

PLT-1000

sausage linker

NEW



KOMPO PLT-1000

sausage linker



Sausage linker with automatic casing feeding on filling pipe is designed for formation of frankfurters and small sausages of the same length by twisting artificial, polyamide, cellulose, collagen casings with diameter 16–38mm followed by transfer to forming table or hanging device for further hanging on smoking stick by molding operator.



The most similar analogue by technical specifications is LPG209 Vemag.

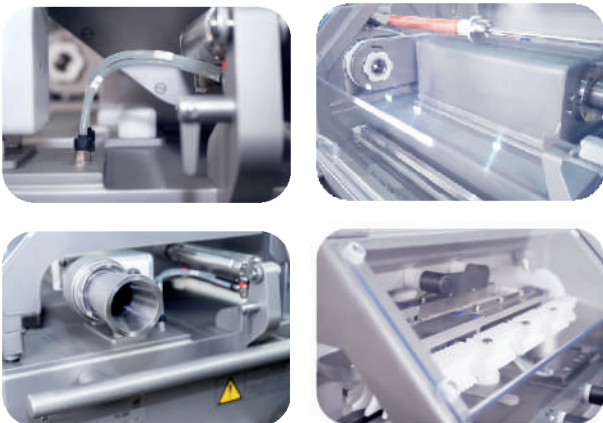
Advantages:

- High length and weight portioning accuracy;
- Function of filling the pipe with minced meat;
- Counter of the worked-out portions;
- Automatic line stop when casing ends;
- Convenient in-line installation with a minimum of tools;
- Wheels with locks;
- Wide range of filling pipes sets for sausages production;
- Cables for connection to vacuum fillers;
- Washing gun;
- Control panel with touch screen, start-stop buttons on the housing;
- Control panel is placed in operator's work area. There is possibility of additional adjustment;
- Reducing remaining sausage casing due to flexible setting of hanging the first ones and the last ones sausages in chain;

Opportunities:

- Stepless output control;
- Work with emulsified and structural minced meat;
- Height adjustment of supports (for floor's slope);
- Moving around the plant by one worker;
- Fast and convenient linker belts adjustment for other product length;
- Saving programs in linker's memory;
- Stopping after the set number of portions;
- Adjusting the number of twists for the first and last sausages;
- Work with hanging device;
- Automatic line stop when casing is ruptured.

Photo:









Technical specifications:

Model	PLT-1000
Output*, dose/min	1000
Range of casing calibers, mm	16-38
Range of final product length, mm	25-400
Minced meat temperature °C	From -4 to +20
Adjustment of twists number	From 1 to 10 with 0,1 step
Length of sausage shirred casings, mm	430
Voltage, V	400
Frequency, Hz	50
Compressed air pressure, atm	5-7
Minimum time of casing putting on, sec	3
Casing feeding on the filling pipe	automatic

* Real output up to 1000 dose/min for sausages with 50 g dose, caliber 24 mm, 3,5 twists and 1300 dose/min with 2,5 twists;



www.kompo.com
e-mail: info@kompo.com



 +375 29 202 09 02
 KOMPO_COM
 kompoequipment
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