

VEMAG Maschinenbau GmbH:

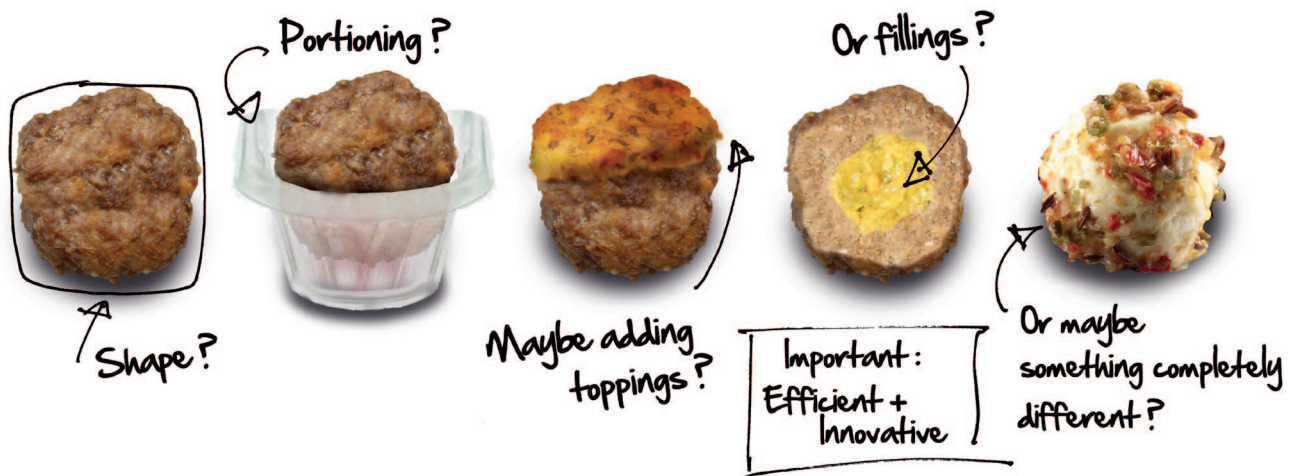
We get your products into shape
with fillings, topping or ...



Do you want to produce convenience products that meet your expectations?

Then we are the right partner for you:

- > **Ideal advice**, that examines your requirements
- > **Efficient machines**, which allow you to implement your ideas costefficiently and reliably
- > **Innovative convenience products**, that satisfy your customers e.g. with their shape, filling, topping or consistency



The possibilities: non-filled and co-extruded products automatic, flexible, efficient and hygienic production

If you want to react flexibly to customer requirements then you need the right equipment.

At VEMAG Maschinenbau GmbH we work with you to find suitable and individual solutions for your requirements. Individual machines and accessories as well as production line combinations using different components provide optimum cost-efficiency and flexibility whilst considering your requirements.

This allows you to produce convenience products which are tailored to your requirements and plan for production time. Also, the conveyor technology is selected according to your needs since

VEMAG works both with double screw as well as with rotary vane pumps.

For a **broad product range** without long lead times:

- > Meat balls
- > Teewurst (sausage spread) in a tub
- > Croquettes
- > Mozzarella sticks
- > Cheese balls with fruit filling
- > Hamburger with feta cheese
- > Schupfnudeln (finger-shaped potato dumplings)
- > and many more

Your advantages:

- > **Quality advantages:** inter alia due to perfect shaping and cleanly placed fillings
- > **Profit advantages:** inter alia due to great yield and highest speed
- > **Efficiency advantages:** inter alia due to fast setup times and low down times
- > **Service advantages:** inter alia due to machines that are low in maintenance and low in wear
- > **Cost advantages:** inter alia to the highest weight precision and flexible possibilities of use
- > **Hygiene advantages:** inter alia due to large stainless steel surfaces and extra enclosed electronics (VEMAG Box-in-Box system)



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 share our know-how with you together as partners. This is also what our VEMAG logo stands for.



BC236



Implement ideas and become a trendsetter. When using Ball Control BC236 this becomes more than easy. Products can be in ball or drop shape, as cylinder or ellipsis, compact or filled with co-extrusion extension. Ball Control BC236 is the universally applicable machine for the manufacture of convenience products, in the high-output model with up to 3,000 products per minute.

- > Co-ex-products are possible
- > Nozzles and cutting plates can be exchanged quickly
- > Low in maintenance
- > No tool needed for adjusting and cleaning
- > Easy to operate
- > Low setup time
- > Overlapping function of the cutting blades (optional)
- > All functions can be selected via the display
- > Openings in the cutting plates and nozzles are variable
- > Up to 12 outlets

BC237



You are producing non-filled convenience products with the Ball Control BC237. Suitable for small scale business and small industrial companies, the accessory is less complex in structure and therefore specifically easy to maintain and use. The BC237 is suitable for any shape: it doesn't matter if working round, long, with straight edges or with rounded caps. You can be as imaginative as you want.

- > Ideal performance for small scale business and industry
- > Nozzles and cutting plates can be exchanged quickly
- > No tool needed for adjusting and cleaning
- > Fast assembly
- > Easy to operate
- > Low setup time
- > Easy to clean
- > Close the cutting plates with the cutting function
- > Easy to maintain
- > A wide range of product shapes are possible

Cup filling unit



The current filling device for the simple portioning of viscous mixtures is exact, fast and reliable - whether for liverwurst, ground pork or creams. The cub edges remain clean, the filling quantities are identical for reproducible quality. The fully-automated line portions exactly to weight and on several lines into tubs, jars, bowls etc. The usual dripping is prevented using inner tube seals: Tub edges and conveyors remain clean, which reduces the re-work significantly and perfects hygiene.

- > Fast filling of cubs, jars, bowls etc.
- > Jar edges remain clean
- > Flexible, hence suitable for many viscosities
- > Perfect weight
- > Economical due to reduced giveaway
- > Easy to clean
- > Low in maintenance
- > Also suitable for cold, rigid mixtures



FM250



The forming machine forms products from hard meat, cheese and vegetable mixtures. All products manufactured with the forming machine excel by having a unique texture and real, natural bite. Meat fibers are not bruised or destroyed as in standard manufacturing processes since the forming machine conveys the raw material very gently. The meat fibers maintain their natural alignment in the final product which means that the final product has the bite of a handmade specialty.

- > Suitable for a wide range of products, such as burger, hamburgers, cevapcici, ribs and nuggets
- > Fast changing of the product form using pluggable form nozzles
- > Easy adjustment of product sizes
- > High product quality with unique texture and natural bite
- > High product safety due to grinding and dividing during the processing
- > Low in rework = high utilization of the used raw material
- > Little cleaning required = less costs

SC260



The shuttle conveyor SC260 is an addition to all single strand VEMAG production lines. The shuttle conveyor SC260 is used in all applications where products are portioned in a single strand and are transported in multiple strands. It can easily be integrated in VEMAG production lines. The shuttle conveyor performs up to 40 lifts per minute for a movement range of the retraction edge of 650 mm.

- > Easy integration into VEMAG production lines
- > Flexible use for all single strand applications
- > High transfer rates
- > Exact positioning of the products
- > Setup of fully automated product plants

BC235



Discovering new ways - this was the force behind the innovative VEMAG Ball Control BC235. Fitted with opposed cutting plates, the Ball Control BC235 produces filled convenience products such as meat balls, croquettes, hamburger patties and many more in a fast and clean fashion. The selected form of the products per cycle has absolutely no influence on the accuracy of the portions - it is always exact right from the first to the last product. For a homogeneous appearance.

