

VEMAG Maschinenbau GmbH:

Flexible solutions for the production of bakery products



Are you looking for the ideal solution for your bakery products process?

We are the right partner for you:

- > **The best advice** in line with your needs
- > **Efficient machines** that portion with accurate weights and cost-effectively, without any cutting oil
- > **Perfect products** at a quality level that can always be reproduced



The options: Production that is automated, flexible, efficient and oil-free

To react flexibly to customer demands, you need the right equipment.

At VEMAG Maschinenbau GmbH, we work together with you to find a suitable solution that is tailored to your individual needs. Whether it's the individual dough portioners and attachments, or the assembling of several components to form production lines — all of our solutions meet the highest standards in efficiency and flexibility while taking your requirements into consideration. The result is a production process that meets all of your requirements for the end product and scheduling.

By the way, VEMAG materials handling technology is especially gentle on the dough, as VEMAG works exclusively with special double screws.

For a **wide range of products** with no long lead times:

- > White and sandwich breads
- > Whole grain and multigrain breads
- > Rye and rye-mix breads
- > Pizza dough
- > Buns, Hot Dogs and English muffins
- > Cookies, muffins and brownies
- > etc.

Your benefits:

- > **Profit benefits:** Including maximum speed and ultimate flexibility
- > **Efficiency benefits:** Including the quickest set-up and lowest downtimes
- > **Service benefits:** Including machines requiring the least maintenance and experiencing the lowest levels of wear
- > **Cost benefits:** Including no cutting oil and maximum weight accuracy
- > **Quality benefits:** Including maximum gentleness in dough handling and reproducible quality
- > **Hygiene benefits:** Including large stainless steel surfaces and extra encapsulated electronics (can be cleaned using low-pressure equipment)



VDD807



The dough divider with integrated cutting device and conveyor belt has been developed for dividing dough with a high wheat content: The VEMAG systems deliver high outputs — up to 9.600 portions per hour for 600 g dough portions used for sandwich bread, for example. As the dough divider works without oil, it is extremely economical.

- > Portion sizes from 100 g to 1.400 g
- > Output of up to 320 portions/min
- > Outlet nozzles that are quick to change
- > Highly economical as no cutting oil is required
- > Precise weight accuracy
- > Precise depositing of dough portions on the belt
- > Rotating cutting device with servo drive
- > Gentle dough portioning without oil getting into the product
- > Hygienic design thanks to simple wet cleaning using low-pressure equipment
- > No ingress of flour dust thanks to integrated flour filter and encapsulated machine housing

ROBOT 500 + ASV811



Perfect for precision-weight portioning of a wide range of doughs, such as rye dough, wholemeal dough, wheat dough, gluten-free dough or dispensing cookies and bars. Versatile application, including functions for flouring or oiling the belt for soft doughs. If required, the dough portioners can be modified within minutes — for example, with a sheeting horn for tray bakes or filling heads for mixtures. The ROBOT 500 is the smallest in the VEMAG dough portioner range. It is optimally designed for fully automated industrial portioning of french bread with an integrated mould conveyor belt, or for artisan portioning of french bread using a safety table.

- > Ideal for small businesses and small industrial plants
- > Space-saving
- > The integrated flour filter prevents flour dust from getting inside the machine
- > Processing doughs with absorption rate of 140–220
- > No oil inclusion as cutting oils are not used
- > No product residues in the round hopper thanks to the driven scraper
- > Hygienic design
- > Various product shapes and sizes are possible thanks to the outlet nozzles that are quick to change

Roller filling head 863



The roller filling head 863 portions rye doughs, wholemeal doughs, gluten-free doughs and other mixtures directly into moulds in a clean process and with a high degree of weight accuracy. It is optimally designed for fully automated industrial portioning of french bread or artisan portioning of french bread using a safety table. The roller filling head 863 achieves an output of up to 50 portions per minute for an extremely efficient production process.

