

Vacuum filler HP3

The partner in your small business



Special requirements

True regional specialties are found in small businesses. Individually produced meat products rather than mass-produced goods. Sometimes from recipes that have been passed down for generations. Small batches, frequent product changes and small quantities of raw materials are typical of such processing.

VEMAG recognizes all of this. Accordingly, the HP3 vacuum filler was designed specifically for small businesses. The experience gained from discussions with master butchers is reflected here. Specifically for specialties, using tried and tested VEMAG double screw technology as used in large industrial machines, and at an optimal price/performance ratio. In the future, the HP3 will be making the transition from a piston filler to a genuine VEMAG vacuum filler.

The HP3 is the reliable and robust vacuum filler with double screw for small businesses.

Simple operation

A VEMAG machine delivers what it promises. Not only in terms of quality, but also in terms of intuitive operation. Regardless of whether it's the graphic controls, setting of parameters and convenient storage of programs, e.g. for your sausage specialties, simple loading thanks to the divided hopper or the easy-to-use attachments: operation is convenient and self-explanatory. This saves time and prevents operator errors.



One-piece hinge

Flexible use

Attachments make the HP3 flexible: With filling horns, casing holding and length portioning devices as well as filling heads from VEMAG's modular system, this small-scale production machine can be modified quickly for different tasks. Whether straight filling, clipping, linking of collagen and cellulose casings or linking of natural casing with identical length, weight and caliber, or for filling salads, sauces, cake mixes or the like, this filler satisfies all requirements.

Ergonomic hopper

The hopper for the HP3 has been completely redesigned. Its optimized shape improves product feed and reduces the amount of material left on the inside walls of the hopper to a minimum. This allows you to get even more from your raw materials – and profit from it.

On the side facing the operator, the hopper has a slight oval recess that simplifies loading of raw materials – an example of true ergonomic design.

Simply spotless

Like all VEMAG machines and attachments, the HP3 can be cleaned with



HP3

low-pressure equipment and commercially available cleaning agents. Compared to large machines, nothing is lacking in this regard either. The two-compartment hopper is readily accessible. And the entire electronic control system is located inside the HP3 in a steam- and dust-tight enclosure, as in large industrial machines: but only VEMAG offers this box-in-box system.

The heart of the machine – the VEMAG double screws

The double screws are the heart of VEMAG filling machines. The double screws even transport raw materials containing large pieces especially gently and without compressing them all the way from the feed to the outlet of the machine. The raw material is transported gently without stress or smearing, making your products look ready to eat. The double screws operate virtually without wearing, reducing maintenance costs. Quick dismantling and easy cleaning ensure minimum downtimes during product changes. Thus machine and staff costs fall per quantity unit and safe and efficient production is guaranteed.



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All the benefits at a glance:

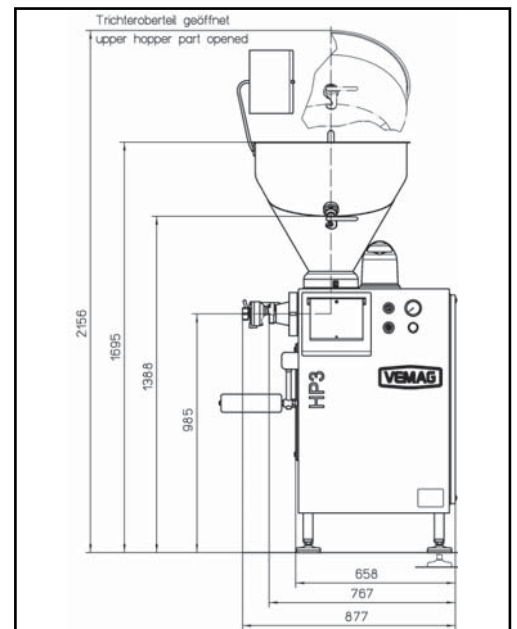
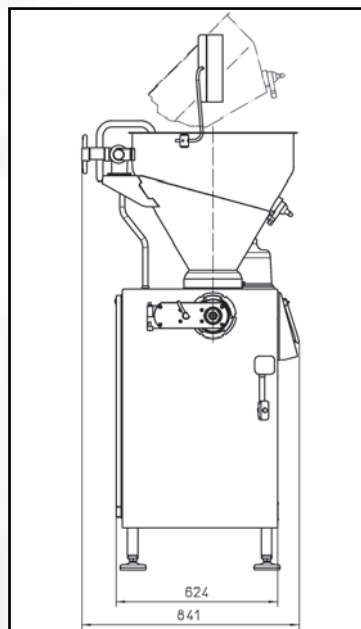
- The optimal choice for making the transition from a piston filler to a modern vacuum filler
- Flexible use
- Gentle on products
- Low maintenance
- Ideal hygiene characteristics
- Intuitive operation of the touchscreen
- One machine for all products
- Minimal wear thanks to the permanently attached linking gear
- The conveying mechanism consists of only 2 parts: double screw and housing
- Simple handling: the casing holding device and spiral stopper can remain on the machine
- Can be combined with the wear-free VEMAG casing holding and length portioning units
- Tools-free adjustment of the casing holding units

Technical data

Filling rate: up to 2.000 kg/h
 Portion weight: 0 – 100.000 g in increments of 0,1 g to 1.000 g
 1 g over 1.000 g

Portioning speed:	Weight	portions/min.
	25 g	320
	50 g	250
	100 g	180
	200 g	110

Vacuum system: 16 m³/h
 Weight: 290 kg
 Hopper capacity: 105 L (optional 45 L with cover)
 Nominal power total: 4,0 kW



ISO 9001
 BUREAU VERITAS
 Certification



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