

Handtmann® Launches New High-Performance Line – Hot Dog and Sausage Efficiency Gets a New Standard

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The new Handtmann® high-performance PVLH 251 AL system offers medium-scale and industrial sausage producers an automated production process for the portioning, linking and hanging of cooked and dry sausages in cellulose and collagen casing that can dramatically improve their efficiency. The line is ideally suited for the dedicated production of hot dogs in cellulose and collagen casing, but also for dry sausages, vegan/vegetarian and meat substitute products, and the automated production of sausage products for the pet food segment.



This high level of productivity is made possible by short set-up times and minimal casing change times with only one linking nozzle. Casing length options are available up to 580 mm for single product lines to maximize effective machine operating time. Reliable casing change is ensured by centring the linking nozzle and simultaneously guiding the casing in the casing spooling unit while a filling product scraper ensures that the linking nozzle is clean at all times to support the highest level of process reliability with the shortest casing change times of less than 2 seconds.