



Versatility and flexibility.

handtmann technology for versatility

An outstanding and unmatched feature of the AL systems from handtmann is their modular structure: suitable for the widest range of production requirements and universally applicable thanks to countless equipment versions. This permits interesting product innovations also in industrial sausage production.

Perfect natural casing processing

Economical processing of natural casing products places high demands on any production line. The main criteria are exact lengths, high weight accuracy and thus a visually uniform sausage shape. The handtmann AL systems PLH 216 and PLS 115 consistently achieve these quality criteria. The two systems also offer the best possible production versatility when it comes to product types and casing versions.

Dry sausages with the GD 93-3 inline grinding system

The integrated inline grinding system solution from handtmann can be used with the PLS 115 and PLH 216. The product is ground to its final grain size and simultaneously portioned in one process step. This gentle treatment guarantees first-class product quality.

For all-round use: the PLSH 217

Hanging or sectioning? The PLSH 217 is the flexible version for both application fields. Whether for use with natural, synthetic or collagen casing sausages, the PLSH 217 offers a winning combination of flexibility and performance.

Sophisticated system technology for increasing requirements

The VF 600 vacuum fillers from handtmann are the highly compatible partners in the AL lines. Their central control element and monitor control with user interface based on Windows CE permits easy operation of the entire system. This means that lines can be adapted quickly and easily. The feed and the vane cell feed system with integrated weight compensation guarantee maximum portioning accuracy and a first-class product appearance. The handtmann drive concept is an integrated system with one central benefit: simple operation and optimum synchronisation for the most stringent production requirements. The result is reliable line solutions through intelligent system technology from the vacuum filler through to the downstream process.



Coarse frying sausage on the PLS 115
Fresh sausage on the PLS 115



Cocktail sausages in collagen casing on the PLH 216



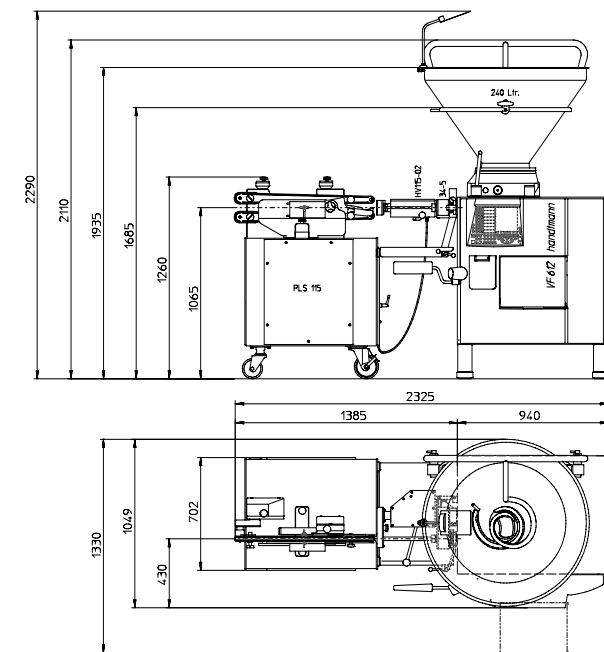
Mini-salamis on the PLH 216
Landjäger sausages on the PLS 115

PLS 115 AL system

	PLS 115
Portioning speed	Up to 400 portions per minute
Special linking nozzles	(useful lengths) Standard 425 mm Stepped 250 mm
Calibre range	13 to 34 mm
Portion length	Upwards of 40 mm
Cutting	Optionally as of first portion
Automatic holding device Type 115-02	optional
Compressed air connection	min. 6 bar, 60/min Inner-Ø 10 mm
Electrical rating	2,5 kW
Dimensions and weights PLS 115	
Net weight	280 kg
Gross weight	380 kg
Case dimensions	1750 x 1050 x 1670 mm

For technical data, dimensions and weights for the vacuum filler, please see the VF brochures.
We reserve the rights to make technical alterations.

