

Coex 891

Device for the production of filled meat, fish or potato pockets



Reliably sealed products.

Are you planning to produce filled products in pockets in which you would like to combine a huge variety of food? Do you require exact weights and want products which stay reliably sealed?

Then look no further than VEMAG's 891 coextrusion device and produce meat, fish or potato pockets with sauces, cheese or mixtures of vegetables as fillings.



Poultry pockets with spinach

Coextrusion device 891 is a special shaping module designed for use with two vacuum fillers.

Purpose

The shaping module itself is connected to two vacuum fillers by pipes. The first machine (A machine) portions the case, the other (B machine) portions the filling.

Both mixtures are combined in the shaping module. A patented shut-off valve ensures that the filling is positioned accurately in the portion case. The ends of the product also remain reliably sealed as processing continues.

If required, the line can be supplemented by an integrated grinder with separation device. An automated separation valve ensures that hard

constituents like gristle, sinews, scales or stalks are reliably separated off.

Large variety of products

A wide variety of products can be made using coextrusion device 891:

- pork and leek pockets
- poultry pockets with spinach or herb butter
- fish pockets with melting cheese
- potato pockets with broccoli and ham
- potato pockets with cream cheese

Following shaping, products are usually breadcrumbed and fried and then sold in the form of deep-frozen products.

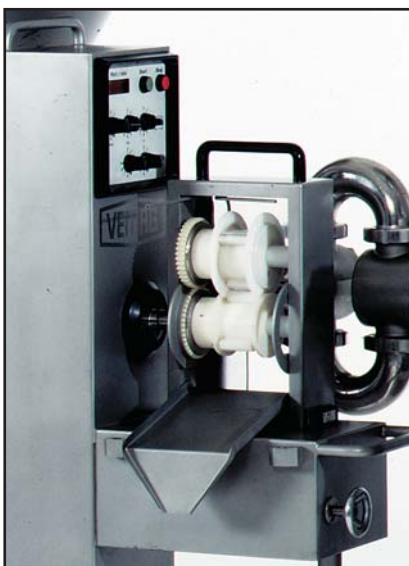
Use

Coextrusion device 891 can be combined with the following vacuum fillers:

- ROBOT 500
- HPE-series
- DPE-series

All the benefits at a glance

- High degree of flexibility achieved by a wide variety of foods being combined
- Patented shut-off valve for reliably sealed products
- Accurate positioning of filling in case
- Modular system consisting of vacuum fillers and shaping module
- Vacuum fillers can also be used individually for other types of production



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VEMAG convenience system – the modules

Shaping modules:

- Coextrusion device 891 for filled meat, fish or potato pockets (requires two vacuum fillers)
- Coextrusion device 892 for filled sausages (requires two vacuum fillers)
- Coextrusion device 893 for filled dumplings or croquettes (requires two vacuum fillers)
- Coextrusion device 894 for continuously filled strings of product (requires two vacuum fillers)
- Filling flow divider for dividing product flows into up to 12 lines
- Filling head 981 for filling free-flowing products
- Diaphragm 821 for portioning round products
- Pneumatic cutter for portioning product flows

One system – every type of product

Potato pockets with cream cheese

Required:
Coex 891plus
2 vacuum fillers



Fish croquettes with vegetables

Required:
Coex 893 plus
2 vacuum fillers



Meat balls

Required:
1 vacuum filler
1 filling flow divider
1 cutter



Fish balls

Required:
1 vacuum filler
1 filling flow divider
1 cutter



Kebabs

Required:
1 vacuum filler
1 filling flow divider
1 cutter



Salads

Required:
1 vacuum filler
1 filling head 981



ISO 9001
BUREAU VERITAS
Certification



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