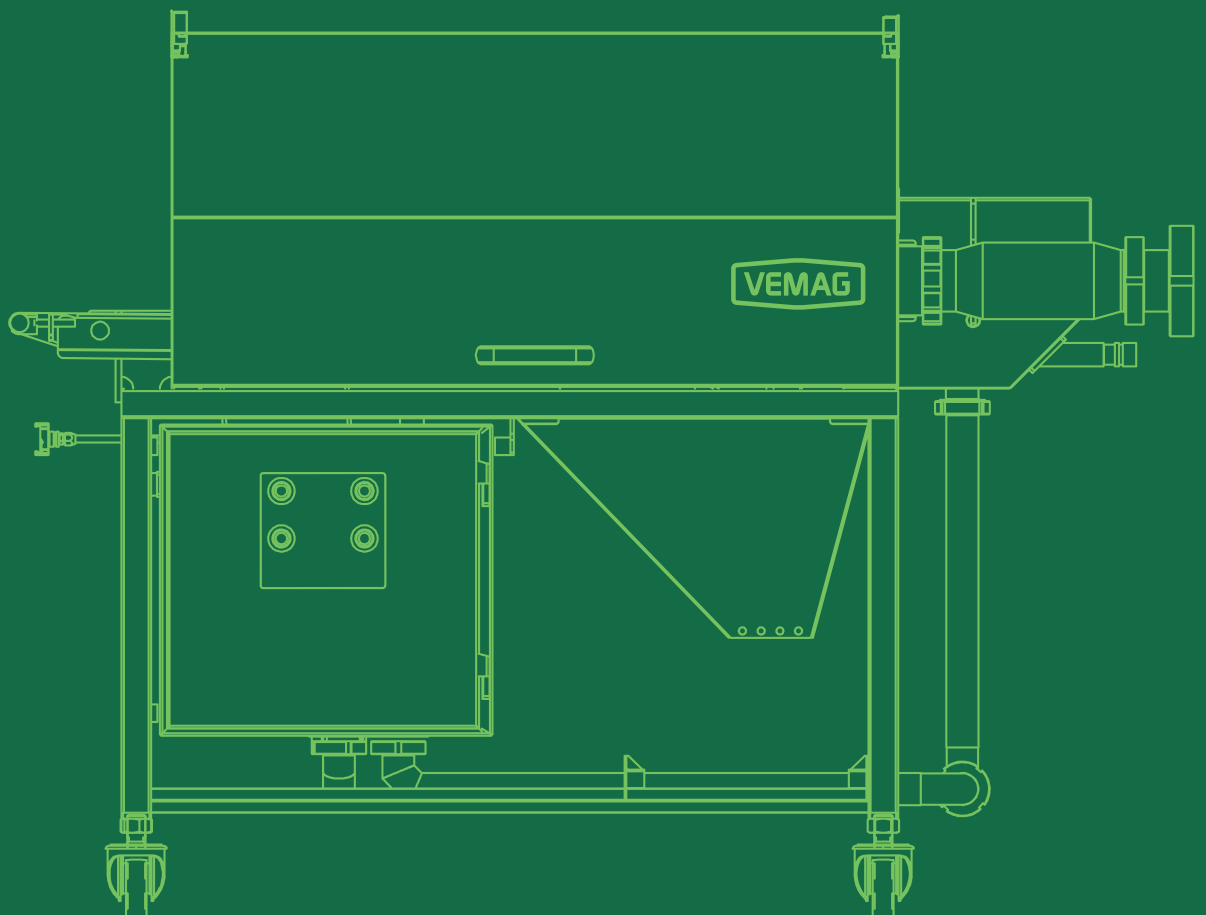




FM250

Forming Machine

DATA SHEET



THE PERFECT PRODUCTION LINE FOR FORMED PRODUCTS

Burgers, Meat Balls and Much More

Are you manufacturing products made of meat or vegetable mixtures such as meat balls, dough or burgers? Count on the VEMAG Forming Machine **FM250** and benefit from a flexible production line. Forget about the restrictions of common manufacturing processes and vary shape and size of your

product via quickly interchangeable forming nozzles and simple adjustments of the settings at the portioning computer of the vacuum filler. Benefit from minimum rework and high utilization of the raw material.

