

The perfect linker



- Various casing types
- Different calibers
- Consistent product quality
- Low cost of ownership

The perfect solution for you

Marel offers the most complete range of machines for the production of cooked-smoked sausage, covering all production stages from meat preparation to packing of the final products. Whatever sausage you want to make, regardless of the casing type, length or caliber, in very large or smaller quantities, we can put together the perfect solution for you.

Sausages can be made by stuffing natural or preformed casings. We call this the "traditional way" of making sausage. If you are making sausages the traditional way, Marel offers innovative, flexible systems for both coarse and fine meat mixes.

Our specialists will work with you to determine which linker best suits your requirements.



Linkers work with preformed casings, natural casings or both.

Creating sausage with a twist

Marel has a long tradition in making top class linkers with conveyors. We have a variety of linkers in our product range, which in one continuous motion produce strands of sausages with highly consistent fixed lengths and weights per sausage.

Various casing types, various calibers

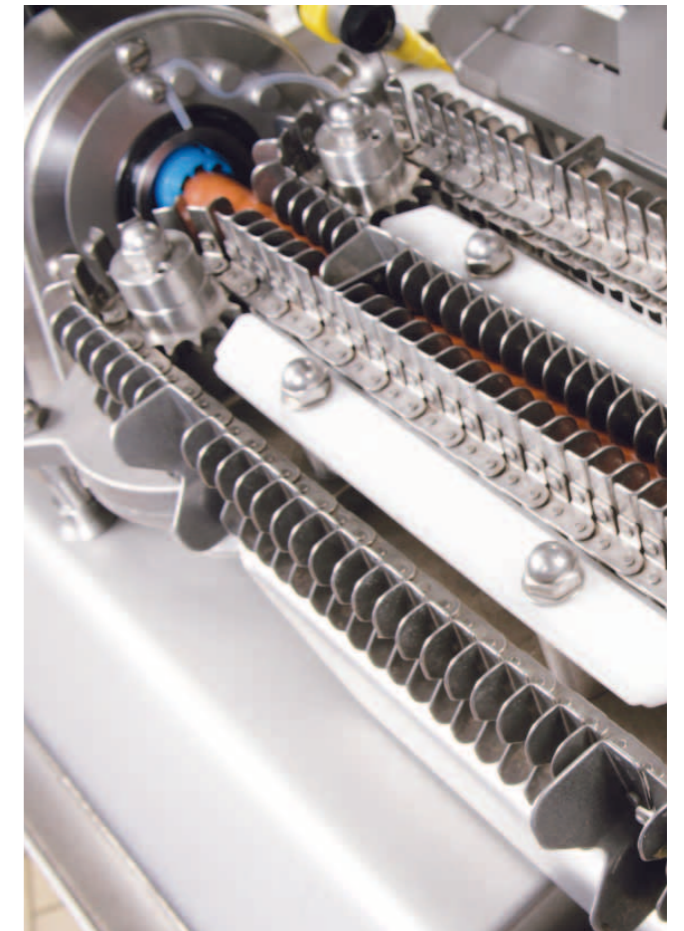
With our linkers you can produce sausages of different calibers, depending on the type of casing you want to use. There are edible natural casings (16 to 38 mm), edible collagen casings and non-edible cellulose casings (both of various diameters, between 16 and 45 mm).

Flexible production

The twisting mechanism of our linkers is quick and easy to change when you want to make products of a different caliber, length and/or casing. We allow production to be done flexibly.

Linkers, how they work...

Our linkers can be installed after any supply pump. The metering pump, which is part of the linker, fills a casing with an emulsion. The machine then twists the casing into a sausage automatically using a linking chain which defines the length of each sausage. Then the strand of sausages is hung on the conveyor automatically. Next, an operator can move products to the next step in the production process – the actual cooking and smoking.



Different types of linkers

Natural Casing Linker

This linker is especially designed for the production of sausages with a natural casing only.

SmartLinker

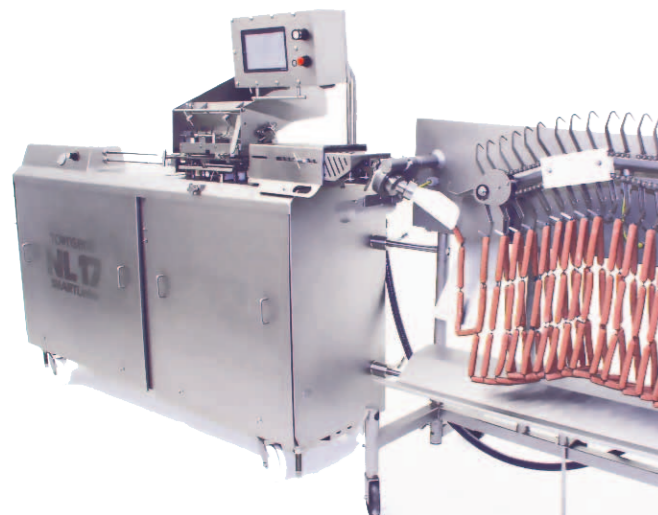
The SmartLinker can produce sausage with either a collagen or cellulose casing. If you are looking for a linker that is smart enough to produce sausages with precise weight and equal length, the SmartLinker is the perfect choice.

Continuous linking with a minimum amount of twist, the SmartLinker gives you lower casing costs and up to 4 more links per casing. For high speed, high capacity production with extreme accuracy, a linker with brains is a must. Let the SmartLinker do the thinking when it comes to sausage production.

FlexLinker

The FlexLinker is suitable for all types of casing (natural, collagen and cellulose). It produces sausage with a collagen or cellulose casing fully automatically and sausage with a natural casing semi-automatically.

The FlexLinker gives you optimum flexibility when it comes to choosing casing types.



Key features conventional linkers

- Minimal giveaway through excellent weight and length control; every sausage is of equal length and weight
- Increased casing utilization because of optimum twisting: get up to four more links per strand without additional casing, labor or energy costs
- Easy and quick changeover in minutes; flexible production capacity
- Less loss of raw material due to continuous linking, minimum amount of twist required
- Proven durability

iLinker

The iLinker is suitable for the high volume production of sausages (so plural) with a collagen or cellulose casing. It is able to process a large variety of casing calibers and sausage lengths.

With the iLinker, you do not have to replace the whole linker block if you want to make sausage of a different length. You just replace the chain, saving time and money. At the same time, iLinker introduces the "quick jump" principle. With this, the last loop of a strand of sausages is automatically shortened and hung on the conveyor hook.

This prevents the last links from untwisting. "Quick jump" makes the operator's work easier and ensures higher volume and cleaner production.

Key features iLinker

- Large caliber range possible
- High production capacities possible
- Consistent production of sausage of the same length and weight
- Quick jump principle; hardly any loss of raw materials
- Short changeover times; flexible production
- Proven durability and long, trouble-free production runs at low maintenance cost



“The iLinker can also be connected to a standard vertical conveyor.”

Key features Linkers

Natural Casing Linker	SmartLinker	FlexLinker	iLinker
For sheep and hog casing: 16 – 38 mm	Large caliber range: 16 – 34 mm	Large caliber range: 16 – 34 mm	Increased caliber range Caliber: 16 - 45 mm
Twisting at 4000 RPM	Twisting at 4000 RPM	Twisting at 4000 RPM	Twisting at 6000 RPM
Linker chain tool set	Linker chain tool set	Linker chain tool set	Vertically mounted linking chains; linking units no longer required
No hopper – semi-automatic	Casing hopper – 14", 17" and 21"	Casing hopper – 14" and 17"	Larger casing hopper – Accommodates longer casings (18.25")
Two pump types: CB3 standard products CB6 heavy products	Two pump types: CB3 standard products CB6 heavy products	Two pump types: CB3 standard products CB6 heavy products	Improved pump design reduces set time; easier assembly and disassembly

Key features conveyors

iConveyor	Horizontal Conveyor	Vertical Conveyor
Improved design of the looper horn reduces product jams and improves product flow	Fixed non-rotating looper horn is able to run very short loops	Several looper horns available
loading of smoke sticks; no need for operator to “thread” the smoke stick through the strand of sausages	Operator can unload the conveyor from either side. Conveyor end switch connections located on both sides	Conveyor end switch stops the machine when the conveyor is full
Increased loops per smoke stick allows producers to maximize the smokehouse throughput	Two chains available. Hook distance can be changed on one chain	Fixed distance between hooks. Several chains with different hook spacing available
Plastic hooks instead of stainless hooks reduce damage to the hanging links	Plastic hooks	Metal hooks

Matching conveyors

After twisting, strands of sausage are hung automatically on a conveyor. Horizontal and vertical conveyors are available. If you want to produce sausages with a natural casing, you need a horizontal conveyor. For sausages with other casing types, you have a choice. The design of the conveyor hooks ensures that the operator can move sausages onto a smoke stick smoothly for transfer to the smoke wagon or smoke house.

iLinker & iConveyor – a unique system

iConveyor is your perfect connection to the iLinker. The system loads smoke sticks (between 1000 and 1555 mm) automatically. Loading happens according to the “moving drop point” principle. On the basis of the smoke stick length, casing length, sausage length and the desired number of sausages in a loop, iConveyor determines the distance necessary between each loop on the smoke stick. Loading of the smoke stick is optimal, and oven capacity is maximized fully. Compared with a conventional system, up to 20% more capacity can be handled in the same smoke house with the same labor. After the smoke stick has been loaded, the stick is presented to the operator or robot for transfer to the smoke wagon or smoke house.

There are left- and right-handed versions of the system available, enabling very high production capacity with two lines and just one operator or a robot.

Key features iConveyor

- Automatic smoke stick loading
- Up to 20% more load (depending on product size) than with a conventional conveyor and competitive systems
- Automatic presentation of smoke stick to operator
- Labor savings and improved ergonomics



More information?

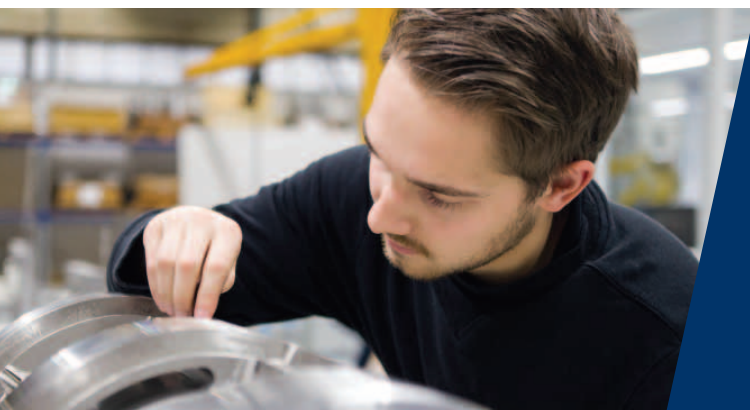
Whatever sausage you want to make, regardless of casing, length or caliber, in very large or smaller quantities, Marel offers the right linkers for the production of your cooked-smoked sausage.

Marel gives you the best choice, whether you are looking for traditional linker production or the advanced high capacity solution provided by the iLinker & iConveyor.

For more information on linkers, please contact your Marel representative.



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Marel is the leading global provider of advanced equipment and systems for the fish, meat and poultry industries.