





Technical drawing

 $\mathsf{A}=\mathsf{Air}\ \mathsf{connection}\quad \mathsf{E}=\mathsf{Electrical}\ \mathsf{connection}\quad \mathsf{W}=\mathsf{Water}\ \mathsf{connection}$ 

TECHNICAL DATA	
	Link Loader LL335
Output	600 sausages/min. for collagen and alginate casings (depending on the portion size), max. 80 trays/min. 400 sausages/min. for natural casing
Sausage length	80–200 mm
Calibre	18–38 mm

#### Important notes

- The portioning output depends on the calibre and weight of the portions to be packed as well as the loading pattern. The above mentioned parameteres are based on existing customer experiences
- The trays must comply with the product size. If manual corrective action is required due to the tray size, the process may slow down
- A high casing quality and preparation must be guaranteed, especially when using natural casings
- The conveyor belt of the tray buffer307 is available in two different executions in order to guarantee a maximum performance in relation to the various tray formats. When working with two tray formats differing significantly in size and dimension, a reduction of the achievable system performance may occur

### LINK LOADER LL335 UNIVERSAL SOLUTION FOR GROUPING SAUSAGES

### **APPLICATION EXAMPLES**



# FULLY AUTOMATIC SYSTEM FOR LOADING FRESH SAUSAGE INTO TRAYS.

# THE VEMAG LINK LOADER LL335 – A UNIVERSAL SOLUTION FOR FLEXIBLE GROUPING OF FRESH SAUSAGES

The Link-Loader LL335 by VEMAG is a fully automatized production line: the precisely portioned, linked and individually cut sausages are grouped and loaded continuously according to the individual customer needs.

The VEMAG solution offers highest flexibility in terms of casing types, weights, calibres and lengths.

The product matrix shows the wide range of different applications and formats that can be covered using the unique VEMAG automation solution.

#### Alginate

Casing type	Alginate					
Sausage length (mm)	100	180	160	130	80	80
Sausage calibre (mm)	30	23	23	30	25	25
Weight (g)	67	75	75	95	38	38
Layers	1	2	2	1	1	2
Portions per layer	6	12	4	8	8	4
Second loading position	No	No	No	No	Yes	Yes
Portions per tray	6	24	8	8	16	16
Portions per minute	580	400	400	400	340	340
Trays per minute	96	16	50	50	22	22
Product						





Triangular conveyo

Chamber belt





#### Natural casing

Casing type		Hog casing		Sheep casing	
Sausage length (mm)	110	160	100	160	
Sausage calibre (mm)	32	32	30	20	
Weight (g)	80	120	62	60	
Layers	1	1	1	1	
Portions per layer	5	3	6	5	
Second loading position	No	No	No	No	
Portions per tray	5	3	6	5	
Portions per minute	320	170	350	220	
Trays per minute	64	56	52	44	
Product					

### Collagen casing