- > Maximum flexibility when used for french bread
- > Ideal for rye doughs, wholemeal doughs, gluten-free doughs and cake mixes
- > Highly cost-effective — no cutting oil required
- > For industry and artisan producers
- > Extremely high degree of weight accuracy
- > Optimum hygiene for your bakery
- > Simple operation
- > Incredibly fast changeover to other products and moulds
- > Processing of doughs with very high dough yields

VDP230



The VEMAG Dough Portioner VDP230 delivers an enormous output, making it an efficient industrial solution. The dough portioner VDP230 separates wheat-based doughs, such as those for toast bread, sandwich bread, pizza and many more, at maximum speed and with a high degree of weight accuracy. The innovative device portions dough at 160 portions per minute on each lane. Thanks to the two separate servo motors, it is possible to turn off one side at the push of a button and continue production on only one side. The total capacity of the line is therefore 320 portions per minute and meets all the requirements in modern industrial enterprises.

- > Maximum portioning output of up to 19.200 portions/h
- > Maximum production reliability thanks to two separately powered cutting devices
- > Highly cost-effective — no cutting oil required
- > Highly flexible
- > Can be combined with onbelt rounders and v-belt rounders
- > Wide range of portion weights from 100 g up to 1.400 g
- > Simple operation
- > Maximum weight precision
- > Ideal hygiene properties

Sheeting horn



The sheeting horn is used wherever soft doughs and mixtures need portioning with a high degree of accuracy and positioning directly on sheets or flat products, such as tray bakes, toppings or fillings. The sheeting horn is fitted with a pneumatically operated roller closure and can be adjusted to specific requirements, such as different sheet sizes.

- > Shaping width of up to 400 mm, special solutions available on request
- > Portion weight can be flexibly adjusted
- > High degree of weight accuracy
- > Extremely uniform distribution of the product within the baking plate
- > Can be combined with all dough portioners from the HPE series as well as with the ROBOT 500
- > Can be used as a complete solution with integrated baking tray conveyor belt or can be integrated into existing conveyor belts
- > Can be used for firm doughs such as shortcrust pastry right up to cake mixes

We handle your raw material as gently as possible

At the heart of our dough portioners are VEMAG double screws which operate on the double spindle principle. The double screws transport even doughs and mixtures that contain large pieces such as nuts, raisins or chocolate very gently and without compressing — all the way from the hopper to the outlet of the machine. Weight limits become a thing of the past; you can divide all your required weights precisely with the VEMAG double screws. They operate almost without wearing, reducing maintenance costs. Quick dismantling and easy cleaning ensure minimum downtimes during product changes, with machine and staff costs falling per quantity unit and safe and efficient production guaranteed.

The double screws are characterised by an extremely high degree of efficiency. Unlike traditional solutions, they transport the dough straight to the outlet without any kind of recirculation.





Our philosophy: Working together

Our customers themselves decide on the best solution for their situation. Our contribution, alongside providing reliable, flexible machine systems and customer-oriented service, is primarily the creation of a solution-focused dialogue with you - our customers - as partners, on an equal footing. We engage with you as an equal, without being condescending, and provide

advice on a continuous basis rather than just an occasional exchange. In addition to machines in line with the market for an efficient, cost-effective production, we also offer you a broad support for the versatile and flexible areas of use. We are passionate about your products and will create individual solutions just for you. This is what the VEMAG seal represents.



Take advantage of the following benefits:

- > Production without cutting oil
- > Precise portioning with accurate weights
- > Versatile options for use



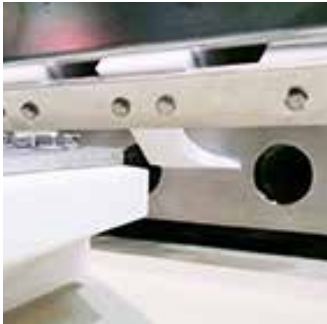
Filling flow divider 883

A device for flexibly dividing filling flows, e.g. for multi-strand production of cookies.



Filling head 981

A filling device for fluid doughs, such as cake mixes or batter.



Servo cutter

A device for multi-strand portioning of soft doughs, such as English muffins.



Manual filling head 806

A manual filling head for portioning and applying delicate and fluid products, such as Fruit mixes.



Provided by:

