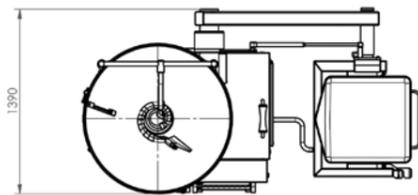
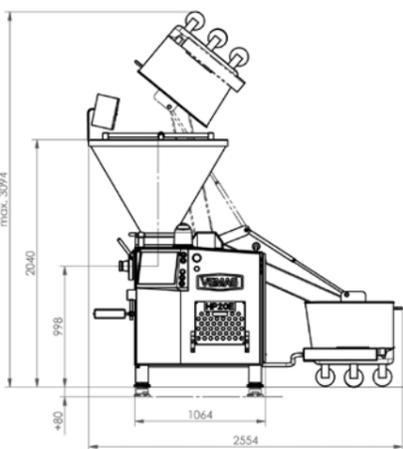


ROBOT HP E series

	ROBOT HP7E	ROBOT HP10E	ROBOT HP12E	ROBOT HP15E	ROBOT HP20E
Filling output with double screw					
48/80	up to 3,600 kg/h	up to 5,600 kg/h	up to 3,600 kg/h	up to 6,500 kg/h	up to 4,600 kg/h
66/80	up to 5,100 kg/h	up to 8,000 kg/h	up to 5,200 kg/h	up to 9,300 kg/h	up to 6,600 kg/h
72/80	up to 5,500 kg/h	up to 8,600 kg/h	up to 5,600 kg/h	up to 10,000 kg/h	up to 7,000 kg/h
112/80	-	up to 14,000 kg/h	up to 9,100 kg/h	up to 16,200 kg/h	up to 11,400 kg/h
72/90	-	-	up to 8,000 kg/h	up to 14,200 kg/h	up to 10,000 kg/h
112/90	-	-	up to 13,700 kg/h	up to 24,300 kg/h	up to 17,100 kg/h
Portion weight:	5 - 60,000 g, adjustable in increments of 0.1 g or 1 g	5 - 60,000 g, adjustable in increments of 0.1 g or 1 g	5 - 60,000 g, adjustable in increments of 0.1 g or 1 g	5 - 60,000 g, adjustable in increments of 0.1 g or 1 g	5 - 60,000 g, adjustable in increments of 0.1 g or 1 g
Portioning speed:	> 650 portions/min. (depending on product, casing and portion size)	> 750 portions/min. (depending on product, casing and portion size)	> 700 portions/min. (depending on product, casing and portion size)	> 650 portions/min. (depending on product, casing and portion size)	> 600 portions/min. (depending on product, casing and portion size)
Links:	0 - 10, infinitely adjustable				
Vacuum system:	15 m ³ /h	15 m ³ /h / 40 m ³ /h (optional)	15 m ³ /h / 40 m ³ /h (optional)	15 m ³ /h / 40 m ³ /h (optional)	15 m ³ /h / 40 m ³ /h (optional)
Hopper capacity:	250 l / 350 l (optional)	250 l / 350 l (optional)	250 l / 350 l (optional)	350 l	350 l
Weight incl. lifting & tipping device:	approx. 1,220 kg	approx. 1,240 kg	approx. 1,240 kg	approx. 1,250 kg	approx. 1,250 kg
Nominal output, total:	12 kW at 50/60 Hz	16 kW at 50/60 Hz	16 kW at 50/60 Hz	22 kW at 50/60 Hz	22 kW at 50/60 Hz
Main motor:	3.8 kW at 50/60 Hz	7.3 kW at 50/60 Hz	7.3 kW at 50/60 Hz	13.1 kW at 50/60 Hz	13.1 kW at 50/60 Hz
Nominal current at					
220 - 240V, 50/60 Hz	40 A	47 A	47 A	60 A	60 A
400 - 480V, 50/60 Hz	22 A	26 A	26 A	33 A	33 A
Back-up fuse at					
220 - 240V, 50/60 Hz	50 A	50 A	50 A	63 A	63 A
400 - 480V, 50/60 Hz	25 A	25 A	25 A	35 A	35 A



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Presented by:

VEMAG 2006 We reserve the right to make technical modifications 160-165.EN 11/06

ROBOT HP E series

The vacuum fillers with a double screw for the most demanding tasks



TO MAKE GOOD THINGS EVEN BETTER

In developing the HP E series, VEMAG consistently pursued a single goal: to design a series which gives you a competitive edge.