BENEFITS AT A GLANCE

- Simple selection of the product shape via changeable forming nozzles
- Simple adjustment of the product size via weight corrections at the portioning computer
- High product quality with perfect structure and natural mouthfeel
- Grinding and separating in one production process for highest production safety
- Reliable reduction of rework and therefore higher utilization of the raw material
- Perfect weight accuracy
- Suitable for a wide range of products: Burger/Sliders, Meat balls, Minced steaks, Ribs, Nuggets, Meat loaf, Cookies, Petfood
- Quick and easy cleaning
- Unique maintenance properties

Flattening Belt and optional Texture Roller



HPE-Separation Grinder982-FM250

OUTSTANDING TECHNOLOGY

The Principle

- Direct connection to a VEMAG filling machine
- A continuously adjustable flattening belt gives the products the desired final shape
- Automatic transfer of the single portions to downstream processing

Your Benefit

- Clean separation of portions
- Perfect product shapes
- Products remain stable in shape during preparation
- Products like handmade
- Safe placing of products without any manual handling of operators

PRODUCT SAFETY AND PRODUCT QUALITY

The Principle

- Gentle feeding of the raw material via FM250
- Integration of a grinder with automatic separation valve on demand: hard product components such as bone particles, sinews or foreign objects are safely and continuously removed from the product
- Last grinding step using an intermediate grinder directly before forming and separating the product

Your Benefit

- No squeezing and damaging of meat fibers
- Perfectly safe products with excellent texture and natural bite: products like handmade
- Perfect particle definition and color consistency ensure an attractive product presentation
- Highest product quality

Forming Nozzle for Burgers



Display



FLEXIBLE USE

The Principle

- The Forming Machine is controlled via the portioning computer of the vacuum filler
- The operator can easily vary the size of the product by correcting the weight at the portioning computer
- Easily interchangeable forming nozzles ensure the production of various product shapes
- Compatible with Robot500 and the HPE series

Your Benefit

- Flexibly adjustable product shapes (e.g.: cylindrical, disc-shaped or various individual shapes)
- Variable product sizes
- Easy extension of existing production lines in order to react flexibly to relevant market requirements

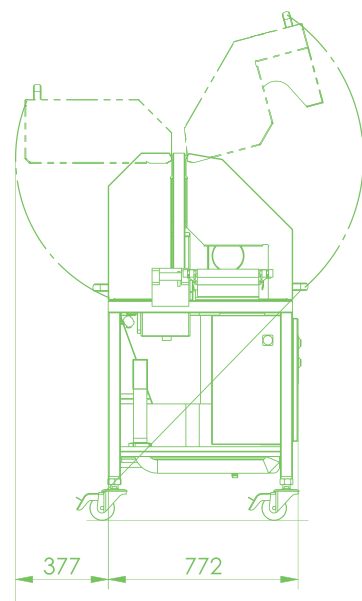
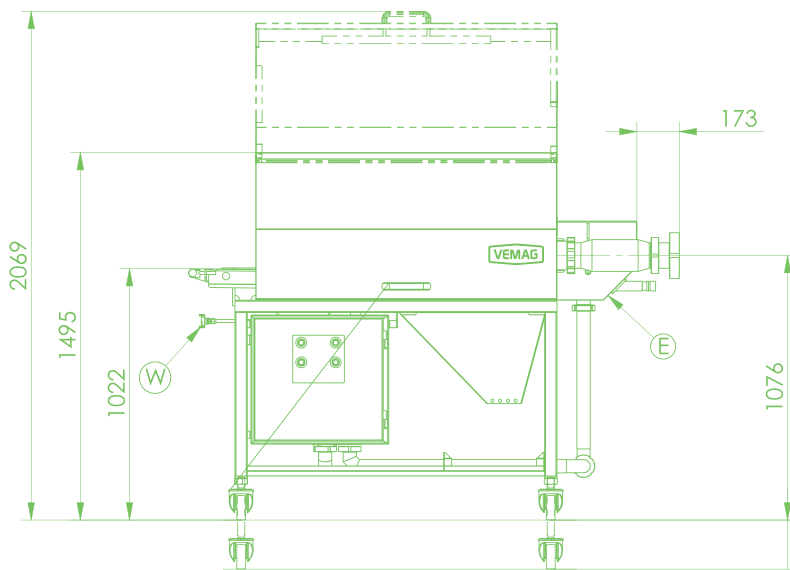


HPE-Separation Grinder 982-FM250-VPC716-SC360

TECHNICAL SPECIFICATIONS

Forming Machine FM250

Product shapes	round, oval, rectangular, square, special shapes such as hearts, stars, etc. Burger/Sliders, Meat balls, Minced steaks, Ribs, Nuggets, Meat loaf, Cookies, Petfood	Product weight	15 - 1,000 g
Product height	10 - 100 mm (infinitely adjustable)	Portioning capacity	up to 300 portions/min.



Technical Drawing | A = Air Connection | E = Electrical Connection | W = Water Connection



For further information
visit www.vemag.com



VEMAG Maschinenbau GmbH
Weserstr. 32 | 27283 Verden
Germany | www.vemag.com