- > Nozzles and cutting plates can be exchanged quickly
- > No tool needed for adjusting and cleaning
- > Easy to operate
- > Low setup time
- > Close the cutting plates with the cutting function
- > Overlapping function of the cutting blades (optional)
- > All functions can be selected via the display
- > Openings in the cutting plates and nozzles are variable
- > Several opening possible per nozzle



Broad product range

You can form a wide range of products with filling machines and accessories by VEMAG:

- > **Disc-shaped products** (round or oval) such as burger, hamburger or veggie burger
- > **Round products** such as meat, fish or veggie balls
- > **Cylindrical products** such as cevapcici, salami or mozzarella sticks
- > **Angular products** such as fish fingers or veggie sticks
- > **Strip-shaped products** such as beef jerky or fruit bars
- > **Products in fancy shapes** such as fish burger, cheese hearts or butter stars
- > **Filled products** such as meatballs with ketchup filling or potato pockets with cream cheese
- > **etc.**

We cannot only fill

A wide range of applications is available with filling machines and accessories by VEMAG:

- | | |
|--|---|
| <ul style="list-style-type: none"> > Low-pressure shaping using exchangeable nozzles > Shaping using diaphragms > Shaping using crimping blocks > Dividing using cutting blades > Dividing using wire cutters | <ul style="list-style-type: none"> > Grinding and separating during shaping > Dividing of product flows > Distributing of single strand products > etc. |
|--|---|



Convenience products
are as individual
as your customers.

FST 803



The automatic filling flow divider FST803 is an appliance for flexibly dividing fully identical filling flows in all production conditions. This guarantees accurate weight filling and hence an extremely consistent product quality. The filling flow divider is designed as an accessory to the vacuum filling machines and is directly fitted to the outlet of the machine.

- > Maintenance free
- > Fully automatic function
- > Guarantee of high product standardization
- > No changes in product temperature
- > Multiple strand processing of meat, fish, cheese or vegetable fillings for the production of filled products using the co-extrusion devices
- > Multiple strand filling of viscous to free-flowing products – but also delicatessen and salads in boxes or moulds using the filling head 981
- > Multiple strand portioning and dividing of viscous to firm products using pneumatic cutting devices, e.g. beef jerky, mozzarella sticks or casing-less sausages
- > Multiple strand discharge of flat products through slit nozzles

ASV 811



The pneumatic cutoff device ASV811 is used for all applications where mixtures have to be divided into exact weights. The cutoff device can be fitted with a cutting blade or wire cutter depending on the product. A wide range of product forms and sizes can be produced thanks to the outlet nozzles which can be changed easily. The single strand cutting device can achieve output performance of up to 150 portions per minute depending on the product. A conveyor belt transports the products for further processing.

- > High weight accuracy
- > Up to 150 portions/min
- > Portion weight 5 - 30,000 g, adjustable in steps of 1 g
- > Nozzle diameter 20 - 100 mm in 5-mm-steps
- > Wide range of applications
- > Suitable for viscous mixtures
- > Ideal hygiene
- > Simple operation

We treat your raw material with utmost care

The heart of our filling machines are the VEMAG double screws. They gently transport, without compression zone raw materials with large pieces from the feed to the machine outlet. The raw material is not stressed and smearing is effectively prevented: this means that your products look mouth-watering. The double screws work almost wear-free and reduce the maintenance cost. Fast dismantling and simple cleaning ensure for shortest idle times during product changes. This reduces machine and personnel costs per quantity unit - for a safe and efficient production.



Smart Link / Online Doc

The operating data and machine data can be analyzed quickly and effectively by remote access - you know what happens when and at which line: all of this is possible with the current VEMAG Smart Link. You can discover potential weaknesses or can improve good processes even more and follow batches right down into the detail by analyzing and visualizing entire production lines. Knowledge is power. This improves line efficiency and the profit increases. Or simply let VEMAG work on the machines via remote access - this not only saves time but also reduces the service costs: VEMAG Online Doc makes it possible. Two connections which support your production.



We grind and separate directly while portioning

Extend your forming lines with integrated VEMAG grinding solutions and take advantage of grinding and separating directly while portioning. Solid product parts are automatically separated and you get a product, which distinguishes itself with a crunchy bite and a great taste sensation. Furthermore, you also increase the safety of your products and make upstream process steps redundant.



Provided by:

