



VEMAG Maschinenbau GmbH:

Endless possibilities for formed and ground products



Do you set high standards for individually formed fresh products?

Then we are the right partner for you:

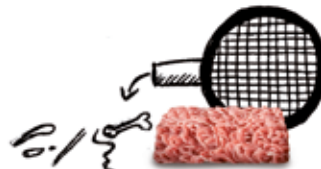
- > **The best advice** in line with your needs
- > **Many technology-based solutions** for production of ground and formed fresh products with highly accurate weight portions in a variety of packaging types
- > **Innumerable product possibilities**, e.g. for ground meat, burgers, fresh grilling sausages and much more



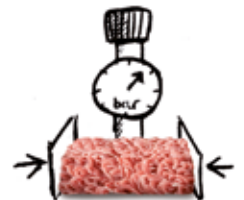
Weight check



Temperature monitoring



Separation of unwanted components



Pressure monitoring

The possibilities: efficient, flexible, hygienic and automated production via a monitored process

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

At VEMAG Maschinenbau GmbH, we offer complete process monitoring for our fresh meat lines to guarantee the highest product quality: Pressure, temperature and weight are measured continuously and all data are logged. You can also expect top production speeds, short conversion times and simple handling.

Working together with you, we develop a suitable, custom solution tailored to meet your needs. Whether it's individual machines and attachments, or assembling several components to form production lines —

all of our solutions meet the highest standards in efficiency and hygiene while taking your requirements into consideration.

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

- > Ground meat
- > Cevapcici
- > Burgers
- > Fresh grilling sausage
- > Meatballs
- > Adana Köfte (Turkish ground lamb meatballs)
- > Doner kebab strips
- > etc.

Your **benefits**:

- > **Profit benefits:** maximum speed and ultimate flexibility
- > **Efficiency benefits:** fastest tooling up and lowest downtimes
- > **Service benefits:** machines requiring the least maintenance and experiencing the lowest amount of wear
- > **Cost benefits:** maximum torque and minimal Give-Away
- > **Quality benefits:** maximum product standardization possible and optimal process monitoring
- > **Hygiene benefits:** large stainless steel surfaces and separately encapsulated electronics (cleaning possible by means of low-pressure equipment)

Minced Meat Portioner MMP223



With an enormous capacity of up to 200 portions per minute, the MMP223 minced meat portioner is an efficient solution for the industry. The MMP223 portions minced meat at maximum speed and to an exceptionally high degree of weight accuracy with low Give-Away, making it the perfect attachment to increase productivity. The MMP223 can be integrated seamlessly into the VEMAG grinding system. The MMP223 minced meat portioner is suitable for the production of minced meat made from beef, pork and poultry. The proportion of frozen meat can be particularly high in this process.

- > For all portion sizes
- > Optimum hygiene
- > Simple to clean
- > High portioning rates
- > Can be expanded to a fully automatic production line
- > Can be coupled with a tray denester
- > Portion weight from 100 g
- > High proportion of frozen meat is possible
- > No problems with product residues
- > Quiet operation
- > Perfect integration into the VEMAG grinding system
- > Maximum weight precision
- > Continuous operation

Minced Meat Portioner MMP220



Grinding, separating and portioning — The minced meat portioner MMP220 converts the VEMAG grinding system into an automatic production line. With up to 100 portions per minute, it is the high-speed solution for integrated minced meat production. In the MMP220, the product stream coming from the minced meat attachment is automatically deposited on a carrier (paper belt) and transported to the blade, which cuts individual portions to the precise weight required. The flexibility of the system enables the use of many different tray types and sizes.

- > For all portion sizes
- > Optimum hygiene
- > Simple to clean
- > High portioning rates
- > May be expanded to a fully automatic production line
- > Tray stacker may be coupled
- > Portion weight 100–3000 g

Formmaschine FM250



The forming machine FM250 forms shape-retaining meat, cheese and vegetable mixtures into products by means of a low-pressure process. The products coming from the forming machine are characterized by a unique texture and natural bite. Since the forming machine conveys the raw material extremely gently, meat fibers are not crushed or destroyed as they can be in conventional processes. The meat fibers in the finished product retain their natural alignment, so that the final product has the bite of a handmade specialty.

- > Suitable for a variety of products such as burgers, chopped steak, cevapcici, ribs and nuggets
- > Rapid change of product form by using push-on forming nozzles
- > Easy adjustment of product size
- > High product quality with a great texture and natural bite
- > High product integrity as the result of grinding and separating while processing
- > Accurate weights
- > Shape retention during cooking

Shuttle Conveyor SC260



The shuttle conveyor SC260 is an add-on for all single-strand VEMAG production lines. The SC260 can be used wherever products are portioned in a single strand and conveyed away, stacked or shingled in multiple strands. It can also be effortlessly integrated into VEMAG production lines. With a retracting edge travel of 650 mm, the shuttle conveyor executes up to 40 strokes a minute.



