

DP14E

The vacuum filler with rotary vane pump for industrial use



Maximum output without compromise.

Power and accuracy combined with speed and innovation. The VEMAG DP14E will drive your applications and soon be at the heart of your production. It is an all-purpose vacuum filler with filling rates of more than 10t per hour, providing sufficient reserves for medium-sized production facilities. With auxiliary machines from the VEMAG modular system, the DP 14E can be quickly set up for use as a filler, as a portioner, for sausages in natural and synthetic casings, for hanging and cutting, for convenience products with coextrusion, in single and multiple strands, for diverse product shapes and so on.



DP14E with DHV841

VEMAG Duo-Drive

It therefore helps you to save your capital, with perfect products from the very first portion. It is the VEMAG Duo-Drive that makes this possible: Separate, individually adjustable drives for the feed screw and feed system to deliver the required output. The set speed even remains constant when processing extremely cold and stiff raw materials – ensuring the clean and optimum product image required by your customer. And this applies to everything from the first product right through to the last, no matter what the raw material, further processing or frequency of the product change is.

Quick product change

Whether you want to process a single product all day or produce multiple products on the same DP14E, product changes with expensive downtimes are a thing of the past. The all-in-one stainless steel hopper with optimised inclination of the hopper walls faci-

litates everyday work. The give-away is reduced as the precious raw materials go where they belong: in the end product. The VEMAG design of the feed screw then allows quick cleaning. And the quicker a new product can be processed, the greater the output you get: speed ensuring maximum profit. Simply turn down the all-in-one hopper and remove the feed screw in just a few steps. You won't find anything quicker or more hygienic than this.

Optimum hygiene

The optimum design for optimum hygiene helps save money. Only a small amount of time is required to clean the machine each day, and unnecessary extra work is avoided. The machine housing of the DP14E is made entirely of stainless steel – conventional industrial cleaning methods can be used to clean the filler after each use without affecting the machine control system. The entire electronics system is completely water and steam-tight, encapsulated in a separate box-in-box system for optimum protection. This means your DP14E is ready to use again right away, even if the cleaning staff think it is „a bit too good“ with the water jet.

Intuitive operation

The operation of the DP14E was also designed with simplicity in mind. All entries are made on a portioning computer with graphical control. Once it has been saved, the operator can call up production and process data at the

push of a button for each application: Nuremberg sausages, Wiener sausages, salami, filled potato parcels or meat pasties with pistachio stuffing. Whatever you would like to produce and whichever VEMAG line you additionally assemble, the operator has the right program for the required product at the push of a button, without time-consuming training on the control system. This reduces training time and staff costs.

The heart of the machine

The heart of the vacuum filler is its rotary vane pump. It transports the product extremely gently from the infeed unit to the machine outlet to ensure the quality of your raw materials remains as high as it was at the start of the production process. The product also remains a visual treat – your customer will appreciate it. Give-away is optimised through particularly accurate portioning: the more accurate the weight, the lower the risk of the weight being undershot and the portion weight can be adapted to the specified weight more precisely. This means you produce more products from the same raw materials – great for your turnover.



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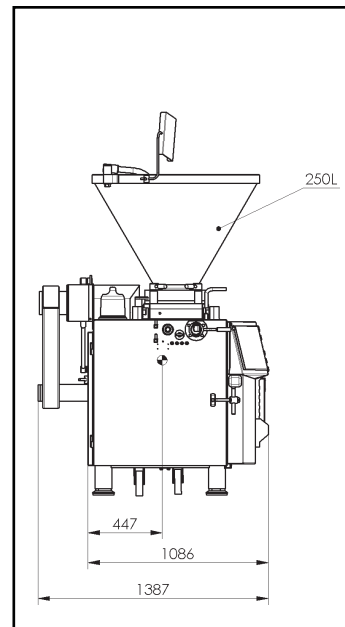
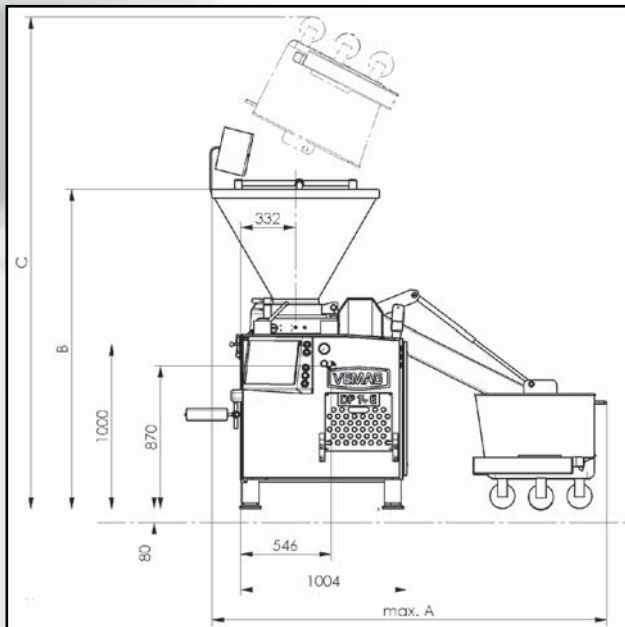
The advantages in detail:

- Universal application
- Less rework
- Clean product images for satisfied customers
- Consistent output
- Quick product change
- Optimised feed unit seals
- Lowest possible give-away
- Encapsulated electronics
- Simple cleaning procedure
- Easy-to-operate graphical control
- Simple program selection at the push of a button
- Reduced staff costs due to short training times
- Gentle product transport
- Precise portioning weight

Technical data

Filling rate depending on feed element up to:	10.700 kg/h
Portion weight:	5 - 60.000 g, adjustable in increments of 0.1 g or 1 g
Portioning speed:	> 950 Portions/min (depending on product, casing and portion weight)
Links:	0 - 10, stepless adjustable
Vacuum system:	16 m ³ /h / 40 m ³ /h (optional)
Hopper capacity:	350 l / 250 l (optional)
Weight incl. lifting & tipping device:	ca. 1.300 kg
Nominal power total:	17 kW at 50/60 Hz

	Hopper with 250 l	Hopper with 350 l
A	2505	2665
B	1957	2062
C	min. 2940	min. 3040
	max. 2995	max. 3090



ISO 9001
BUREAU VERITAS
Certification



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