



VEMAG XP Series Vacuum Fillers:

The most powerful and fastest vacuum fillers in the world!



Overview of the technical data:

	XP1	XP2
Main drive	28 kW	57 kW
Nominal output	38 kW	70 kW
Connected load	63 A	125 A
Maximum nominal speed	150 rpm	
Double screw diameter	160 mm	
Inlet diameter	180 mm	
Hopper size	350 l	
Inline grinder Ø 160 mm	-	X

	XP1	XP2
Machine height	2.160 mm	2.160 mm
Machine width	1.675 mm	1.601 mm
Machine depth	2.519 mm	1.608 mm
Outlet height	1.000 mm + 80	
Total weight	2,1 t	2,5 t
Lifting and tilting device	optional	-
Can be combined with TVS149	optional	-



Weight check



Temperature monitoring



Separation of unwanted components



High frozen meat content

We handle your raw material as gently as possible:



The double screws are at the heart of VEMAG filling machines. The double screws transport even raw materials containing large pieces especially gently all the way from the inlet to the outlet of the machine without a compression zone. The raw material is transported gently and without stress, making your

products look ready-to-eat. The double screws operate almost without wearing, reducing maintenance costs. Quick dismantling and easy cleaning ensure minimum downtime during product changes. This lowers the machine and staff costs per quantity, ensuring reliable and efficient production.

Your benefits:

- > **Quality benefits:** extremely gentle product handling and reproducible quality
- > **Efficiency benefits:** fastest tooling-up and shortest downtime
- > **Service benefits:** ease of access to a machine's interior through separate doors and protection of electronics by the Box-in-Box System
- > **Profit benefits:** maximum speed and ultimate flexibility
- > **Hygiene benefits:** vacuum-closed sealing system and cleaning with all commercially available equipment

XP1



The XP1 is the world's fastest vacuum filler, with maximum outputs guaranteed. It is ideal for processing ham products, whole muscle products, e.g. consisting of topside, silverside and loin, as well as for salami and cooked sausage without a grinder.

Depending on the product, the XP1 conveys up to 25 t/h and is leading the way in providing efficient production in the industry.

The TVS149 total vacuum system is the perfect addition to the XP1. It enables a continuous supply of product to the filler. In this process, a filling level sensor records the filling level in the hopper and supplies it in a fully automated process via the optional feed hopper as soon as the filling level falls below the specified limit. Combining the XP1 with the TVS149 reduces the oxygen content in the raw material even further, ensuring that the meat has a fresh colour.

The entire feed system comprising the double screw and the double screw housing can be removed quickly and easily and cleaned on the corresponding tool trolley.

- > The portioning rate is over 18 t/h at a portion size of 12 kg
- > Filling rate: 25 t/h
- > Fastest vacuum filler on the market for maximum outputs and efficient production
- > Ideal for production of cooked ham made from whole muscle products

- > Optimal, gentle product handling as the product travels only a short distance and there is a large output cross-section of 100 mm
- > Intuitive 12-inch touchscreen display
- > Optimal product supply with VEMAG Duo Drive
- > The proven VEMAG Box-in-Box System offers perfect protection of

- the electronic components
- > Can be combined with the TVS149 and a 420-l filling hopper with hoist, along with a 1100-l floor hopper
- > Guaranteed mechanical connection with clipping devices from the world's leading manufacturers

XP2



The XP2 is the world's most powerful vacuum filler — no other machine on the market has more power. The main use of this machine is in grinding applications for the production of minced meat, as well as in salami production. The powerful vacuum filler is also used in the production of cooked ham, formed ham, cooked sausage and many other products, delivering perfect quality.

Efficiency starts with the selection of raw materials: Even the largest quantities of frozen meat (frozen meat content > 70% for minced meat) can be processed in the XP2 with ease. For continuous operation, product feed via belts or worm conveyors is required.

- > The portioning rate is 5 t/h with a cycle output of 170 portions /min with a portion size of 500 g
- > Filling rate: 12 t/h
- > The most powerful vacuum filler on the market
- > Ideal for minced meat applications and salami with or without a grinder

- > Extremely high frozen meat content possible: > 70% for minced meat
- > Ideal hygiene conditions as parts that convey product are simple to remove
- > Large double screws and a large output cross-section guarantee optimal, gentle product handling

- > Intuitive 12-inch touchscreen display
- > Optimal product supply with VEMAG Duo Drive
- > VEMAG Box-in-Box System guarantees optimal protection of the electrical components



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.



Provided by:

