AH 204
Universal hanging machine for VEMAG sausage lines

Ergonomic production of sausages.

Do you produce sausages and then hang them by hand? Look to the AH 204 hanging machine from VEMAG and have your products hung automatically in future. In this way, you can exploit the benefits of automatic production and relieve your staff of laborious manual work. 

Hanging machine AH 204 can be integrated perfectly into VEMAG linking systems. Regardless of whether you use casing holding device DHV 841, length portioning device LPV 802 or length portioning machine LPG 202, the hanging machine can be adapted to any application in just a few moves.

Hanging machine AH 204 is a device for automatically hanging strings of sausages. Once hung up, the strings of sausages can simply be removed using the smoke stick.

Use

The hanging machine hangs sausages produced with the aid of casing holding device DHV 841, length portioning device LPV 802 or length portioning machine LPG 202. Hook advance speed is automatically adapted to the product and the desired type of hanging (individually, in pairs etc.) so that the sausages are always taken up with maximum precision.

Hook advance rate can be as much as 200 steps a minute, which corresponds to a hanging rate of 400 sausages when they are hung in pairs.

Handling

The hanging machine is simply pushed in front of the linking unit in question and connected to it with the aid of special transfer components. Height adjustment ensures that the hanging machine can be perfectly adapted to the requirements of operating staff. Laborious bending at the filling table and strenuous hanging on the smoke stick by hand can be relegated to the past; the operator can simply remove the strings of sausages from the hooks of the hanging machine using the smoke stick. The identical intervals between hooks mean that sausages are evenly distributed on the smoke stick. The interval between sausages on the stick can be changed by moving the hooks to suit requirements. To allow the smoke sticks to be threaded better, an empty feed (e.g. after the end of the casing) can be programmed.

The hanging machine is virtually maintenance free. It can easily be cleaned using low-pressure cleaning equipment.

Applications

Hanging machine AH 204 can be combined with casing holding device DHV 841, length portioning device LPV 802 and length portioning machine LPG 202.

All the benefits at a glance

- High hanging rate
- Even intervals on the smoke stick
- All types of hanging possible
- Adaptable heights allow ergonomic working
- Can be perfectly integrated in VEMAG sausage lines
- Can be retrofitted at any time
- Can also be connected to LPG 202 and cutting machine TM 203 if required
Technical data

Hanging rate: up to 200 hook advances/min. (corresponds to a hanging rate of 400 sausages when hung in pairs)

Types of hanging: any arrangement possible (single, pairs, in threes, in fours etc.)

Highly automated production – VEMAG sausage lines with hanging machine AH 204

Production line for one operator
Vacuum filler with casing holding device DHV 841 and hanging machine AH 204 – the solution if you are looking for a production line with a low number of staff.
If required, can be combined with sausage grinder 980 for grinding and separating off hard constituents (only on fillers with double screws).

Identical length, weight and calibre
Vacuum filler with length portioning device LPV 802 and hanging machine AH 204 – the solution if you produce sausages of identical length, weight and calibre.
If required, can be combined with sausage grinder 980 for grinding and separating off hard constituents (only on fillers with double screws).

High-performance linking system
Vacuum filler with length portioning machine LPG 202 and hanging machine AH 204 – the solution if maximum-performance sausage production is required.
If required, can be combined with sausage grinder 980 for grinding and separating off hard constituents (only on fillers with double screws).