

HPE series dough portioner

with multiple strand servo cutter

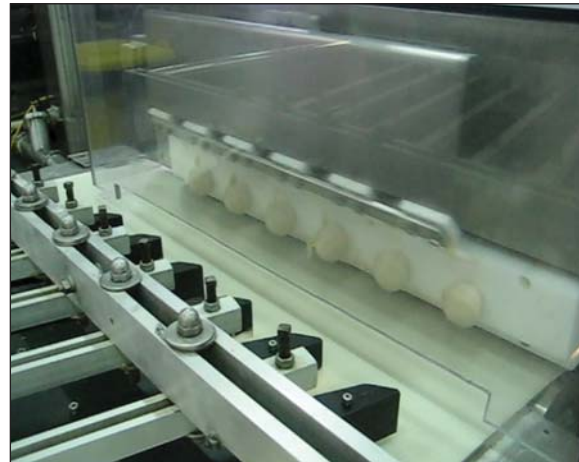


VEMAG dough portioners help you to portion exact weights without the need for oil.

Is production efficiency at the top of your list of requirements? Do you require extremely high outputs? Then make sure you opt for a VEMAG dough portioners and multiple strand servo cutter combination to ensure you optimise your production efficiency.

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 HPE series dough portioners from VEMAG and take advantage of extremely accurate weighing.

Are you fed up with the high price of cutting oil? Do you need an economical solution to significantly reduce your production costs? Then look no further than the HPE series dough portioners from VEMAG and make expensive cutting oil a thing of the past.



Multiple strand servo cutter for hamburger buns

HPE series dough portioners can work with any viscosity and process rye doughs, wheat doughs, stiff shortcrust pastry and soft doughs. They can be equipped with varying special attachments (e.g. cutters, filling devices or filling heads). Combined with the servo cutter, they are the perfect solution for portioning doughs for a wide range of products:

- Hamburger buns
- Mini baguettes
- English muffins
- Hotdog buns

Servo cutter

The servo cutter really comes into its own wherever doughs need portioning and working on with a high degree of accuracy. The flow of dough is divided onto four, six or more lines with the help of an automatic filling flow divider, and the servo cutter then prepares in-

dividual portions with a high degree of accuracy. The line can be extended with a belt rounder (optional) as required. The portions are placed on the belt rounder and then fed in for subsequent processing.

Depending on the product, the servo cutter achieves outputs of up to 200 cycles/min.

Highly economical

HPE series dough portioners are characterised by a high degree of efficiency. Expensive cutting oil is no longer a problem. What's more, the portioning rates that the machines can achieve ensure that your line operates at maximum efficiency, leaving you free to concentrate fully on your product.

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 housing 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.

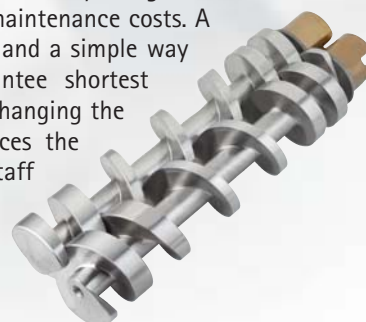
All the benefits at a glance

- Design tailored to customer requirements
- Belt rounder (optional)
- High degree of weight accuracy
- High portioning rate
- Also suitable for high absorption rates
- Optimum hygiene for your bakery
- Simple to operate
- Highly cost-effective – no cutting oil required

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.