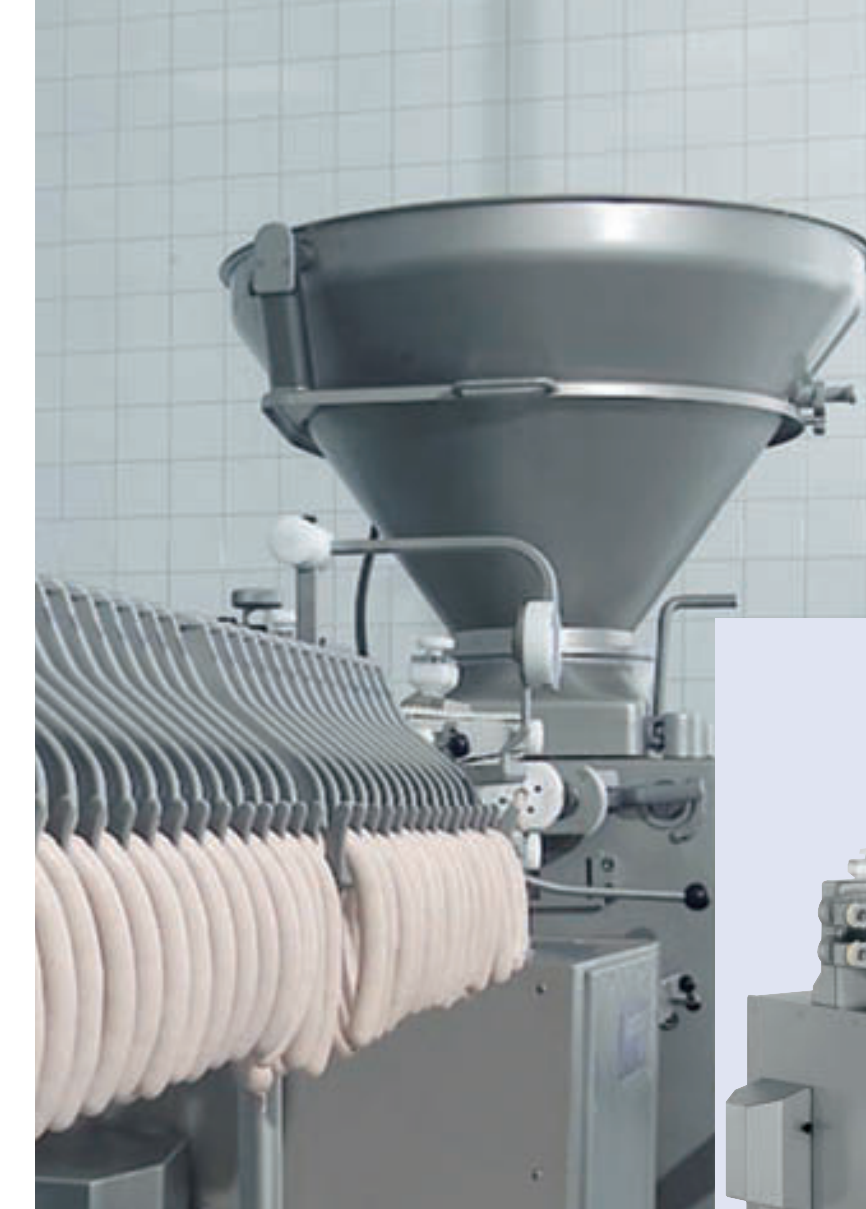
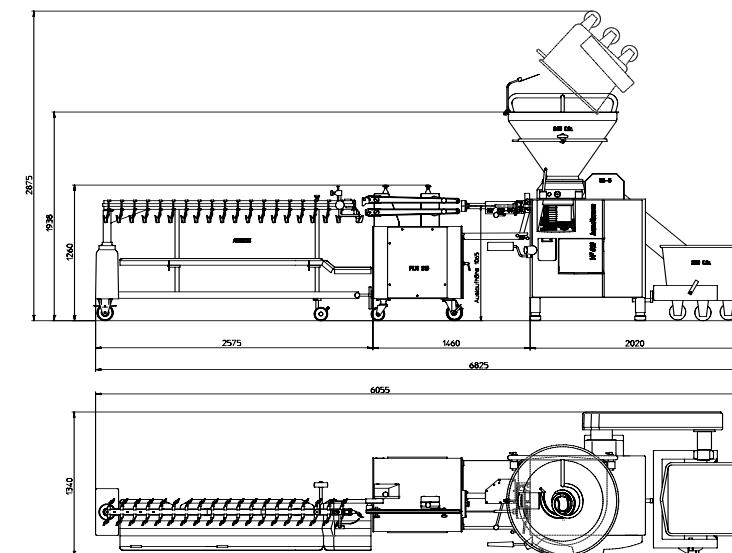
Patents were granted for the systems (PLH 216 and PLS 115).
They include the following US patents, amongst others:
6080054, 6045445, 5145450, 5147239, 5699723, 5163864, 5947809.



PLH 216 AL system

	PLH 216
Portioning speed	Up to 500 portions per minute
Useful nozzle lengths	425 mm as standard for slugs with closed end 395 mm for slugs without closed end 250 mm for stepped nozzles with closed end 220 mm for stepped nozzles without closed end
Calibre range	13 to 50 mm
Smoke stick lengths	
1. Standard version	2 smoke sticks up to 1,060 mm long 3 smoke sticks up to 1,000 mm long or 2 smoke sticks up to 1,520 mm long
2. Extra-long version	
Length unit	
Net weight	280 kg
Gross weight	380 kg
Case dimensions	1750 x 1050 x 1670 mm
Hanging unit, standard	
Net weight	110 kg
Gross weight	200 kg
Case dimensions	1450 x 710 x 2050 mm
Compressed air connection	min. 6 bar, 60l/h, hose inner -Ø 10 mm
Electrical rating PLH 216	2,5 kW
Without hanging unit	1,5 kW

For technical data, dimensions and weights for the vacuum filling machine, please see the VF brochures. Patents granted in Germany and abroad. We reserve the rights to make technical alterations.



