

Total Vacuum System TVS149

Premium quality for ham products and more



Guaranteed continuity

Continuous filling of the hopper - sounds exciting and opens new possibilities. Product quality and performance, continuous processes and flexible use. Key phrases which describe the innovative vacuum hopper. It benefits from a high product quality without air inclusions and from an improved colouration and colour fidelity. This makes your product also an economic delicacy.

The Total Vacuum System TVS149 is an addition to the complete HPE filling machine series. The filling machines fitted with the vacuum hopper work in continuous operation, since the vacuum is always present in the hopper - two separately controlled vacuum plants ensure the correct product intake.



VEMAG Total Vacuum System TVS149

Continuous „nothing“

When the filling hopper is empty, processing stops and the hopper needs to be refilled. This discontinuous process costs time. Time that affects productivity. Not so with the vacuum hopper; this benefits from coordinated vacuum provided via two separate, controllable „vacuum circuits“. A filling level sensor registers the filling level and feeds the hopper completely automatically through the optional feed hopper as soon as the filling level has dropped below the specified limit. Thus the filling rate remains constant for uninterrupted production and guarantees an optimum product.

Universal in its use

The VEMAG module system applies here since one product fits to the other. All VEMAG HPE standard filling machines are available for the Total Vacuum System TVS149. Depending on which application is planned, any machine as of the HPE12E can be used as the filling machine. This makes you flexible when implementing product ideas. Any product can be processed in the best way possible due to changeable conveyors.

Boiled sausages in the morning, salami at midday and in the afternoon boiled ham - easy and fast to produce with the variable outlets which are only processed in VEMAG machines. This creates flexibility and time savings in the production in a way which is not offered by any other manufacturer. In combination with the award winning VEMAG sausage grinder technology, the product can be directly ground to final grain size and if necessary bone particles and tendon can be separated at the same time - directly during the filling and turning process.

You want to use your own container for the boiled ham production? No problem. Use your voluminous container to move it directly from the tumbler to VEMAG to introduce your ham into the Total Vacuum System TVS149. A logistic advantage saving handling and costs. Naturally, control is via the esta-

lished, intuitive graphic interface. This means that anyone who has already experience with VEMAG filling machines can operate the vacuum funnel immediately. And all the others learn quickly.

Product quality

Not only salami, cooked sausage and ham products from beef, pork and poultry, the vacuum hopper continuously fills them all - with optimised colouring and colour retention. Just as a product should be. Simply delicious and appetising. The double screw technology portions the product gently and accurately.

VEMAG Duo Drive

And naturally also the Total Vacuum System TVS149 has the proven VEMAG Duo-Drive: two separate drives for conveyor elements and feeder. The drives work independently from each other and ensure that the performance is maintained even when working with cold, rigid raw materials. State-of-the-art servo-technology sets new standards with regards to achievable weight exactness. The speed of the feeder is always exact and guarantees ideal product supply into the conveyor.



Hopper with opening for the feed pipe. The driving of the lid occurs automatically at the push of a button.



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The benefits at a glance:

- 1 machine for all products
- 1 filling hopper for all products
- Variable output 60 mm/100 mm
- Premium products
- Flexible application
- Universal use for salami, ham and emulsion products
- Adaptable to the relevant requirement
- Gentle on products
- Lower maintenance costs

Technical data

Filling rate:

The same as standard fillers (depending on machine type)

Type of products:

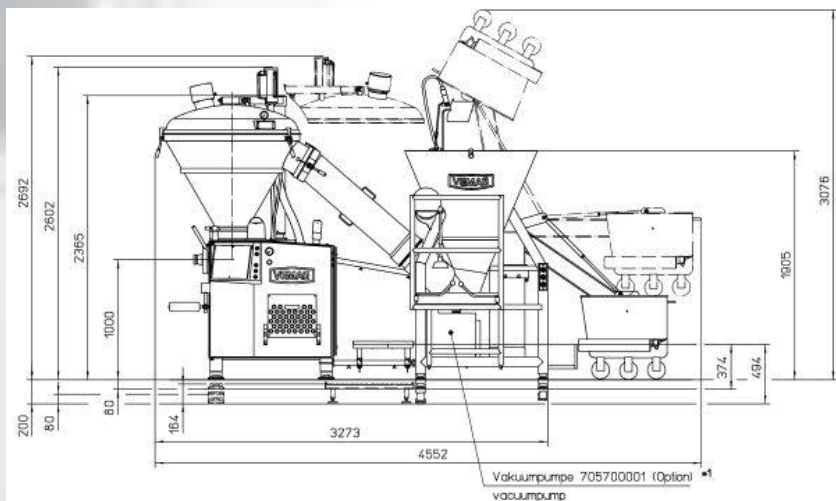
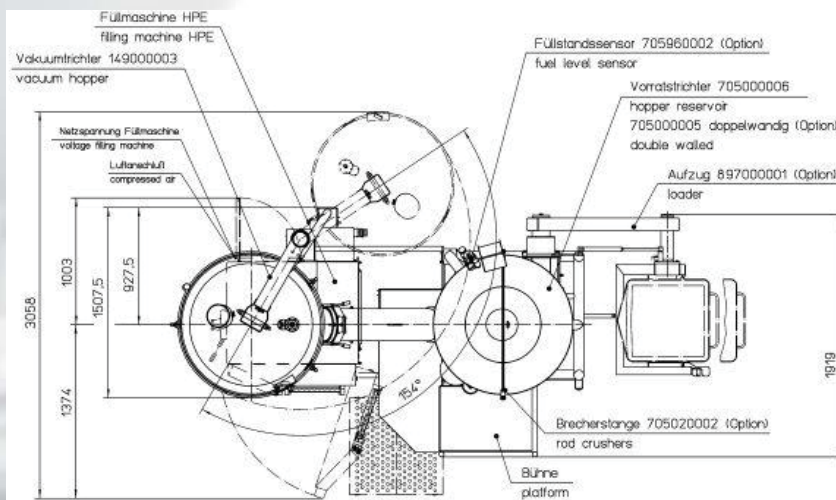
Pork, beef, poultry

Can be combined with:

All HPE filler, starting with HP12E

Available as an option:

Feed hopper, feeding for feed hopper, double-walled heatable tube (250 mm diameter)



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