



Vemag Fresh Sausage Portioning and Linking from Reiser

See live demonstrations of all our equipment at IPPE 2017, Booth B5845

When it comes to sausage production, Vemag provides the highest levels of product quality, portioning accuracy, consistent performance and reliability. The Vemag LPG208 High-Speed Length Portioning Machine is the fastest natural casing linker in the industry. The LPG208 allows processors to increase sausage production by 30% - 50% without adding labor.

The LPG208 features two rotating linking horns to significantly reduce casing change times and dramatically increase production. The automatic two-horn system eliminates the downtime found in the start-and-stop casing loading process of single-horn machines. As the casing on the first horn is stuffed and linked, the operator simultaneously loads a second casing onto the second horn. It is the most efficient use of the operator's time.

The LPG208 produces sausages that are identical in length and weight. It is ideal for producing fresh or cooked sausage in natural casings. Collagen and cellulose casings can also be used on the system. The LPG208 can be easily attached to the Vemag TM203 Link Cutter or Vemag AH212 Automatic Hanging Machine for the highest levels of production.

The LPG208 eliminates the risk of split casings found with the constant starting and braking of linking horns. The LPG208 handles casings gently during filling as the stuffer pumps continuously in a straight filling mode. Special dividers in the dividing belts reach gently into the casing and separate individual sausages. Even the most fragile sheep casings can be linked without any problems. The long guidance of the sausages through the divider belt ensure extremely high accuracy for the weight and length of the sausage.

For more information, please contact:

Reiser

725 Dedham Street

Canton, MA 02021

tel: (781) 821-1290

fax: (781) 821-1316

sales@reiser.com

www.reiser.com