

Coex 894

Device for the production of filled strings of food



Cylindrical, rectangular or square products.

Are you planning to produce filled strings of food in which you would like to use different foods as fillings? Do you require exact weights and want products with a filling which is accurately positioned?

Then look no further than VEMAG's 894 coextrusion device and produce meat or sausage pâtés with fine or coarse farce.



Meat pâté with pistachio farce

Coextrusion device 894 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. The products can be extruded as continuously filled string or can be portioned with exact weights for case and filling.

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 894:

- meat pâtés with pistachio farce
- sausage pâtés with coarse farce
- rolls with turkey meat
- rolls with prune purée
- turkey rolls with breadcrumbs
- fish rolls with spicy herbs
- cream cheese rolls with pepper

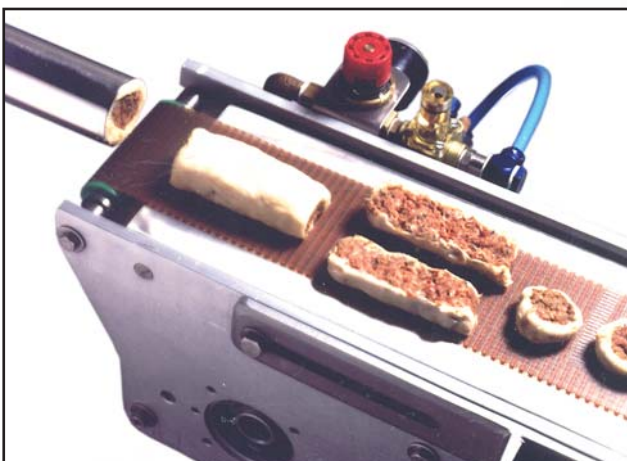
Use

Coextrusion device 894 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
- Continuous strings or portioning mode
- 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



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