



DP3

This is modern craftsmanship

Special requirements

The requirements of a handicraft business are different to those of big industry. Reliability and solid technology are important to both; however, smaller quantities and more frequent product changes are the specific requirements of a craftsman.

DP3 has been designed specifically for these applications. And in cooperation with the professionals. The skills of experienced master butchers and tradesmen have been taken into serious consideration during production. This is how we ensured that the DP 3 is a filling machine which will ensure success where it is to be used: in the butchery.



DP3

DP3 is the reliable and solid vacuum filling machine with rotary vane pump for the craftsman small-sized plants.

Flexible possibilities of use

It is the attachments which make the DP3 so flexible: filling pipes, casing holders and length portioning devices as well as filling heads from VEMAG's module system ensure that the craftsman machine can be adapted to a wide range of tasks in the sausage making kitchen. Whether it is about straight filling, clipping, twisting of collagen and peelable skin or the twisting of natural casings at the same length, same weight and same calibre: this filling machine meets all requirements. Furthermore, the DP3 can be used to manufacture innovative snack products without much effort in the snack production. This means it can be integrated easily into the VEMAG co-extrusion system.

Comfortable operation

All entries are made directly on the touch screen, the operation is intuitive. It doesn't matter if you are setting the production parameter or want to call up a complete program for your sausage speciality: the easy to read graphical

display leads any user easily to his goal. This saves time and prevents faulty operations.

Powerful drive technology

A motor which is low in wear and maintenance drives the rotor. Powerful and with a high turning speed, it has sufficient power to portion cold and rigid mixtures (e.g. raw sausage meat).

Ergonomic hopper

The hopper of the DP3 is a completely new development. Its optimised form improves product supply and reduces residual quantities in the hopper interior to a minimum. This means you make more of your raw material - it's your profit.

The hopper has an oval opening facing the user which makes loading the raw material much easier - ergonomics in application.

Simply clean

DP3 cuts a fine figure: made completely from stainless steel, it has all the hygiene features of a large VEMAG industrial machine. The one

part machine housing has no grooves or edges. Hence, it can be cleaned with low pressure cleaners and using standard cleaning agents. The two part hopper is easy to access. The entire control technology is located within the DP3 in a steam and dust tight housing; in the same way as it would be in the large industrial machines: only VEMAG offers you this established box-in-box system

The heart of the machine - the VEMAG rotary vane pump

The heart of the DP3 vacuum filler is its rotary vane pump. It transports the product as carefully as possible from the feed in to the outlet of the machine. The almost friction free conveying of the filling material ensures an extreme weight specific portioning. The individual components of the rotary vane pump can be dismantled in a few steps and are easy to clean.

Even mixtures with large pieces such as ham-sausage can be portioned by the DP 3. Simply replace some of the vanes against blind sliders and your chamber volume increases immediately.



All advantages at a glance:

- One machine for all products
- Flexible use
- Universal in its use for all sausage types
- Can be adjusted to the relevant requirement
- Handles product gently
- Low in maintenance
- Easy to clean due to divided hopper
- Ideal hygienic properties
- Touchscreen can be operated intuitively
- High torque
- Exact portion weight

Technical data:

Filling performance:
Portion weight:

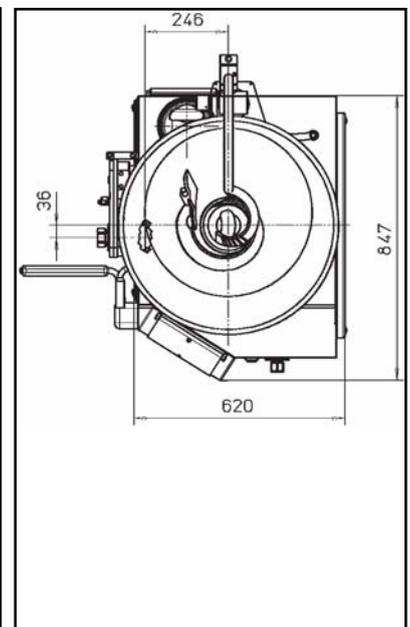
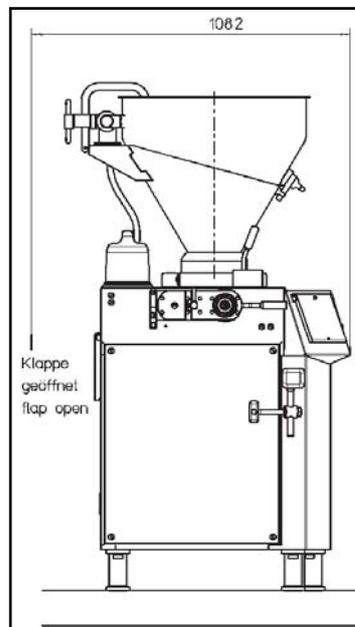
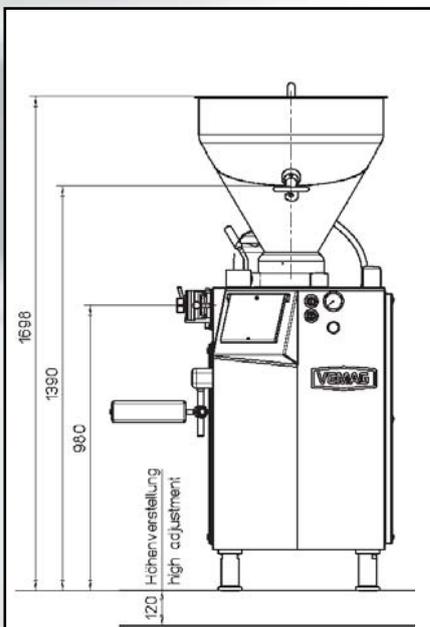
Depending on conveyor element up to 2,300 kg/h
0 – 100.000 g in steps from 0.1 g up to 1,000 g
1 g via 1.000 g

Portioning speed:

Standard		Servo	
Weight	Port./min.	Weight	Port./min.
25 g	410	25 g	570
50 g	310	50 g	411
100 g	220	100 g	260
200 g	140	200 g	160

Vacuum plant:
Hopper content:
Weight:
Nominal power total:

16 m³/h
105 l
Approx. 426 kg
5,8 kW



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