

Robot 500 dough portioner

with pneumatic cutter 811



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

Are you dissatisfied with the weight accuracy offered by other dough portioners? Are you looking for a solution that can guarantee exact weights every time? Then look no further than the Robot 500 dough portioner from VEMAG and take advantage of extremely accurate weighing.

Do you want to process different products on your production line? Unable to find a sufficiently flexible solution? Then look no further than the Robot 500 dough portioner from VEMAG and take advantage of the various application options it offers.

Do you want to improve the quality of your products? Then look no further than the Robot 500 dough portioner from VEMAG and take advantage of higher absorption rates for rye and wholegrain breads.



Robot 500 dough portioner with pneumatic cutter 811

The Robot 500 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 pneumatic cutter 811:

- Wholegrain bread
- Rye bread / rye-mix bread
- Wheat bread / wheat-mix bread
- Cookies / shortbread
- Rum truffles / almond biscuits
- Fruit loaf
- Stollen

Pneumatic cutter

The pneumatic cutter is used wherever doughs need portioning with a high degree of accuracy and also for producing small baked goods such as cookies. The cutter can be fitted with a knife or a wire cutter, depending on the product. Conveyor lubrication or flouring devices can be integrated for processing soft

doughs.

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 150 portions/min. depending on the product. A conveyor transports the products for further processing.

Additional applications

The Robot 500 stands out from the crowd thanks to its versatility. For example, you can fit a flat strand shaper for making tray bakes or filling heads for doughs, and it takes just minutes to fit the extra equipment.

Perfect hygiene

The dough portioning machine 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.

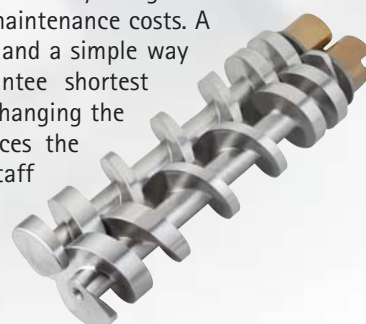
All the benefits at a glance

- Highly accurate weights
- Wide range of applications
- Suitable for high absorption rate
- Highly cost-effective – no cutting oil required
- 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.

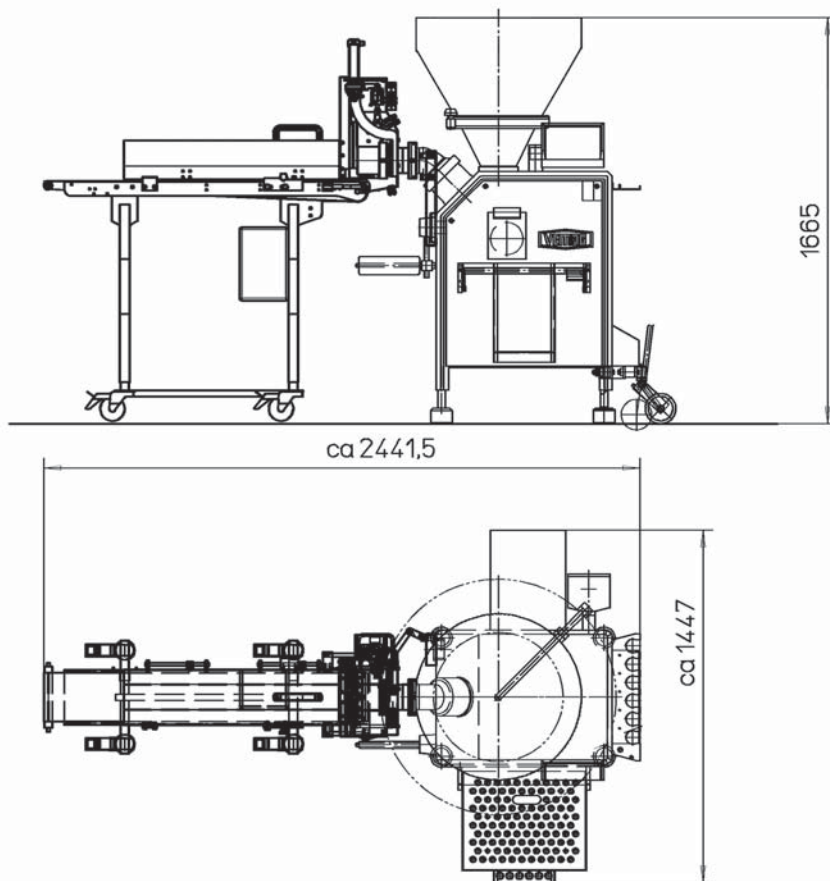
The double screw is working almost free of wear and tear and by doing so it reduces even the maintenance costs. A quick dismantling and a simple way of cleaning guarantee shortest downtimes while changing the product. This reduces the machine- and staff costs per quantity unit - for a safe and efficient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



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Technical data

Absorption rate:	155 – 220	
Portioning rate:	Portion	with double screw 48N
	100 g Cookies	140 port./min.
	580 g Rye bread	35 port./min.
	1,200 g Wholemeal bread	23 port./min.
Portion weight:	5 – 30,000 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:	90 l / 230 l (optional)	
Weight:	approx. 440 kg	
Nominal output:	5.3 kW at 50/60 Hz	
Air consumption:	approx. 8 m ³ /h at 6 bar	



ISO 9001
BUREAU VERITAS
Certification



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