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.

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 toaster 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.

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 absorptions 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 dismounting 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.
## Technical data

<table>
<thead>
<tr>
<th>Specification</th>
<th>HP12E</th>
<th>HP20E</th>
</tr>
</thead>
<tbody>
<tr>
<td>Portioning rate (e.g. for wheat bread for toasting):</td>
<td>155 – 220</td>
<td>Portion with double screw 48N_90</td>
</tr>
<tr>
<td>Portion weight:</td>
<td>100 g</td>
<td>180 port./min</td>
</tr>
<tr>
<td>580 g</td>
<td>70 port./min</td>
<td></td>
</tr>
<tr>
<td>1,200 g</td>
<td>40 port./min</td>
<td></td>
</tr>
<tr>
<td>Nozzle diameter:</td>
<td>5 - 60,000 g, adjustable in increments of 1 g</td>
<td></td>
</tr>
<tr>
<td>Vacuum system:</td>
<td>20 - 100 mm in increments of 5 mm</td>
<td></td>
</tr>
<tr>
<td>Hopper capacity:</td>
<td>16 m³/h</td>
<td></td>
</tr>
<tr>
<td>Weight:</td>
<td>250 l / 100 l (optional) / 350 l (optional)</td>
<td></td>
</tr>
<tr>
<td>Nominal output:</td>
<td>approx. 1,250 kg</td>
<td></td>
</tr>
<tr>
<td>Lifting and tipping device:</td>
<td>16 kW (HP12E) / 22 kW (HP20E) at 50/60 Hz</td>
<td></td>
</tr>
</tbody>
</table>

**VEMAG**

Maschinenbau GmbH
P.O. Box 1620, D-27266 Verden
Phone +49 42 31 - 77 70, Fax +49 42 31 - 77 72 41
http://www.vemag.de, e-mail@vemag.de

Presented by: