

# Coex 892

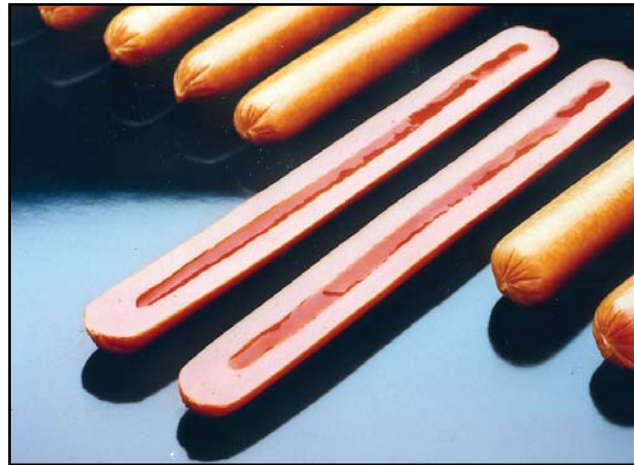
## Device for the production of filled sausages



### Reliably sealed products.

Would you like to link filled sausages and combine different foods in the process? Do you require precise weights and products which remain reliably sealed?

Then trust VEMAG's coextrusion device 892 to produce sausages in cellulose, collagen and natural casings including ketchup, mustard or other spicy sauce as filling.



Sausages with ketchup

Coextrusion device 892 is designed for use with two vacuum fillers. It is operated in combination with casing holding device DHV841.

### Function

The coextrusion device 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 coextrusion device. A 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.

Casing holding device DHV841 ensures high linking rates. If required, it can transfer the sausages straight to hanging machine AH212 (optional).

### Large variety of products

A wide variety of products can be made using coextrusion device 892:

- sausages with ketchup
- sausages with mustard
- fresh sausage with apple-sauce
- fresh sausage with spinach

Following forming, products are usually smoked and cooked and then sold in the form of deep-frozen products or as fresh, cooled sausage.

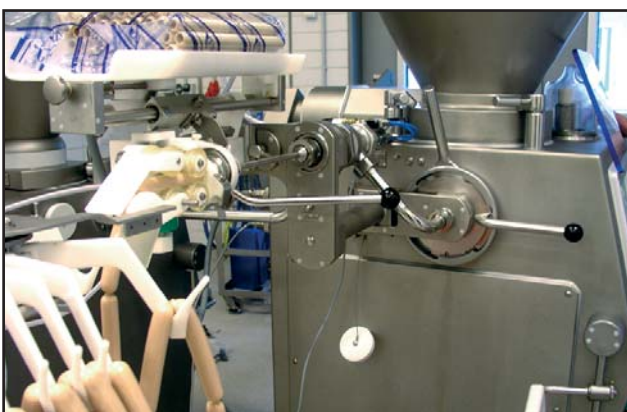
### Use

Coextrusion device 892 can be combined with the following vacuum fillers:

- HPE-series
- DPE-series

### All the benefits at a glance

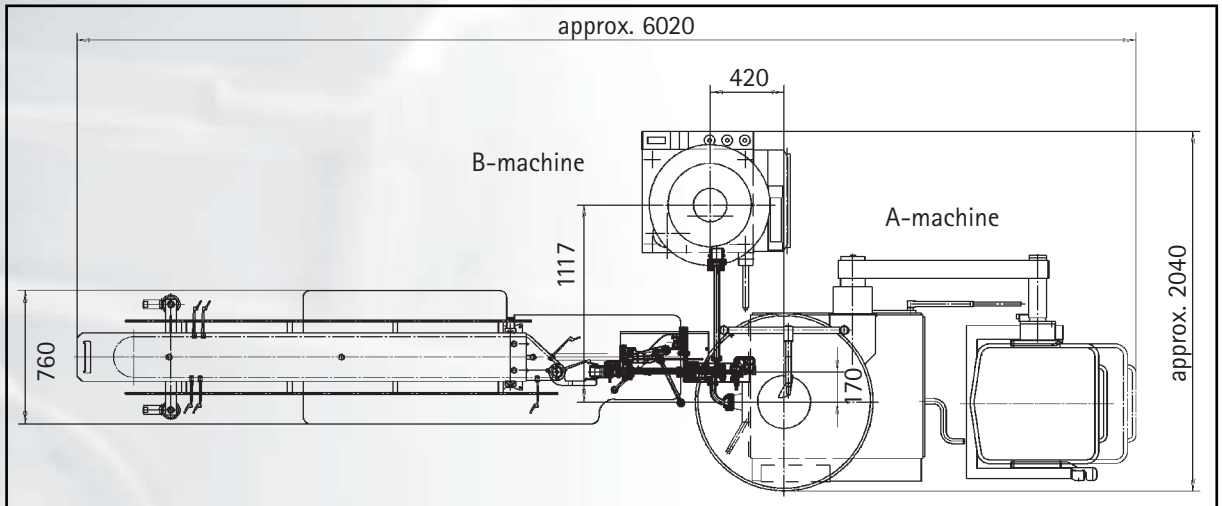
- High degree of flexibility achieved by a wide variety of foods being combined
- Shut-off valve for reliably sealed products
- Accurate positioning of filling in case
- Modular system consisting of vacuum fillers and forming module
- Vacuum fillers can also be used individually for other types of production



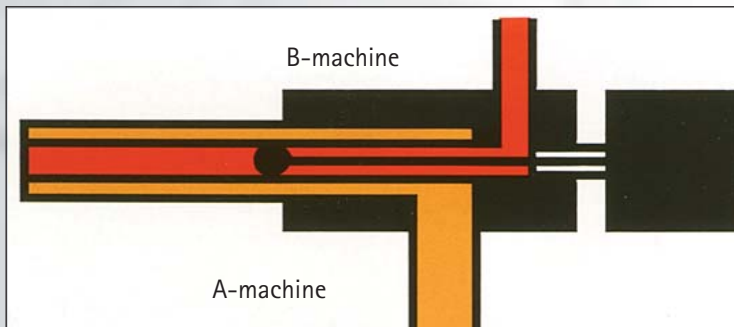
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# Technical data

Casing types:	cellulose, collagen and natural casing
Calibre:	21 to 28 mm
Portioning speed:	up to 210 portions/min. (depending on product, casing and portion size)



Internal pipe seal for exact positioning of filling in case



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