

HPE series dough portioner

with servo cutter 808



VEMAG dough portioners help you to portion exact weights without the need for oil.

Are you fed up with the high price of cutting oil? Do you need an economical solution to significantly reduce your production costs? Then look no further than the HPE series dough portioners from VEMAG and make expensive cutting oil a thing of the past.

Are you dissatisfied with the weight accuracy offered by other dough dividers? Are you looking for a solution that can guarantee exact weights every time? Then look no further than the HPE series dough portioners from VEMAG and take advantage of extremely accurate weighing.

Do you want to improve the quality of your products? Then look no further than the HPE series dough portioners from VEMAG and take advantage of higher absorption rates for rye and wholegrain breads.



HP25E dough portioner with servo cutter 808

The HPE series dough portioner can work with any viscosity and processes rye doughs, wheat doughs, stiff shortcrust pastry and soft doughs. It can process a wide range of products in combination with servo cutter 808:

- Wholegrain bread
- Rye bread / rye-mix bread
- Wheat bread / wheat-mix bread
- Long loaves
- Mini baguettes
- Toasting bread / rusks
- Pizza dough

Servo cutter

The servo cutter proves its superiority where high portioning rates and exact weights are required. Whether you want wholegrain bread, pizza dough or toasting bread, the dough portioner with servo cutter is the ideal addition for highly productive lines. The servo

cutter is fitted with an alternating blade.

The rapid-replacement outlet nozzles allow you to create a wide variety of product shapes and sizes as required. The single-strand cutter can achieve a portioning rate of up to 200 portions/min. depending on the type and size of the product. A conveyor transports the products for further processing.

Highly economical

The HPE series dough portioner is characterised by a high degree of efficiency. Expensive cutting oil is no longer a problem. What's more, the portioning rates that the machine can achieve ensure that your line operates at maximum efficiency, leaving you free to concentrate fully on your product.

Perfect hygiene

The dough portioner is designed to be as hygienic as possible and can be cleaned with water using low-pressure cleaning equipment. The entire pumping system can also be cleaned with water. The encapsulated machine housing and integrated flour filter prevent flour dust penetrating the inside of the machine, with the result that it takes only a few minutes to clean the entire machine.

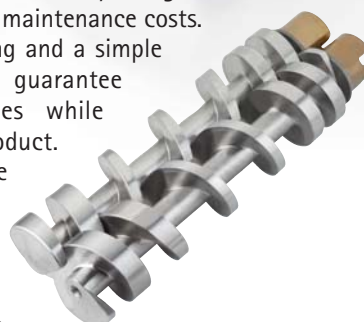
All the benefits at a glance

- Highly cost-effective – no cutting oil required
- Highly accurate weights
- High portioning rate
- Also suitable for high absorption rates
- Optimum hygiene for your bakery
- Simple to operate

The heart of the machine – the VEMAG double screws

The heart of the VEMAG dough portioner is the „VEMAG double screw“, which works using the double spindle principle. The double screw transports gently and without any compression dough and masses even with large chunks like nuts, raisins, bits of chocolate and so on from the hopper to the machine outlet. Weight limits belong to the past as the VEMAG double screw separates easily an exactly defined amount.

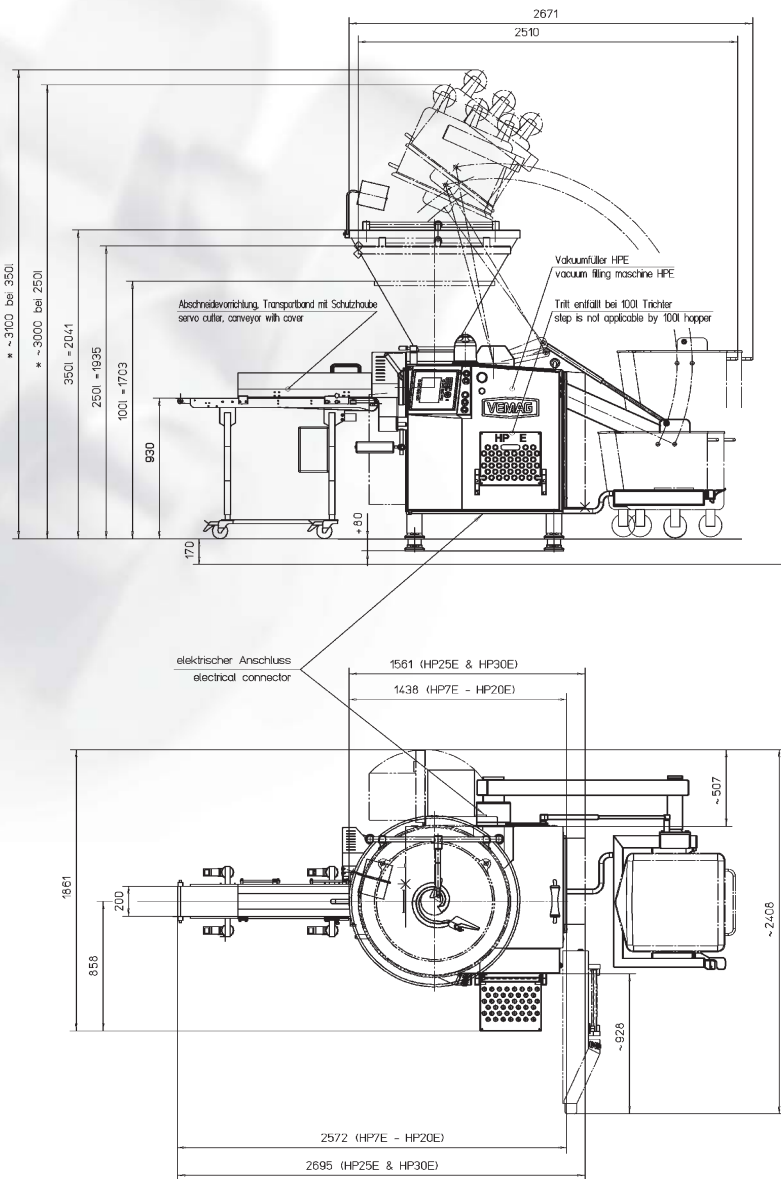
The double screw is working almost free of wear and tear and by doing so it reduces even the maintenance costs. A quick dismantling and a simple way of cleaning guarantee shortest downtimes while changing the product. This reduces the machine- and staff costs per quantity unit – for a safe and efficient production.



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Technical data

Absorption rate:	155 – 220		
Portioning rate (e.g. for wheat bread for toasting):	Portion	with double screw 48N_90	
		HP12E	HP20E
	100 g	180 port./min	200 port./min
	580 g	70 port./min	110 port./min
	1,200 g	40 port./min	65 port./min
Portion weight:	5 – 60,000 g, adjustable in increments of 1 g		
Nozzle diameter:	20 – 100 mm in increments of 5 mm		
Vacuum system:	16 m ³ /h		
Hopper capacity:	250 l / 100 l (optional) / 350 l (optional)		
Weight:	approx. 1,250 kg		
Nominal output:	16 kW (HP12E) / 22 kW (HP20E) at 50/60 Hz		
Lifting and tipping device:	optional		



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