The HP E series provides:

- optimized economy and reliability
- a high level of process and product reliability
- increased application reliability
- optimum hygiene



Optimized economy and reliability

The only place to get two separate drives for feed element and infeed unit: VEMAG Duo-Drive. The drives work independently of one another and guarantee that performance never collapses, even with very cold and stiff raw materials. The latest servo technology sets new standards with regard to the weight accuracy which can be achieved, enabling you to reduce give-away and faulty product. A much higher degree of machine efficiency also ensures maximum portioning rates.

By combining this series with the appropriate attachments, you can adapt the machine perfectly to suit your specific applications. Whether you are filling, portioning, clipping, grinding or forming – the ROBOT HP E series is the perfect partner. Functions like grinding and separating are integrated in the filling process, making the filler the central component of your production lines. Working steps upstream can be dispensed with, transport and down times cut and your machine park restricted to the essentials.

The benefit to you:

- A high level of weight accuracy and minimal give-away
- Improved machine efficiency for maximum portioning rates
- Flexible applications

A high level of process and product reliability

The optimized design of the servo drives directly benefits the amount of torque available. Torque remains constant across the entire speed range. The drives are characterized by very quiet running and low noise emission, ensuring pleasant working conditions

in your production area.

Servicing is much reduced compared to conventional solutions. The portioning computer automatically displays any maintenance due. Removable housing covers on two sides of the machine make the inside of the machine easily accessible for every maintenance task. In addition, the front door of the machine can be swung open completely.

The benefit to you:

- Consistent quality for your products
- High torque across the entire speed range
- Very quiet running

Increased reliability in application

The portioning computer with graphical control provides full support in your routine work. The operator can adapt the menus to suit your processes precisely and then store them. The graphical control performs all line functions if the machine is integrated in a VEMAG production line.

You can use the VEMAG Online net program to connect the portioning computer to a central computer on the premises and, in a further extension step, connect it to VEMAG Customer Service by modem.

The vacuum pot of the machine is located in the direct line of sight of the operator. This rules out damage to the vacuum pump, as any product taken in can be seen at once.

Buttons for operating the integrated lifting and tipping device are provided both next to the portioning computer and on the right-hand side of the housing.



Applications – wherever power and performance are required



Linking sausages:

Length portioning machine LPG 202, hanging machine AH 204 and cutting machine TM 203 for top performance in sausage production



Filling large-calibre product:

Vacuum hopper 149 for all tasks involving filling coarse products whilst handling structure gently



Portioning and forming:

Forming machine FM 250 for producing premium formed products with bite and a natural feel in the mouth



Grinding and separating:

Separation attachment 801 with automatic separation valve for separating particles of bone, rind and sinew at maximum grinding speed

The benefit to you:

- Graphical control optimizes user guidance
- Easily accessible for all maintenance tasks
- Reliable vacuum monitoring

water or dirt and guarantee fault-free contact. The entire electronics system of the machines is encapsulated to make it absolutely leakproof to water and steam.

The benefit to you:

- Quick to clean
- Guarantees the highest hygiene standards
- Electronics reliably encapsulated

Optimum hygiene

The infeed unit pumps the hopper empty apart from minimal residues, making routine work easier. The all-in-one hopper is easy to tilt open and quick to clean. With the hopper tilted open, the infeed screw can be removed in just a few moves. The infeed seals are then exposed, making them simple to check each time the machine is cleaned, and quick to replace.

The all-in-one, crevice-free machine housing is made entirely of stainless steel. Smooth surfaces prevent the accumulation of product residues and consequent colonization by bacteria. Sockets for connecting attachments are perfectly protected from penetration by



A convincing feed concept – VEMAG double screws

VEMAG double screws are the feed element if your priorities are gentle product handling and maximum weight accuracy. The double screws work in accordance with the double spindle principle. They transport the product for filling extremely gently from the infeed unit to the outlet of the machine. The virtually friction-free feed of the product for filling guarantees extremely accurate portioning weights. Short product routes treat your raw material gently. The entire feed system consists of only two components: double screw and housing. All feed elements can be replaced in less time than the daily cleaning process requires.

The broad range of double screws enables you to adapt the machines perfectly to suit different products and portioning rates. All double screws are available in stainless steel and are easy to clean.

