



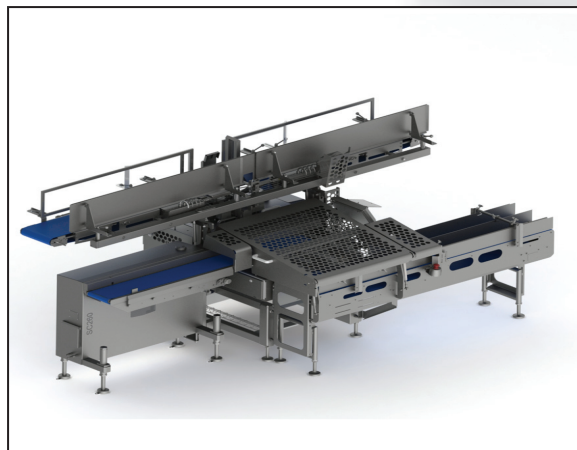
Loading Lines SL305 and DL302

Fully automated loading of fresh meat products

Reduced staff costs with increased flexibility

The fully automated VEMAG loading lines SL305 and DL302 provide support for processes that previously involved manual work, like inserting products into trays or installing a different loading line for product changes.

Minced meat, fresh fried sausage, cevapcici, cheese balls, meat balls, burgers and many more products can be produced one after another with flexibility and efficiency and conveyed to the subsequent packaging area. The DL302 and SL305 can even deposit goulash, schnitzel or chops in trays — in fact, they can deposit any product that can be conveyed in a stable state.



Loading Line DL302

The loading lines deposit products into trays accurately and in a fully automated process, and convey them to the appropriate packaging area.

Industrial performance

With a simple tray denester, the SL305 is suitable for smaller, flexible applications. The machine processes approx. 110 portions of minced meat (500 g) or 180 burgers per minute.

At approx. 160 portions of minced meat (500 g) or 240 burgers per minute, the DL302 achieves maximum speeds thanks to two integrated tray denesters with a double index conveyor.

In this system, packaging is loaded on one feed belt while the second feed belt synchronises the position of the tray — double power for even higher speeds. The DL302 transfers the trays to the subsequent packaging machine on two lanes, which complies with the 2:1 format of a tray sealer and means that no additional sorting process is required.

Space-saving design

The SL305 and the DL302 have a compact design. That means they can be set up and operated in areas with confined space.

The design is ideal for a parallel arrangement of lines: The feed belts travel in the same direction as the product flow, enabling a denser arrangement of multiple lines.

Infinite flexibility

Combined with the flexible line, the loading lines are a perfect example of the VEMAG modular system. This creates a production line from a fixed vacuum filler and the loading lines SL305 or DL302 with up to four different attachments for maximum flexibility.

The loading lines SL305 and DL302 are suitable for universal use, whether for formed, coextruded or ground products, or for sausages, burgers, minced meat or products in balls.

This flexibility allows you to make products in any season and minimises response times when you receive customer requests. The higher capacity increases the ROI of the entire line and leads to shorter amortization times for the investment.

Function

In the process of fully automated loading of products into trays, the individual portions travel from the

attachment device to a shuttle conveyor (DL302), or onto P2P conveyor for the SL305 — a shuttle conveyor is available as an option. Both systems enable products to be deposited in trays in a wide range of variations, e.g. burgers can be positioned one after another, in stacks or in overlapping rows. With the DL302, it is also possible to stack products side by side.

The position of the products in the tray can be adjusted flexibly using this system, as the tray is positioned precisely when it is loaded with the product and the loading belt is synchronised accordingly. A conveyor belt is available for transporting filled trays out of the system.

Optimum hygiene

As with all VEMAG machines, cleaning in the evening or in the event of a product change is quick and easy. All parts can be cleaned quickly and thoroughly using low-pressure and commercially available equipment — saving time that can be used efficiently in the production process.



All the benefits at a glance:

- Fully automated loading system for all products
- Maximum packaging speed
- No modifications necessary for product changes
- Commercially available trays can be used
- Compact design
- Complete operation from one side
- Possible to deposit fried sausage (SL305)
- Ideal for a flexible line



VEMAG Maschinenbau GmbH
Postfach 1620, D-27266 Verden
Tel. 0 42 31 - 77 70, Fax 0 42 31 - 77 72 41
<http://www.vemag.de>, e-mail@vemag.de

Provided by: