

# VEMAG solutions for your products



## Typical applications

Dough portioner Robot 500 with pneumatic cutting device 811,

e.g. for whole-grain bread

Portion	Portioning rate with double screw 48N
580 g	35 port./min
1.200 g	20 port./min

e.g. for cookies

Portion	Portioning rate with double screw 48N
60 g	150 port./min.
110 g	125 port./min.

e.g. for gluten-free bread

Portion	Portioning rate with double screw 48N
760 g	28 port./min
960 g	24 port./min

Dough portioner HPE Series with servo cutting device 808, e.g. for rye-mix bread

Portion	Portioning rate with double screw 48N-90
	HP12E HP20E
580 g	65 port./min 100 port./min
1.200 g	37 port./min 65 port./min

Dough portioner VDD807, e.g. for whole-grain toast

Portion	Portioning rate with double screw 48N-90
600 g	170 port./min
900 g	125 port./min

Dough portioner HPE Series with pan filling head 245 for baking trays, e.g. dark bread or whole-grain bread

Portion	Portioning rate, e.g. with HP20E and double screw 48N-90
580 g	40 port./min
1200 g	35 port./min

Dough portioner Robot 500 with sheeting horn, e.g. brownies on 400 x 600 mm baking sheets

Portioning rate with double screw 48N  
up to 10 port./min

2 x Dough portioner with coextrusion device crimper 710, e.g. for filled dough pieces with fruit filling

Portion	Portioning rate
80 g	up to 100 port./min

2 x Dough portioner with coextrusion device 894, e.g. for filled dough hanks

Portion	Portioning rate
80 g	up to 80 port./min



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