



DP5 / DP6

The vacuum filler with rotary vane pump for small- and large-scale production

The DP5 and DP6 are new and robust vacuum fillers for businesses in a variety of sizes. Reliability and a wide range of applications to completely satisfy the requirements of your business – this allows you to maintain flexibility when producing your specialties. And to retrieve all programs and settings in the blink of an eye through use of a modern touchscreen display. DP5 and DP6 – developed together with master butchers: from colleague to colleague.



DP5



DP6

Suitable for businesses of any size

Ideal for small batches and frequent product changes, the DP5 works as a partner in your business. The DP5 is variable, so it can be modified to meet the requirements of your business: the single-compartment hopper – a two-compartment version is available upon request – can be filled quickly and without great effort by the optional lifting device.

When the objective is continuous filling, then the DP6 is the right choice. Whether a large sausage kitchen or production of convenience products such as filling of salads is involved, with its 2.7 tons/hr. filling rate, the DP6 has the required reserve capacity. In addition, the 250 L hopper on the DP6 can be divided. This allows you to place small quantities of sausage meat into the hopper manually.

Powerful drive technology

The state-of-the-art synchronous servomotors are wear- and maintenance-free, and guarantee consistent performance under all conditions.

A direct connection of the main motor to the feed element drive assures optimal transmission of power for the filling process. The linking drive, which can be swung down from above, also utilizes direct transmission of drive motor power for even more precise linking. Permanent attachment and the consequent elimination of additional

couplings reduces wear to a minimum. This also eliminates additional maintenance and the operating costs for the filler drop tremendously.

Lifting device

Both vacuum fillers are available with a lifting device – virtually mandatory in just about any business where large quantities are continuously processed. The lifting device assures fast, easy filling of the hopper; strenuous activities are reduced, allowing employees to save their energy for other tasks. The lifting device used on the DP5 and DP6 fillers originated in the industrial series. This ensures not only their robust construction, but also fast and quiet hopper filling. It goes without saying that, depending on the space available in the sausage kitchen, the lifting device can feed the hopper either from the side or from behind.

Flexible use

The DP5 and the DP6 can be made more flexible by using the attachments: Filling horns, casing holding and length portioning units as well as filling heads from the VEMAG modular system allow you to convert your ideas into reality. Whether straight filling, clipping, linking of collagen and cellulose casings or linking of natural casing with identical length, weight and caliber: both fillers are ideal for producing your specialties without time-consuming set-up. You have a fully-equipped machine from the very beginning – only the

right equipment simplifies your work and assures maximum success.

Simple operation

Both fillers feature a touchscreen graphic display. This allows you to make entries directly on the display – simply press on the corresponding area of the display and the command is executed. Programs for producing your specialties can be saved easily and retrieved at the push of a button.

The control panel is designed with economic principles in mind, providing maximum assistance to the user during everyday tasks: operation is convenient and self-explanatory. This saves time and prevents operator errors.



All the benefits at a glance:

- Optimized for businesses
- Low maintenance
- Flexible use
- Universal use for all sausage types
- Gentle on products
- Ideal hygiene characteristics
- Intuitive operation of the touchscreen
- Adaptable to specific requirements
- High filling rate
- Tried and tested industrial technology
- Improved portioning precision

Technical data

Feed rate depends on feed element:

Vacuum system:

Hopper capacity:

Nominal power total:

Portioning speed:
(portions/min.)

DP5

up to 2.300 kg/h
0 – 100.000 g in increments of
0,1 g to 1.000 g
1 g until 1.000 g

16 m³/h

optional ejector pump

250 l, one-piece,
optional divided

8,2 kW

DP6

up to 2.700 kg/h
0 – 100.000 g in increments of
0,1 g to 1.000 g
1 g until 1.000 g

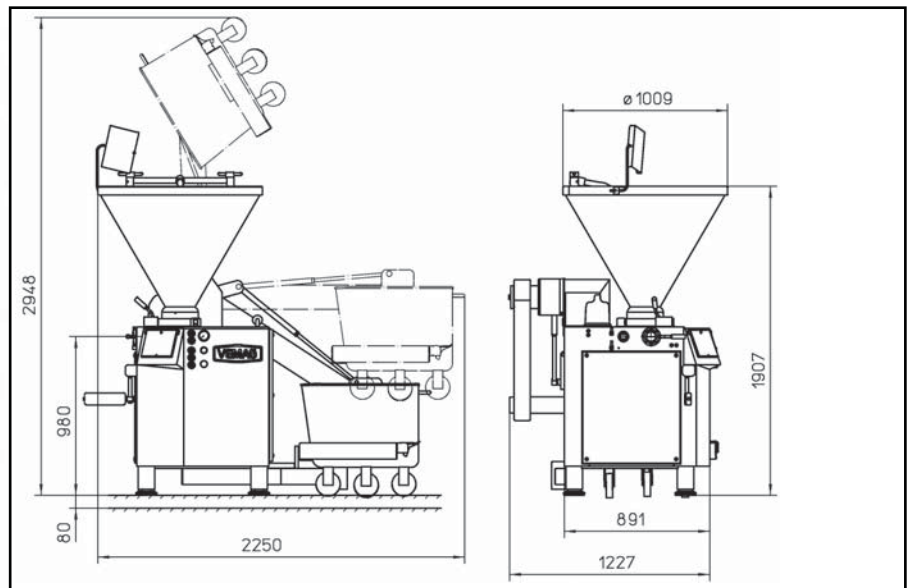
16 m³/h

optional 40 m³/h
optional ejector pump

250 l, divided,
optional one-piece

8,9 kW

Weight	DP5		DP6	
	Standard linker drive	Servo linker drive (optional)	Servo linker drive	Standard linker drive (optional)
25 g	410	570	600	460
50 g	310	410	440	360
100 g	220	260	290	250
200 g	140	160	170	160



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Presented by:

