



MMP223

The latest standard for maximum productivity in manufacturing bars, blocks and other shaped products



MMP223

Maximum performance for highest demands

The high-output portioner MMP223 can be said to be the efficient solution for the processing industry. The MMP223 divides bars, blocks and other shaped products into precisely weighed portions at top speed while reducing give-away to an absolute minimum. Thus, the MMP223 is the ideal attachment for increasing productivity. And more over, it guarantees a perfect product shape.

Productivity

The portioner MMP223 is designed for the highly productive continuous operation – up to 200 portions with single lane and 400 portions with double lane output per minute. Even at the highest portioning rate and uniform portion dimensions, the product is always properly separated. In this way, even products with a high portion of nuts, almonds, chocolate chips, dried fruit, etc. get a perfect cross-section.

The MMP223 sets new standards in speed, weighing accuracy and give-away.

Usage

First-class products do not only require a perfect and constant shape, but also a very gentle treatment of the raw material. The continuous pumping operation of the VEMAG portioner guarantees a very gentle treatment of the mass: a basic premise for producing individual top quality products.



The entire fully automatic line can be controlled by just one single operator. Parameters like portion weight and portioning speed can be set on the intuitive and easy to use graphic display. The requested product shape depends on the used nozzle. There are nearly no limits to the product shape – you can realize your own ideas!

The MMP223 can be set to different product sizes in just a few simple steps.

Technology

The total product flow is automatically set down on a conveyor belt for subsequent transportation to the blade. The servomotor-driven blade rotates and divides the product flow into single portions.

The highly dynamic blade drive and the precise synchronous belt drives enable the product to be cut while the machine is running in continuous mode, so that maximum weight accuracy can be achieved.

This operating method protects the drive systems for a significantly longer machine service life. Exact cuts guarantee best sectional images even with a high portion of nuts, almonds, chocolate chips, dried fruit, etc. Neither the blade drive nor the control come into contact with any product residues.

On request, the portioner MMP223 can be connected to the VEMAG distribution system.

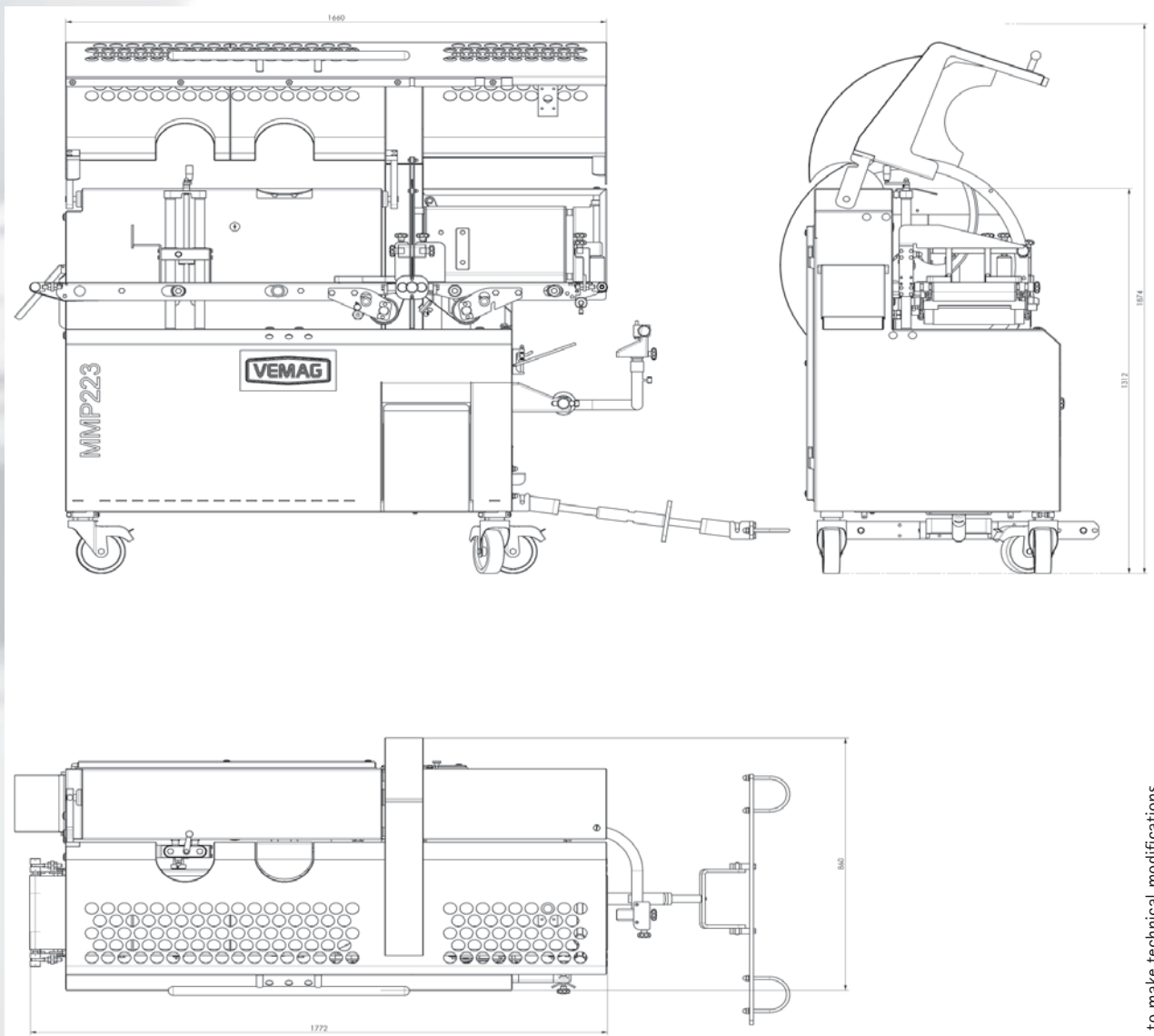
All the Benefits at a Glance:

- No limits of products shapes
- Perfect production of different types of bars
- High portion of nuts, almonds, chocolate chips, dried fruits, etc. possible
- Absolutely no problems with any product residues
- Simple cleaning
- No smearing of the blades
- Can be expanded to a fully automatic production line
- Accurate cuts
- High portioning rate
- Low-noise operation
- Upgrading to fully automatic production line possible
- Maximum weight accuracy
- Minimal give-away
- No separation oil necessary



Technical Data

Can be combined with filling machines:	HPE series
Portioning rate:	Up to 200 portions/min. (single lane), 400 portions/min (double lane) (depending on portion weight and width)
Portion weight:	5 g–3000 g
Portion width:	Max. 240 mm (single lane)
Portion length:	Not limited
Portion height:	Max. 100 mm
Transfer:	To VEMAG distribution system (option) or customers' own conveyor belt (option)
Power consumption:	4 A at 400–460 V
Connected load:	27 kW



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