**Precision cuts for cleanly separated sausages.**

Do you make fresh sausage in natural and collagen casings? Are you looking for an economic solution to isolating the individual strings of sausages you produce? Rely on VEMAG’s cutting machine and benefit from extremely high cutting rates.

Would you like to process smaller batches on the filling table? Put the cutting machine right up against your filling table and simply guide the strings of sausages produced by length portioning device LPV 802 into the cutter by hand.

Do you need maximum output? Would you like to increase the degree of automation of your production setup? Combine the cutting machine with length portioning machine LPG 202 to create a fully automatic sausage line.

The cutting machine processes fresh sausage in natural and collagen casings. It cuts sausages from 80 mm long.

**Precision cutting technology**

A triple sickle-shaped blade cuts precisely at the link point. The precise cutting position can be set exactly by the operator using the cutting computer on the machine. Using three blades allows very high cutting rates to be achieved.

Feed and discharge belts which are simple to adapt to the calibre in question ensure that the sausages are guided reliably in the cutting unit which is easily able to process even curved products.

**Flexible use**

The cutting machine can be used at the filling table in combination with a VEMAG filler and length portioning device LPV 802. A contact guard ensures that the operator is able to guide strings of sausages into the cutting unit at no risk.

The user can also combine the cutting machine with length portioning machine LPG 202. The cutting machine is perfectly adapted to the high portioning rates of the length portioning machine – e.g. for the production of Nuremberg-style sausage.

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**High standard of hygiene**

The cutting machine is easy to clean with standard cleaning equipment. The blade box is easily accessible. Conveying product straight from the length portioning machine to the cutting machine significantly reduces the risk of germs building up as a result of excessive standstill and transport times.

**All the benefits at a glance**

- High cutting rates (up to 1,200 cuts/min.)
- Can be perfectly synchronized with all VEMAG fillers
- Suitable for all casing types
- Cuts even curved products
- Can be perfectly adapted to working environment (at the filling table or combined with LPG 202)
- Perfect hygiene
- Low maintenance
Technical data

Cutting rate: up to 1,200 cuts/min. (depending on sausage length and casing type)
Product types: fresh product
Casing types: natural and collagen casing
Sausage length: from 80 mm
Applications: at the filling table with VEMAG filler and length portioning device LPV 802 or combined with length portioning machine LPG 202

High-performance technology for maximum cutting rates

Accurate guidance from the feed and discharge belts and precision cutting by the blade at the exact link point lead to extremely good cutting results ... 

... which you will see from your products.