Maximum versatility for natural, collagen and artificial casings

The ideal partner for the launch into industrial sausage production. For a competitive edge through reproducible product quality and valuable rationalisation effects.

handtmann PLH 216 and PLS 115: for greater efficiency!



PLH 216 and PLS 115

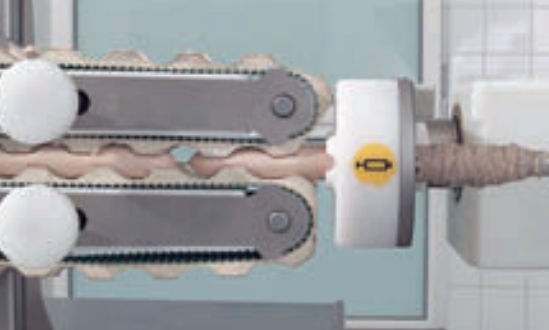


handtmann
Ideas for the future.

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Quality through automation.

1

The first step into industrial sausage production



VF 616 vacuum filler
PLH 216 AL system

2

Perfect hanging with the PLH 216



Precision with maximum productivity

3

Perfect cutting with the PLS 115



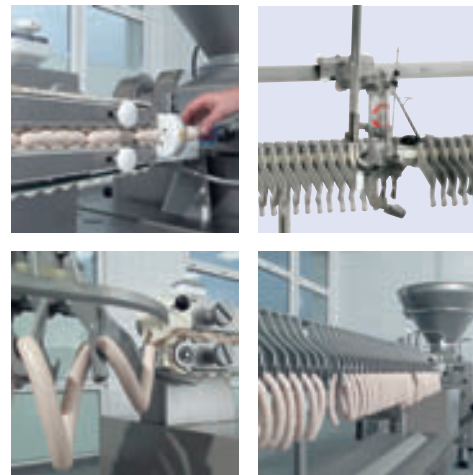
VF 620 / PLS 115 vacuum filler

Thanks to their high reliability, the AL systems PLH 216 and PLS 115 from handtmann provide ideal economic preconditions for both industrial users and medium and small producers. The proven and reliable system ensures the best possible accuracy in terms of weights and lengths. Rapid changeover from artificial casing to collagen casing or natural casing is just one example of the user-oriented product concept.

The linked sausages are supplied from the holding device directly to the length unit. Here, all portions are made exactly the same length. The particularly gentle linking process and the constant transport significantly reduce the number of burst sausages. Transfer of the product from the holding device into the belt system simplifies handling. The subsequent process steps of hanging or cutting round off the industrial automation process.

Economic advantages for a definite edge:

- ◆ Efficiency and process reliability through simple handling
- ◆ Flexibility in production through quick casing changes
- ◆ High product quality through uniform sausage lengths even with natural casing products and maximum weight accuracy
- ◆ Reduced costs as no sorting or specialist personnel are required



PLH 216 for more sausages

With a speed of up to 500 portions per minute, the PLH 216 is destined for the launch into industrial sausage production. Secure hanging and easy introduction of the smoking stick for later removal, achieved by specially shaped hooks, ensure continuous work on the PLH 216 without stoppages.

The particular strength of the PLH 216 lies in its ability to master a wide range of mixed production. Whether using large calibre pig's gut or annular natural casing, the PLH 216 guarantees your productivity.

PLH 216 with Z-belts

This version of the PLH 216 allows an elevated hanging position of the sausage ties by 200 mm for operator-friendly removal of the smoking sticks.

Efficient sausage production from the vacuum filler through to removal:

- ◆ Directly hanging of the sausage loops onto the hanging unit.
- ◆ Rational production through a uniform and continuous process, in which sausages are automatically hung with the desired loop distance.
- ◆ Just as with the number of sausages per loop, the distance can be selected on an individual basis.
- ◆ Electronically controlled grouping guarantees optimal utilisation of the cooking and smoking facilities.



PLS 115 for precise portions

Fresh product is linked and cut in the line. After emerging from the PLS 115, the individual sausages or similar products are ready for packaging. Uniform in weight and length, the fresh sausages are quickly and hygienically prepared for sale.

A speed of up to 400 portions per minute ensures high productivity combined with maximum product quality.

Reliable sausage production from the vacuum filler through to packaging:

- ◆ All work steps in one line for efficient production
- ◆ Reliability through cleanly separated portions with closed casing ends
- ◆ Customer satisfaction through uniform product results
- ◆ Versatility through individual cutting, for example cutting Landjäger sausages into pairs

