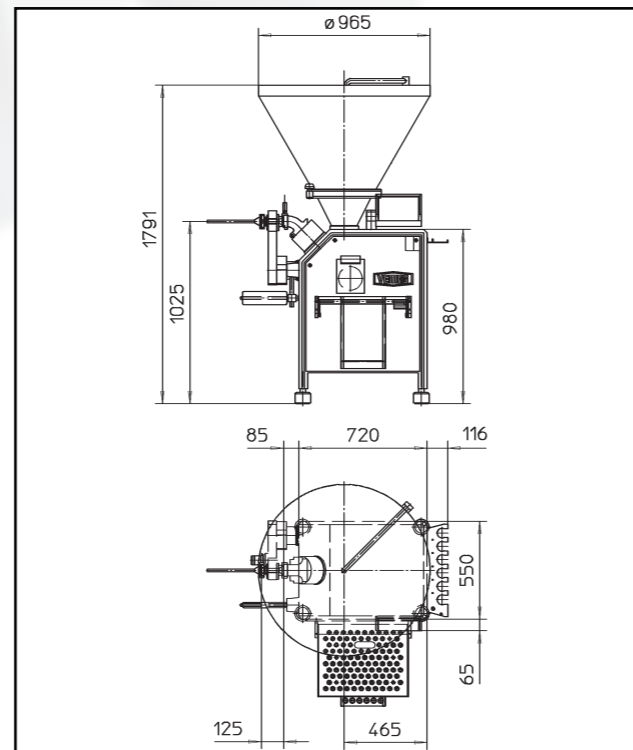
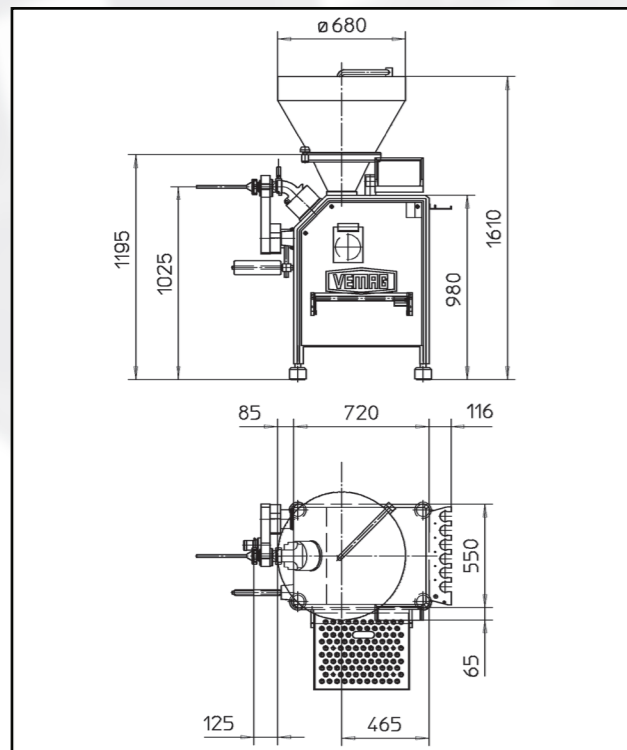
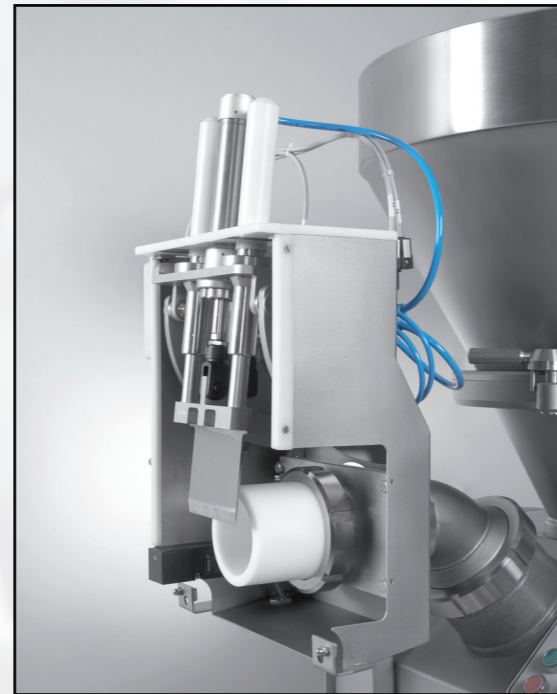


Technical data

ROBOT 500

ROBOT 500	
Filling rate:	depending on feed element up to 2,500 kg/h
Portion weight:	5-30,000 g, adjustable in increments of 0.1 g or 1 g
Portioning speed:	up to 450 portions/min (depending on product, casing and portion size)
Links:	0-10, infinitely adjustable
Vacuum system:	16 m ³ /h
Hopper capacity:	110 l / 230 l (option)
Weight:	approx. 400 kg
Connected load, total:	4.9 kW at 50/60 Hz
Connected load, main motor:	4.0 kW at 50/60 Hz

Mains voltage	Frequency	Power consumption
220 - 240 V	50/60 Hz	23 A
400 - 480 V	50/60 Hz	13 A
575 V	60 Hz	9 A



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Presented by:

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 128.5.EN 05/10

ROBOT 500

The flexible vacuum filler with double screw designed to meet all tasks



www.vemag.de



High production reliability

The ROBOT 500 is the economical solution for all filling tasks. Its flexible modular system comprising vacuum filler and perfectly adapted attachments make it the reliable choice for all applications, which is why it is the world's leading vacuum filler with over 3500 units sold.