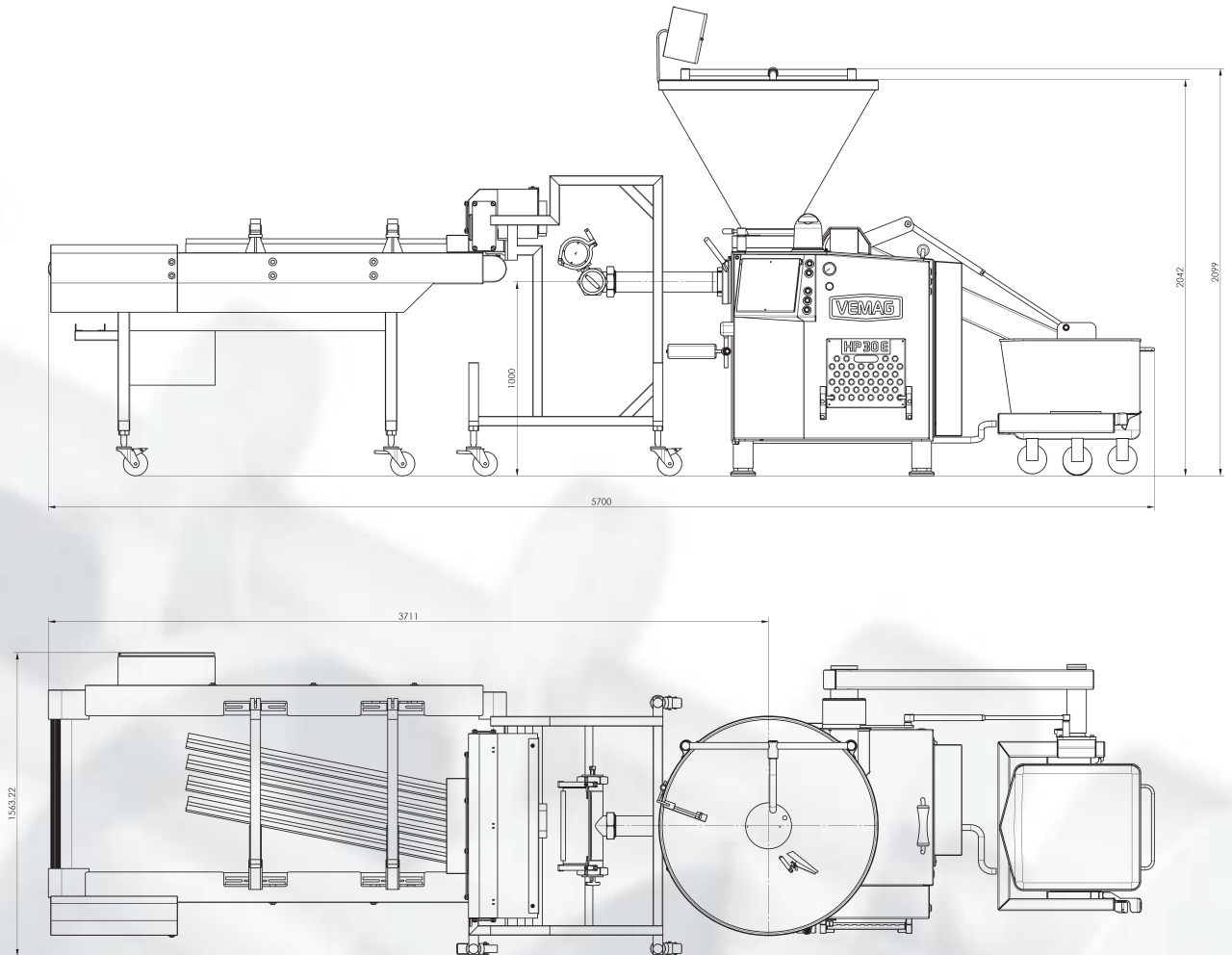
The double screw is working almost free of wear and tear and by doing so it reduces even the maintenance costs. A quick dismantling and a simple way of cleaning guarantee shortest downtimes while changing the product. This reduces the machine- and staff costs per quantity unit - for a safe and efficient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



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Technical data

Absorption rates:	155–220
Portioning rate:	max. 200 cycles/min.
Portion weight:	5–60,000 g, adjustable in increments of 1 g
Portioning:	4-line / 6-line / others upon request
Vacuum system:	16 m ³ /h
Hopper capacity:	250 l / 100 l (optional) / 350 l (optional)
Weight:	approx. 1,250 kg
Nominal power total:	16 kW (HP12E)/22 kW (HP20E)/38 kW (HP25E) at 50/60 Hz
Lifting and tipping device:	optional



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