

Sausage Linkers

Fast, consistent and easy to use



- All types of casings
- Different calibers and lengths
- 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 and fresh sausages. 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.

Traditional sausages are made by stuffing meat into natural or preformed casings. If you are making sausages the traditional way, Marel can offer you 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

With over half a century of experience in making linkers and conveyors, Marel offers world class equipment that suits a wide range of requirements. Our highly consistent linkers produce strands of sausages of fixed length and weight in one continuous motion.

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. Our linkers work with various diameters of edible natural and collagen casings and with non-edible cellulose and polyamide casings.

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 type. The key to our linkers is flexibility in production.

Simple operation

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 unit. 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.



FlexLinker NL Series

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

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

Key features

- Minimal giveaway through excellent weight and length control; every sausage is of equal length and weight
- Increased casing utilization because optimum twisting means more product 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
- 50 years of proven performance and reliability



Conveyors

After exiting the linker, strands of sausages are hung automatically on a conveyor. Marel offers 4 unique conveyor styles to support different types of sausage being created. See chart on page 7 for specific conveyor information.

Available conveyor styles:

- Vertical hooks
- Horizontal hooks
- Direct to continuous oven
- Direct to liquid smoke applicator

Frank-A-Matic Linker

LK 0400 Series

The Frank-A-Matic Linker LK 0400 series is the fourth generation of linkers that offers the market's best performance in high speed linking. The linker can produce sausages with either a collagen, cellulose or polyamide casing. It produces sausages with precise weight and equal length.

Key features

- More consistent performance
- Increased production and throughput
- Lower operating costs
- Improved ergonomic design
- Easy to maintain and sanitize

The LK series has two models, the LK 0440 and 0450, based on casing slug size.





Market leading performance with different calibers and lengths.

Linkers - key features

	LK 0400	Flexlinker
Caliber range	Cellulose, collagen or polyamide 13-34 mm	Natural: 16-26 mm Collagen: 14-34 mm Cellulose: 13-42 mm Polyamide: 13-42 mm
Twisting speed	>4800 RPM	4000 RPM
Linking assembly	Polyurethane linking belts	Linker chain tool set
Casing hopper	430/530 mm	14" and 17"
Machine capacity	3,000 kg/h (6,600 lbs/h)	2,750 kg/h (6,060 lbs/h)

Conveyors - key features

VC 3030	HC 3030	JC 8000	SM 5040
Conveyor with vertical hooks	Conveyor with horizontal hooks	Feeds a continuous oven chain	Conveyor with liquid smoke applicators
Conveyor end switch stops the machine when the conveyor is full	Operator can unload the conveyor from either side. Conveyor end switch connections located on both sides.	No smoke sticks needed	Conveyor carries the sausage through liquid smoke spray cabinet
Fixed distance between hooks. Several chains with different hook spacing available.	Two chains available. Hook distance can be changed on one chain	Works with the SmartLinker NL 21 and LK 0400 series	Hooks may be changed to accommodate different sausage types/sizes
Several looper horns available	Fixed non-rotating looper horn is able to run very short loops	Looper horn loads directly onto continuous oven chain	Two styles of rotating looper horns: standard and large bore
Stainless steel hooks	Plastic hooks	Direct load to continuous oven chain	Stainless steel hooks



Complimentary equipment

The 2800 Peeler accurately removes the inedible cellulose and polyamide casings from cooked and chilled sausages without damaging the sausage itself. The high capacity sausage peeler can handle a wide variety of products, including very small sausages.

Key features

- Accurate, high capacity peeling
- Peeling of very small sausages possible
- Robust materials and long-life-parts
- Low cost of ownership
- Easy to clean and maintain
- Waste collection options:
 - self contained vacuum cabinet (as shown)
 - connection for a central vacuum system

For more information on linkers, please contact your Marel representative or visit [marel.com/sausage](https://www.marel.com/sausage)



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