The ROBOT 500 provides you with:

- High level of reliability for your processes
- High level of flexibility thanks to wide range of applications
- Optimised economic efficiency
- Optimum hygiene

ROBOT 500 for all filling tasks ...

In combination with the relevant attachment, the ROBOT 500 is the number-one choice for all challenging filling and portioning tasks.

... and for sausage production

Fitted with linking gear, a casing holding device or length portioning device, the ROBOT 500 is the ideal solution for linking sausages.

High level of reliability for your processes

It's no accident that there are more ROBOT 500s installed than any other filler in the world. We have designed it so it can be used in the toughest working conditions without a single complaint. Its robustness and reliability have been setting it apart from the rest since 1982. All components placed under high stress, such as the pumping system and set of gears, are designed to have a long service life, a low level of wear and require little maintenance. There are removable housing covers on three sides to provide easy access for maintenance work.

The high-power drive of the ROBOT 500 guarantees high filling pressures in all working conditions and the multi-voltage motors allow seamless operation in all network conditions.

The highly efficient vacuum system is the perfect partner for operators performing everyday filling tasks. The vacuum flap is located directly in front of the operator so the product taken up can be identified immediately. This prevents inconvenient disruptions to



production and damage to the vacuum pump. No matter what task you entrust to the ROBOT 500 – you can be sure it will never fail you.

The benefits for you:

- Robust design to ensure a long service life
- Low level of maintenance
- Optimum vacuum monitoring

High level of flexibility thanks to wide range of applications

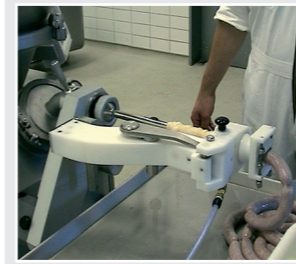
Why not favour the vacuum filler that stands apart from the crowd thanks to its high flexibility? A modular system comprising vacuum filler and perfectly tailored attachments helps you to adjust the ROBOT 500 to meet all your specific needs.

Whether you're filling, portioning, grinding or forming meat, fish, cheese, dough or vegetables, whether you're processing stiff, pasty or liquid products – all options are available to you with the ROBOT 500. The options for expansion are virtually endless: cutters to cut dough or cheese, filling heads to portion salads or fruit paste to an accurate weight, sheeters for applying flat sheets of dough or topping, filling flow dividers to divide filling flows automatically, coextrusion devices to produce filled products. Fitted with linking gear and a casing holding device, you can also use the filler for classic sausage-making tasks.

The benefits for you:

- Wide range of applications
- Modular system to adapt to meet your needs
- Suitable for a whole host of products

Economical solutions for a wide selection of products



Length portioning:

LPV 802 length portioning device for linking sausages in natural casing of identical length, weight and calibre (e.g. fresh sausage).



Multilane processing:

Automatic filling flow divider to ensure identical filling flows for multilane processing. The filling flows can be divided in varying degrees.



Production of baked goods:

Cutters and filling heads to ensure that rye doughs, wheat doughs, stiff short pastes and soft batters are cut to accurate weights.



Production of snack products:

Filling and forming systems for innovative products, e.g. filling heads for portioning delicatessen salads or fillings for wraps.

Optimised economic efficiency

The ROBOT 500 double screws are extremely accurate when it comes to weight, thereby helping to reduce giveaway and the amount rejected. The high level of machine efficiency ensures high outputs, even with cold and stiff raw materials.

Work processes such as grinding and separating can be integrated into filling and portioning by combining the filler with a grinder. Upstream work cycles can be omitted, leading to a cut in transportation routes and downtime. All this means that the machinery you need is cut down to the bare essentials.

The benefits for you:

- High degree of weight accuracy to ensure as little as possible is „given away“
- Optimised machine efficiency for high outputs
- Integration of upstream work cycles

Optimum hygiene

The split hopper guarantees a secure seal under all working conditions. The infeed unit empties the hopper until only small residues are left, thereby facilitating everyday work. The split hopper is easy to open and quick to clean. When the hopper is open, the feed screw can be removed in just a few steps. The all-in-one machine housing is made entirely of stainless



steel. Smooth surfaces effectively prevent accumulation of product residues and colonisation by bacteria. The ROBOT 500 can be cleaned quickly and easily with low-pressure cleaning equipment.

The benefits for you:

- Secure seal in the hopper
- Simple to clean
- Compliance with the strictest hygiene requirements

Impressive feed concept – the VEMAG double screws

The VEMAG double screws are the feed element for you if you want gentle product conveying, the highest degree of weight accuracy and low maintenance costs. The double screws operate according to the double spindle principle. They gently convey the product for filling from the infeed unit to the machine outlet, which is important for processing products with larger pieces. The product feeding action is almost completely even, ensuring extremely accurate weight portioning.

Thanks to the wide range of double screws, the machines can be perfectly adapted for a wealth of products and feed rates, plus all double screws come in stainless steel and are easy to clean.

