

Robot 500 dough portioner

with sheeting horn

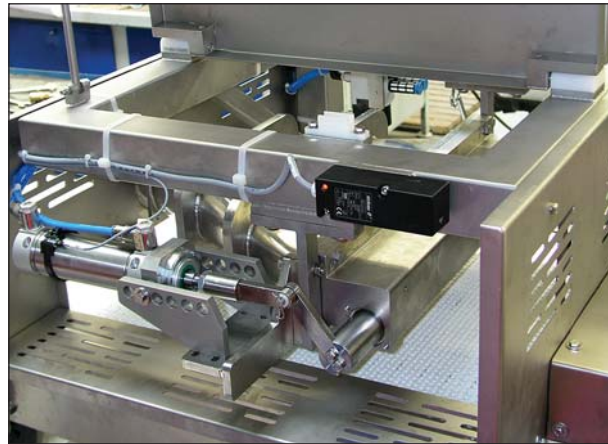


VEMAG dough portioners help you to portion exact weights without the need for oil.

Do you want to improve the quality of your products? Then look no further than the Robot 500 dough portioner from VEMAG and take advantage of higher absorption rates for rye and wholemeal breads.

Are you dissatisfied with the weight accuracy offered by other dough portioners? Are you looking for a solution that can guarantee exact weights every time? Then look no further than the Robot 500 dough portioner from VEMAG and take advantage of extremely accurate weighing.

Do you want to process different products on your production line? Unable to find a sufficiently flexible solution? Then look no further than the Robot 500 dough portioner from VEMAG and take advantage of the various application options it offers.



Robot 500 dough portioner with sheeting horn

The Robot 500 can work with any viscosity and processes rye doughs, wheat doughs, stiff shortcrust pastry and soft doughs. Combined with the sheeting horn, the Robot 500 is the perfect solution for portioning doughs and mixtures for a wide range of products:

- Tray bakes
- Brownies
- Toppings
- Fillings

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.

The sheeting horn features a pneumatic roller closure that is controlled via sensors and ensures that the portions are positioned accurately on the sheet.

The roller closure can be adapted to meet specific requirements (e.g. sheet size). Depending on the product, the sheeting horn achieves outputs of up to ten portions/min.

Large range of applications

The Robot 500 stands out from the crowd thanks to its versatility. For example, you can fit a filling device for bread boxes or filling heads for doughs, and it takes just minutes to fit the extra equipment.

Perfect hygiene

The dough portioner is designed to be as hygienic as possible and can be cleaned with water using low-pressure cleaning equipment. The entire pumping system can also be cleaned with water. The encapsulated machine hous-

ing and integrated flour filter prevent flour dust penetrating the inside of the machine, with the result that it takes only a few minutes to clean the entire machine.

All the benefits at a glance

- Design tailored to customer requirements
- High degree of weight accuracy
- Large range of applications
- Highly cost-effective – no cutting oil required
- Conveyor belt available as an option
- Adaptation to existing conveyor belts possible

The heart of the machine – the VEMAG double screws

The heart of the VEMAG dough portioner is the „VEMAG double screw“, which works using the double spindle principle. The double screw transports gently and without any compression dough and masses even with large chunks like nuts, raisins, bits of chocolate and so on from the hopper to the machine outlet. Weight limits belong to the past as the VEMAG double screw separates easily an exactly defined amount.

The double screw is working almost free of wear and tear and by doing so it reduces even the maintenance costs. A quick dismantling and a simple way of cleaning guarantee shortest downtimes while changing the product. This reduces the machine- and staff costs per quantity unit - for a safe and efficient production.



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Technical data

Absorption rate:	155–220
Portioning rate (e.g. for brownies):	Up to 10 port./min. (depending on portion size and sheet size)
Portion weight:	5–30,000 g, adjustable in increments of 1 g
Roller width:	430 mm (other roller widths on request)
Vacuum system:	16 m ³ /h
Hopper capacity:	90 l/230 l (optional)
Weight:	Approx. 440 kg
Nominal output:	5.3 kW at 50/60 Hz
Compressed air connection:	Approx. 6 bar



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