- > Easily integrated into VEMAG production lines
- > Flexible use in all single-strand applications
- > Maximum transfer rates
- > Exact positioning of products
- > Creation of fully automatic production systems
- > Can be used for distributing, depositing, stacking, shingling

Automatic Meatball Loader AML273 with S - curved conveyor



Meatballs, vegetable balls, fried skinless sausage without casing, croquettes and more. The AML273 produces 3D products at maximum speed and in perfect round or oblong shapes and deposits them into trays in a fully automated process. Depending on the size of the product, the AML273 produces approx. 600 to 1000 meatballs or vegetable balls in low-pressure operation using multiple lanes. In combination with the TSB328, the AML273 offers the option of automatic packaging during production. A denesting unit provides packaging at the right time via the indexing conveyor.

- > Wide variety of shapes possible, e.g. round, oblong, drop-shaped or finger-shaped products
- > Low-pressure products
- > Automatic depositing in the packaging
- > High degree of automation
- > Improved hygiene
- > Multi-lane processing
- > No fingerprints on the products
- > Reduction in manual activities
- > Quick-change nozzles and perforated plates
- > Minimum setup times
- > All functions can be set via the display
- > 1/8, 1/4 and 1/2 gastro trays and intermediate formats are possible

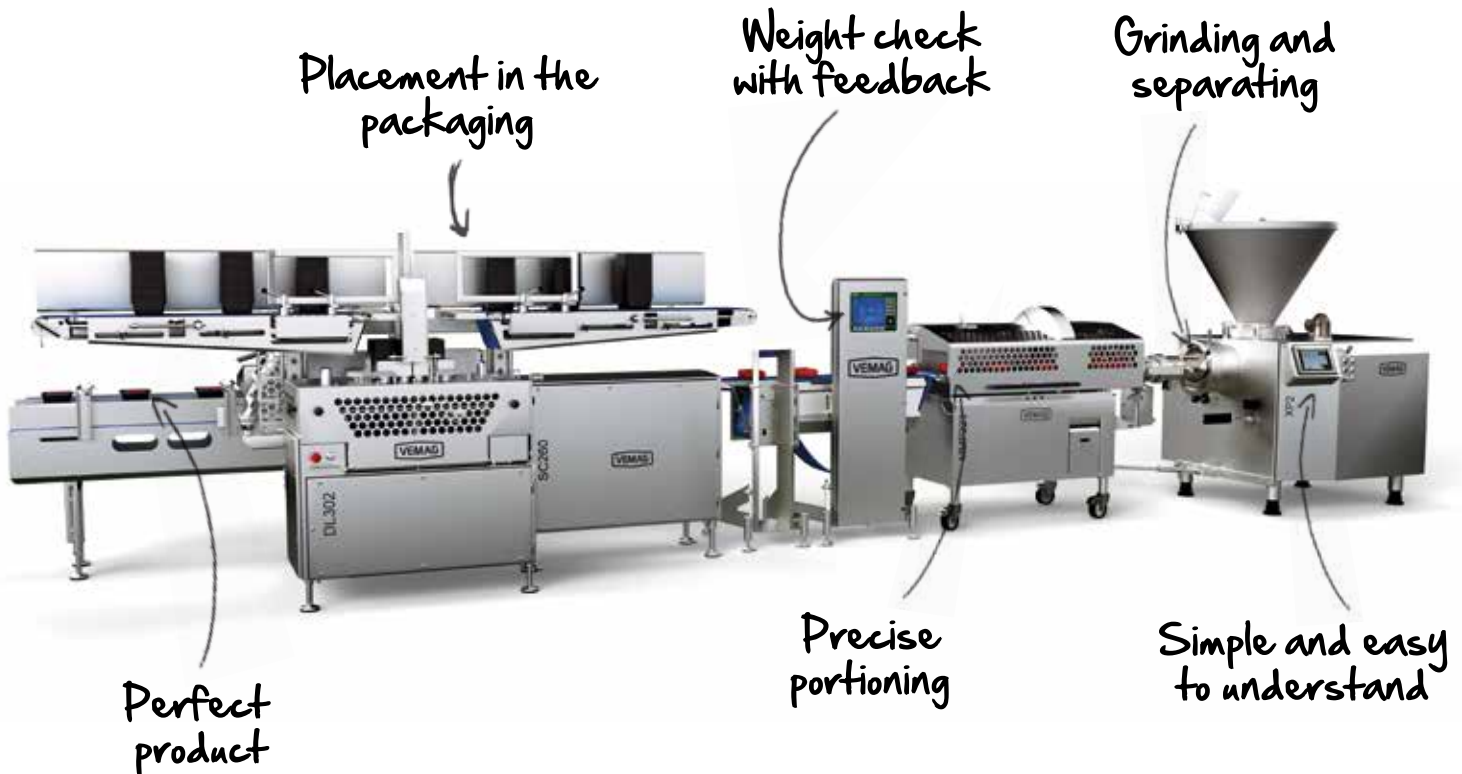
SL305 / DL302



The loading line for fresh meat products deposits minced meat, fresh fried sausage, cevapcici, cheese or meat balls, burgers and much more into trays in a precise and fully automated process. It then conveys them to the appropriate packaging. With a simple tray denester, the SL305 is suitable for smaller, flexible applications. The machine processes approx. 110 portions of minced meat (500 g) per minute. At approx. 160 portions of minced meat (500 g) per minute, the DL302 fulfils the toughest industry requirements. A double index conveyor transports the trays to the product deposit position, guaranteeing maximum efficiency. The compact design enables parallel, space-saving arrangement of the lines in your production process.

- > Fully automated loading system for all products
- > Maximum packaging speed
- > No modifications necessary for product changes
- > Commercially available trays can be used
- > Compact design
- > Complete operation from one side
- > Fried sausage can be processed (SL305)
- > Ideal for a flexible line

Fully automatic minced meat production with comprehensive process monitoring



Grinding, separating, portioning:

The grinding line for fully automatic production of high-quality fresh meat products such as ground meat or cevapcici, guarantees perfect hygiene and exceptional quality. Automatic separation of hard elements guarantees

increased value of already valuable raw materials and maximum product integrity. Products processed in a single strand are precisely positioned on trays in multiple strands by the multitrayloader.

Benefits:

- Maximum weight precision
- Comprehensive process monitoring (e.g. temperature monitoring)
- Higher frost content possible
- Use with and without paper
- Integrated end of paper detection
- Output rate of up to 150 portions per minute (135 p. of 500 g each)
- Automatic separation of hard elements
- Consistent and clear particle size for a perfect product appearance
- Intense contrast in the product
- No smearing of the product
- Maximum torque available on the grinder thanks to positive connection between the double screw and grinder
- Product travels straight through; no dead spots where leftover product can accumulate
- 3- or 5-blade configuration for individual adjustment to the product

Process Check PC706



The VEMAG Process Check conducts a 100 % weight check of packaged and unpackaged portions. The average weight calculated for the last portions is automatically reported back to the filler, which readjusts if necessary. When used in fully automatic, complex production lines, the PC706 diverts incorrect weights by means of a drop-down belt. This makes it possible to calculate the material used more accurately, making Give-Away something that can be planned.

- > Effortless integration into VEMAG-production lines
- > Prevents underweight and/or overweight products
- > Minimal Give-Away
- > Minimal rework
- > Automatic discharge of faulty weights
- > Suitable for harsh surroundings
- > Display of the statistical portion weights
- > Control over the mean product weight

Multitrayloader MTL280



The MTL280 multitrayloader is used wherever products are portioned in a single strand and transported on toward the packaging machine or distributed to freezing or cooking equipment via multiple strands.

The MTL280 (right) portions 600 x 600 in the format of the thermoformer. The MTL281 (left) portions 600 x 600 in the format of the thermoformer. The MTL282 (left) portions 800 x 800 in the format of the thermoformer. The MTL282 (right) portions 800 x 800 in the format of the thermoformer.

- > Easily integrated into VEMAG production lines
- > Flexible use in all single-strand applications
- > High transfer rates
- > Exact positioning of products
- > Complete synchronization
- > Simple product switch by changing programs
- > Multi-strand product distribution



We treat your raw material with utmost care

The heart of our filling machines are the VEMAG double screws. They gently transport, without compression zone raw materials with large pieces from the feed to the machine outlet. The raw material is not stressed and smearing is effectively prevented: this means that your products look mouth-watering. The double screws work almost wear-free and reduce the maintenance cost. Fast dismantling and simple cleaning ensure for shortest idle times during product changes. This reduces machine and personnel costs per quantity unit - for a safe and efficient production.





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.



Do you set high standards for processing of your fresh products?

Then take a minute to familiarize yourself with our variety of individual attachments that can be used in combination on any machine:



Separator 813

Automatic separation of unwanted product elements during grinding and portioning to ensure high-quality products. The Separator 813 can be used with all VEMAG grinders.



Sausage Grinder 980

Ideal for production of cooked and raw sausages — simplifies preparations for processing and reduces the number of processing steps.



Separation Grinder 982

The separation grinder automatically separates hard elements and ensures a uniform, distinct particle size as well as a perfect product appearance: filling, portioning and grinding in one step.



Minced Meat Attachment 801

For production of ground meat with a clear structure, distinct particle size and uniform particle distribution. With a variety of hole plates for different types of ground meat such as „angel hair“, chili, etc.



Provided by:

