

ROBOT HP: Top quality products –

Streamlined production processes.

The fruits of more than 40 years' experience in the manufacture of machines for the foodprocessing industry: The ROBOT HP Series. Innovative techniques guarantee top quality products in combination with maximum efficiency and reliability, versatility and user friendliness.

The right machine for every user – from medium-size plants to large-scale industry

ROBOT HP 10 for medium-size plants

High quality standards and optimum flexibility. The ROBOT HP 10 offers a maximum capacity of approx. 7,000 kg/h.

ROBOT HP 15 for large-scale industry

The ROBOT HP 15 is the largest machine in the HP Series with a capacity of up to 14,000 kg/h.



ROBOT HP 10 – with PC 880, casing holding device DHV 835S for twist linking and lifting/tipping device for trolleys with 200 or 300 litre capacity

The Concept:

Functional and uncomplicated.

VEMAG –

The mark of honest quality

VEMAG machines have long been synonymous with superior quality and reliability in the meat processing industry.

The ROBOT HP justifies this reputation by virtue of its outstanding workmanship and the high-grade materials that are used in its construction. All mechanical and electrical components are well protected against the wear and tear of everyday use involving high-pressure cleaning and aggressive cleaning agents, as well as against the ingress of moisture.

Thus, for example, the entire machine frame is made of high-grade stainless steel, with the electronics being separately enclosed in the machine housing. The heavy-duty, high-powered hydraulic drive is resistant to wear and requires little maintenance; precise switching accuracy and filling

pressures are guaranteed up to 50 bar.

Ideal ergonomic design

The design of the ROBOT HP Series is characterized by smooth surfaces with no protrusions or difficult to clean areas. Cleaning could therefore not be easier. The angled switch panel provides ready access to the controls and gives the machine operator an ideal view of the displays.

Tool compartment

Tools and accessories are always within easy reach in the integrated tool compartment, which can simply be cleaned out whenever necessary.



*Step and tool compartment:
Two practical features of the ROBOT HP*

Feed screw

The built-in feed screw keeps operating noise to a minimum. Cleaning the machine can be accomplished without removal of the feed screw, thus ensuring a long service life, even under the most exacting conditions.

Hopper

Cushioning guarantees controlled opening of the hopper and eliminates the possibility of accidents. The hopper is available in either 250 or 350 litre capacities.



A hinge halfway up the hopper considerably facilitates cleaning when changing from one product to another.

Product feed to pumping system

Even products which are delicate and sensitive to pressure can be appropriately fed to the pumping system:

The opening between the hopper and the pumping system has a standard diameter of 100 mm and can be adapted when necessary in terms of shape and size for whatever product is being run.

The product infeed is further enhanced on the ROBOT HP by the multi-stage control feature which automatically varies the amount of product fed into the pumping system in order to properly accommodate the type of double screw being used.

Technical data

ROBOT HP 10

Filling capacity: up to 7,000 kg/h depending on pumping element
 Filling pressure: max. 50 bar
 Portion weight: 5 – 60,000 g;
 adjustable in 0.1 or 1 g increments
 Portioning speed: up to 25 g approx. 450 portions/min.
 up to 50 g approx. 410 portions/min.
 up to 100 g approx. 310 portions/min.
 up to 200 g approx. 215 portions/min.

(The data given may vary depending on the product.)

Twist linking: 0 – 5, infinitely variable
 Vacuum system: 25 m³/h
 Hopper capacity: 250 l
 Weight including lifting device: approx. 1280 kg
 Total rated power: 9.5 kW (*12 kW) 3-phase
 Main motor: 7.5 kW (*10 kW) 3-phase
 Vacuum pump: 1.3 kW 3-phase

Mains voltage	Frequency	Rated current	Back-up fuse
380–400 V	50 cycles	21 A (*27 A)	35 A
220–230 V	50 cycles	36 A (*47 A)	63 A
380–460 V	60 cycles	20 A (*26 A)	35 A
220–265 V	60 cycles	35 A (*45 A)	63 A

ROBOT HP 15

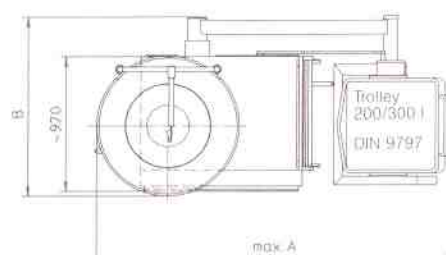
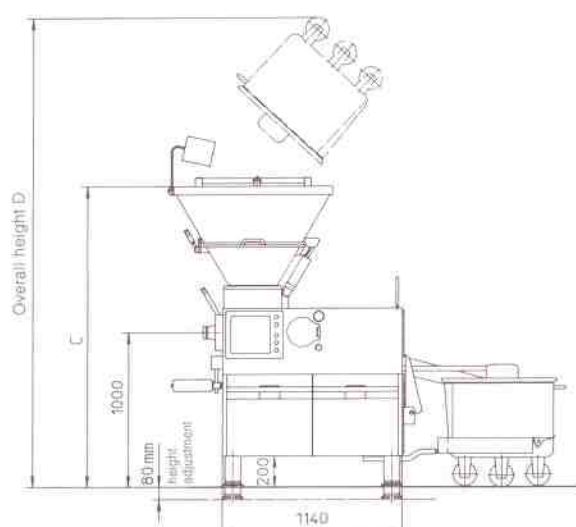
Filling capacity: up to 14,000 kg/h depending on pumping element
 Filling pressure: max. 50 bar
 Portion weight: 5 – 60,000 g;
 adjustable in 0.1 or 1 g increments
 Portioning speed: up to 25 g approx. 450 portions/min.
 up to 50 g approx. 410 portions/min.
 up to 100 g approx. 340 portions/min.
 up to 200 g approx. 240 portions/min.

(The data given may vary depending on the product.)

Twist linking: 0 – 5, infinitely variable
 Vacuum system: 25 m³/h
 Hopper capacity: 250 l or 350 l
 Weight including lifting device: approx. 1350 kg
 Total rated power: 13 kW (*17 kW) 3-phase
 Main motor: 11 kW (*15 kW) 3-phase
 Vacuum pump: 1.3 kW 3-phase

Mains voltage	Frequency	Rated current	Back-up fuse
380–400 V	50 Hz	27 A (*37 A)	50 A
220–230 V	50 Hz	47 A (*64 A)	80 A
380–460 V	60 Hz	25 A (*32 A)	50 A
220–265 V	60 Hz	46 A (*60 A)	80 A

* Values for ROBOT HP 10-S / ROBOT HP 15-S



	250 l hopper	350 l hopper
A	2525	2725
B	1290	1350
C	1940	2044
D	3030	3170

Subject to change.
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