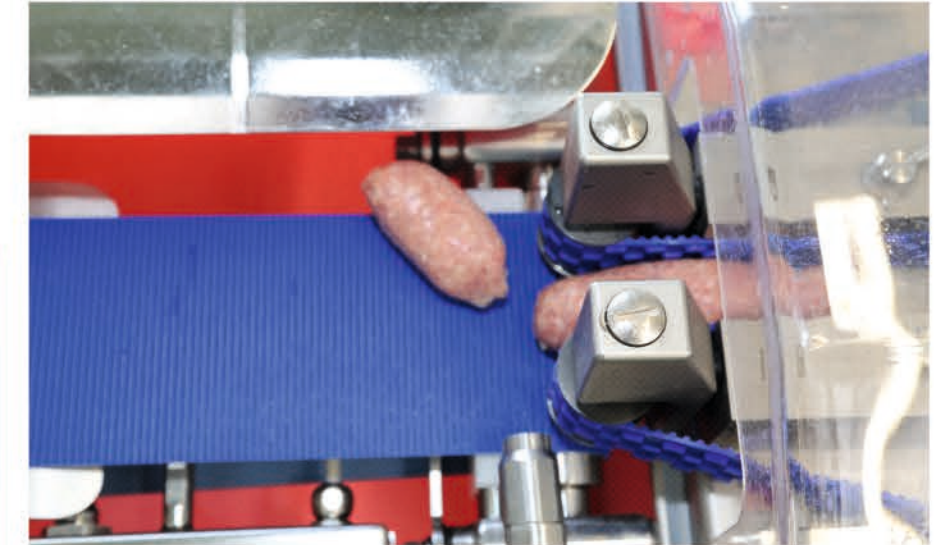
The benefits

- Flexible product depositing formats, even for complex applications
- Possibility of creating very close formations, as if laid out ideally by hand
- Less product damage, whether grouped loosely or tightly in trays

Transferring to the chamber belt

The Principle

- Discharging first and last portion
- Portions counted and sausages re-aligned for subsequent grouping



Sensor-controlled discharging

The benefits

- Reliable quality standard for your product
- Improved hygiene by less product handling
- Fully automatic product discharging
- No damaged product goes to sales

Impeller

The Principle

- Grouped sausages are fed layer by layer into the tray with minimal drop height



Impeller

The benefits

- No uncontrolled movements when depositing, perfect alignment in tray
- No manual correction required
- Less reworking
- Less trays used

Integrated tray denester with tray feed belt

The Principle

- Synchronized automatic separation of trays and safe feeding underneath impeller
- Simple change of tray formats by quick change of the cassette
- Stack of trays stored by integrated buffer belt
- Spacing between impeller and tray can easily be adjusted to ensure that products are safely deposited without errors

The benefits

- Perfect tray supply by integrated system
- All common tray formats can be handled, guaranteeing flexibility
- Reduced setup times
- No interface to equipment made by other manufacturers
- High and deep trays can be loaded safely and flexibly