

# Meatloaf filling device

## Meatloaf in seconds

### Fast portioning

The meatloaf filling device can be used universally and is ideal for industrial portioning of meatloaf: Delicious specialities filled into moulds fully automatically with exact weights.

The meatloaf filling device portions sausage meat and other mixes directly into moulds.

### Flexible application for industry

All-rounder: The meatloaf filling device portions Leberkäse, meatloaf and other mixes cleanly and to an extremely high degree of weight accuracy – and all this at maximum speeds. The portions are particularly suitable for sliced products. With an output of up to 10 moulds per minute, the meatloaf filling device fulfils all requirements of the industry. Production time is used efficiently. Moulds with a width of up to 300 mm can be placed on the index conveyor and filled.

### Highly economical

The meatloaf filling device is characterised by its highly economical nature. Thanks to the high degree of weight accuracy, give-away is almost completely eliminated, meaning that more product can be manufactured from the same amount of raw material. What is more, the portioning rates that the machines can achieve ensure that the line operates at maximum efficiency. You can now concentrate fully on your product and earn twice as much. The meatloaf filling device can also pro-

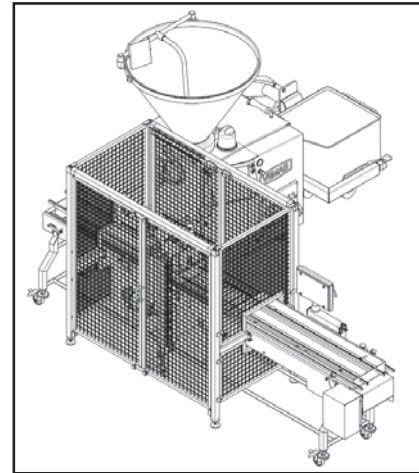
cess highly viscous mixes cleanly and quickly.

### Quality

The servo-controlled filling head is lowered into the mould and the filler begins the filling process. During the filling process, the filling head is slowly raised so that it is outside of the mould at the end of the filling process. The filling head is closed by retracting the filling head opening. Raising the filling head ensures that the raw material is evenly distributed within the mould. The filling head securely closes to prevent any drops, ensuring that the edges of the moulds remain clean.

### Perfect hygiene

The meatloaf filling device is designed to be as hygienic as possible and can be cleaned with water using low-pressure cleaning equipment. In addition, the entire conveyor system can be cleaned with water. This means that it only takes a few minutes to clean the entire machine.



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### All the benefits at a glance:

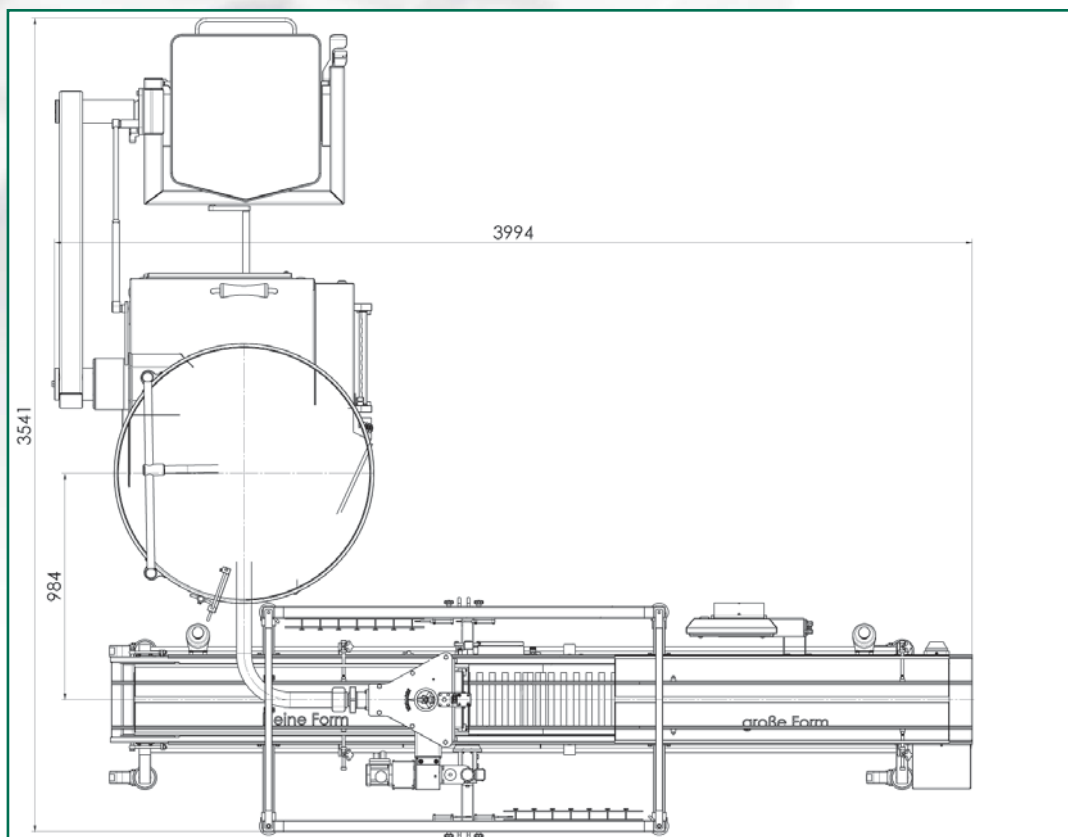
- Flexible use for Leberkäse, meatloaf and other mixes
- Moulds up to 300 mm in width
- Output of up to 10 moulds per minute
- Maximum efficiency, minimum give-away
- Extremely high degree of weight accuracy
- Optimum industrial performance
- Easy operation
- Extremely fast conversion to other products

## The heart of the machine – the VEMAG double screws

At the heart of our vacuum filling machines are VEMAG double screws which operate on the double spindle principle. The double screws even transport doughs and mixes that contain large pieces such as nuts, raisins or chocolate very gently and without compressing them – all the way from the hopper to the outlet of the machine. Weight limits become a thing of the past; you can precisely divide all of your required weights using the VEMAG double screws.

The double screws operate with very little wear, reducing maintenance costs.

Quick dismantling and easy cleaning ensure minimum downtimes during product changes, with machine and staff costs falling per quantity unit and safe and efficient production guaranteed.



ISO 9001  
BUREAU VERITAS  
Certification



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