

FSL211

Portioning and linking unit for sausages



Flexible requirements – one machine

It's hard to imagine a sausage-production device meeting a greater range of requirements. The FSL211—FSL standing for Flexible Sausage Line—can do almost everything and is flexible for use in virtually any application. Flexibility is by far the word that best describes the FSL211. It is used in sausage production, where a wide variety of different products are produced — precisely where a machine is flexibly adapted to the product and not the other way round.

The FSL211 implements product ideas. Linking of sausages in natural, collagen and cellulose casings. Its compact dimensions allow it to be connected to any modern VEMAG vacuum filler, even in cramped conditions.



Flexible Sausage Line FSL211

Technology that inspires

Fewer wear parts and therefore lower costs — an integrated linking drive and no couplings. This delivers huge savings. The advanced technology reduces maintenance and staff costs. In addition, the flexible ball head connection to the filler and the simplified alignment that results reduces the time required for commissioning. The optional natural casing recognition will ensure the casing is better utilised, so casing costs fall and profit increases.

Flexible production

Each sausage is different, and each product is handled differently. Here the FSL211 shows what it can do. The calibre and weight are specified. Data is entered simply by calling up the program or using the intuitively operated control unit on the vacuum filler, or a separate control unit on the FSL211. Stored data can be called up by simply changing the program. Anyone can therefore use the FSL211 right away. And the length? Is calculated by the machine automatically — and it links the sausage at exactly the right point. Without any more calculations, without any more programming. Simply flexible and fully automatic, irrespective of how long the sausage must be. And if a different length is preferred, perhaps to produce underfilled sausages or to adapt the product to existing packaging, then the setting can be changed manually. Everything is possible. And if a product with another calibre is processed or the weight needs to be changed? That's just

as easy. Simple set the weight or calibre again, the length is then calculated automatically and the sausage is linked at the right point. And this is at up to 800 portions per minute. The number of links can also be adjusted. And also the number of links is flexible: whether sausage Vienna style, Chorizo, sausage Frankfurter style or Hot Dogs.

Flexible transport belts

They are responsible for (almost) everything: Transport of the sausages, stretching the sausages and securing them at the right point. This is what makes the FSL211 so flexible. The angled transport belts are clearly visible and offer an ergonomically optimised working position. The operator can monitor the sequence, so rework is reduced even further.

Flexible casing length

The machine's sensors monitor the filling process. The built-in intelligence of the FSL211 detects autonomously the casing end of natural casings (optional), so that always the best product result is achieved. Instances of delaying shutdown with a final portion that goes to waste are now a thing of the past. The machine delivers clean, high-speed operation with minimised rework — just as it should be.

Simple handling

The FSL211 is easy to use. All steps to set up a machine ready for production, e.g. after cleaning, take just 10 minutes — superior technology designed to save

you time. This means you can use precious working time productively: to generate your turnover.

The FSL211 can be dismantled or converted just as quickly. You can switch from one sort of sausage to another in 2 minutes — that speed is unrivalled. The machine is also quick to start. When the head plate is closed, the quick start function is activated (optional). This ensures improved ergonomics and longer productivity times, with machine and staff costs falling per quantity unit and safe and efficient production guaranteed.

And if a big clean is then required, time is saved due to superior technology: The transport belts run in parallel with no hidden corners or edges to minimise downtime. This is time that can be put to good use in production.

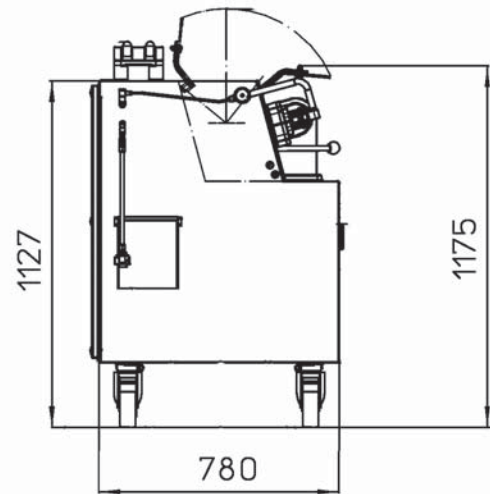
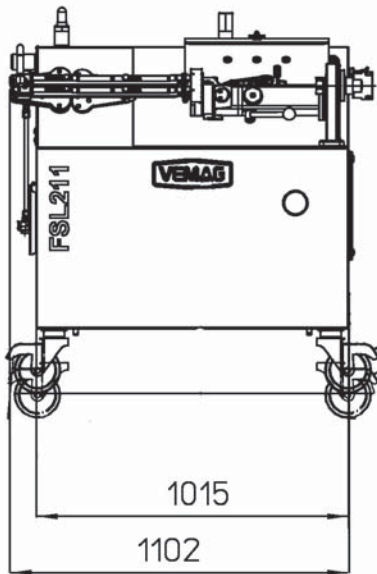
All the benefits at a glance:

- Flexible use
- High portioning rate
- Natural, collagen and cellulose casing processing possible
- Flexible and precise length portioning with calibre and weight specification
- Natural casing end recognition (optional)
- 2-minute changeover time
- Easy cleaning possible
- Variable adjustable sausage lengths
- Start-/Stop sensor with quickstart function
- VEMAG "Box in Box" protection



Technical data

Portioning rate:	800 port./min
	Depending on casing, calibre and weight
Portion lengths:	40mm – 1.000mm
Calibre:	13 – 50
Casing types:	Natural, collagen and cellulose casings
Casing lengths:	Up to 430 mm (cellulose casing)



ISO 9001
BUREAU VERITAS
Certification



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