

Dough portioner VDD807

Separate exact weights without oil



VEMAG dough portioner

You have been angered by the high costs for cutting oil for a while? You require an economic solution which lowers your production costs considerably? Then invest in the dough portioner VDD807 and cutting oil costs will be a part of history. The weight accuracy of other dough portioners is not enough for you? You require a solution which guarantees you always get exact weights? Then choose the dough portioner VDD807 by VEMAG and you will benefit from the utmost accurate weight measuring. You want to increase product quality? Then choose the dough portioner VDD807 by VEMAG and you will benefit from oil free working and hence no longer have to cope with oil enclosures in the product.



Dough portioner VDD807

The dough portioner VDD807 was specifically developed for gentle dough separation for wheat based dough and high output. This new type of system allows you to portion dough, e.g. for sandwich breads, with up to 9,600 portions per hour.

Cutting device

The cutting device works in a rotating fashion with an AC-servo drive. An integrated conveyor transports the products for further processing. This allows a very clean and even handover onto a check weighing scales, a subsequent transport band or straight into the moulder. And best of all: due to the regular distances between the pieces of dough productivity is increased. Simply achieve more faster.

You can produce different product sizes depending on your requirements thanks to the outlet nozzles which

can be exchanged quickly. Depending on portion sizes, the dough portioner can achieve outputs of up to 320 portions per minute. The weight range is between 100 and 1,400 gr.

Highly efficient

The dough portioner VDD807 is highly efficient. There are no more costs for cutting oil. Furthermore, the achievable portioning output enables an extremely economical production line operation. This means you can concentrate alone on your product - and earn double.

Perfect hygiene

The dough portioner is designed for ideal hygiene and can be cleaned wet using a low pressure cleaning device. Also the entire conveyor system can be cleaned with water. The enclosed machine housing and integrated flour filter prevent flour dust from entering

into the inside of the machine. Hence, only a few minutes are enough to clean the entire machine.

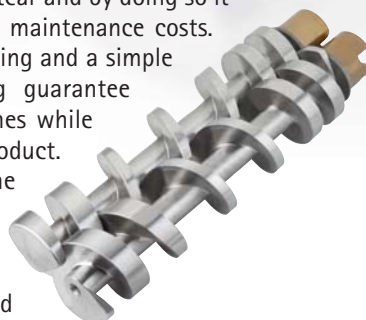
All advantages at a glance:

- Highly efficient due to abandoning cutting oil
- High weight accuracy
- High portioning output
- Also suitable for high absorption rate
- Ideal hygiene for the bakery
- Simple operation

The heart of the machine - the VEMAG double screw

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.

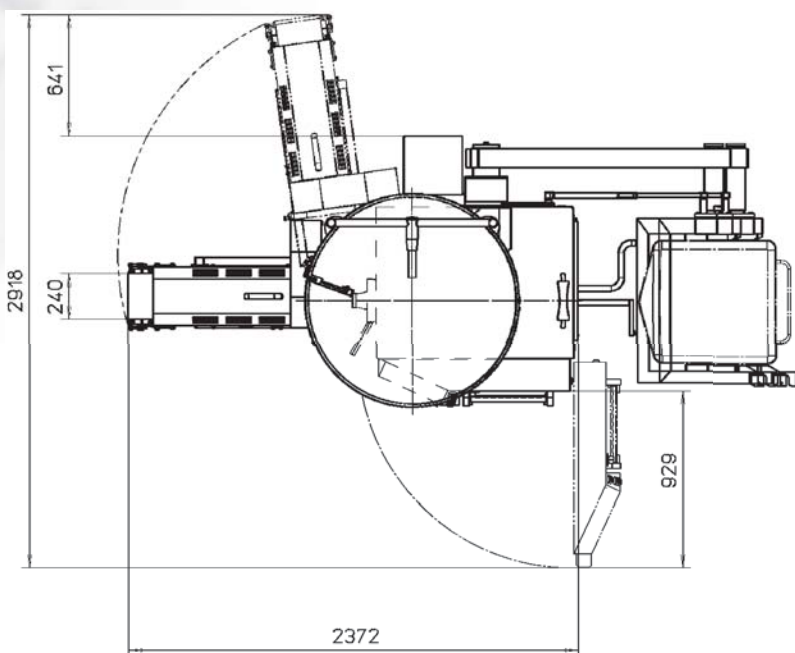
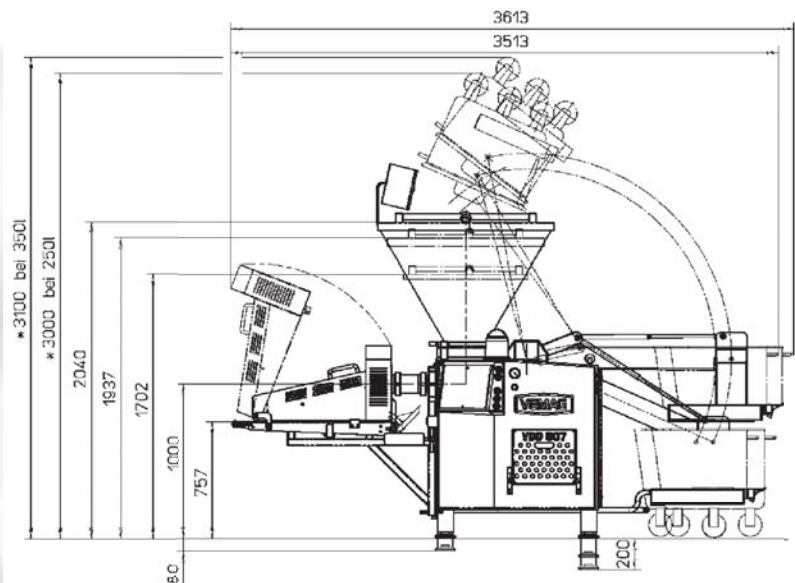
The double screw is working almost free of wear and tear and by doing so it reduces even the maintenance costs. A quick dismantling and a simple way of cleaning guarantee shortest downtimes while changing the product. This reduces the machine- and staff costs per quantity unit - for a safe and efficient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



Technical data

Absorption rate:	150 – 175	
Portioning output, e.g. for Wheat toast bread:	Portion	output/min
	100g	320
	600g	170
	900g	125
	1.200 g	100
	1.400 g	85

Portion weight:	100 - 1.400 g, adjustable in steps of 1g
Nozzle diameter:	40 – 95mm in 5mm-steps
Hopper content:	250L / 100L (optional) / 350L
Weight:	approx. 1.250Kg
Nominal output:	22kW
Lifting and tipping device:	optional



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Presented by:

