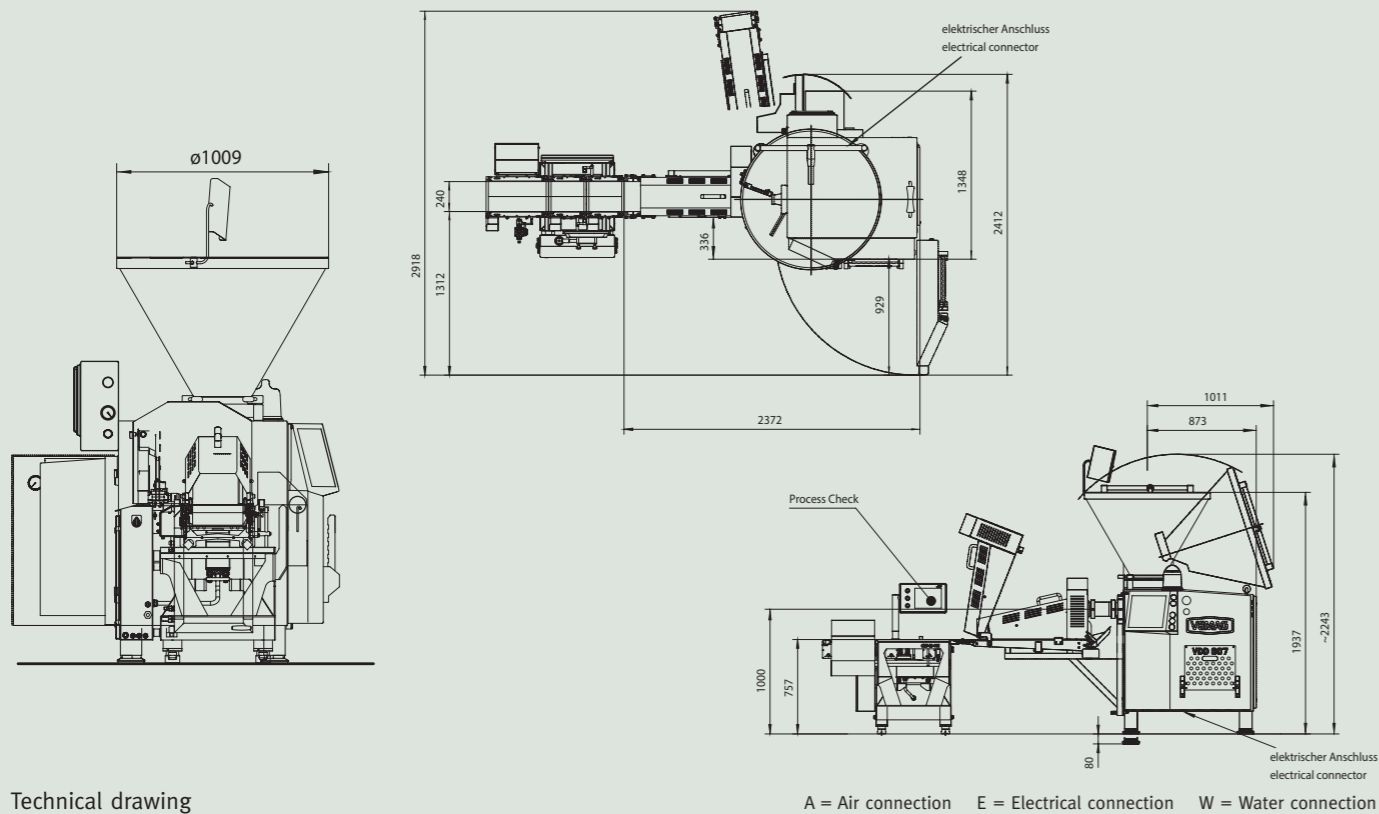
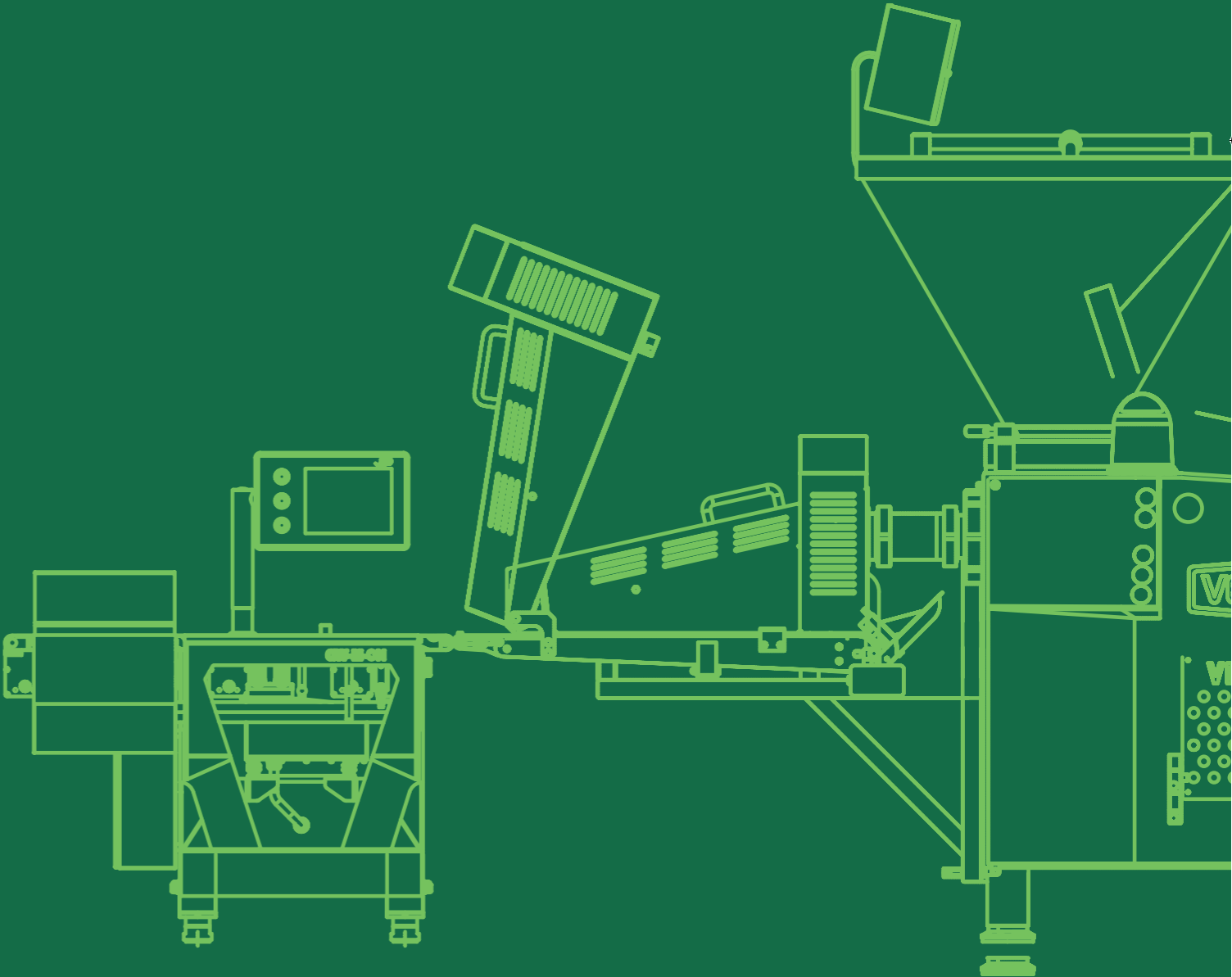


VDD807
DOUGH PORTIONER
PRECISE PORTIONING WITHOUT OIL

DATA SHEET



TECHNICAL SPECIFICATIONS

VDD807 dough portioner

Dough yield	145 - 170							
Portioning output (double screw 48/90)			Output/min.					
			VDD807 based on HP12E		VDD807 based on HP20E		VDD807 based on HP25E	
	Number of portioning tools	1	2	1	2	1	2	
	Weight	250 g	150	210	160	320	160	320
		500 g	105	105	160	225	160	320
		750 g	70	-	150	-	160	-
		1000 g	50	-	110	-	160	-
Portion weight	100–2000 g, adjustable in increments of 1 g							
Nozzle diameter	40–90 mm in 10 mm increments							
Hopper capacity	100/250 l/more on request							

VEMAG DOUGH PORTIONER.

Specially developed for the careful portioning of wheat-based doughs and high outputs

Are you fed up with the high price of cutting oil? Do you need an economical solution to significantly reduce your production costs? Then look no further than the VDD807 dough portioner and make expensive cutting oil a thing of the past.

Are you dissatisfied with the weight accuracy offered by other dough portioners? Are you looking for a solution that can guarantee exact weights anytime? Then look no further than the VEMAG VDD807 dough portioner and take advantage of the extremely accurate weighing.

Do you want to improve the quality of your products? Then opt for the VEMAG VDD807 dough portioner and take advantage of an oil-free process and eliminate oil from your products.

The VDD807 dough portioner was specially developed for the careful portioning of wheat-based doughs and high outputs.

Benefits at a glance

- More cost-effective – no cutting oil required
- Maximum weight accuracy
- High portioning rate
- Simple operation
- Can be combined with the VEMAG VPC715 process check



Rotating portioning scraper

Outstanding technology

The Principle

- The cutter rotates with an AC servo drive
- An integrated conveyor belt transports the products to the next production step
- Passes products cleanly and consistently to a check weigher, a downstream conveyor belt or a moulder
- Quickly changeable outlet nozzles produce different sized products if required

The benefits

- Always regular spacings between dough portions – perfect for smooth, time-saving production
- Product parameters can be varied to respond flexibly to market requirements

Highly economical

The Principle

- The VEMAG dough portioner does not need cutting oil, unlike conventional technology
- Accurate portions guarantee considerable savings on resources

The benefits

- Efficient operation due to high output
- Low maintenance technology saves money
- Weight-accuracy

Perfect hygiene

The Principle

- Simple cleaning of the conveyor system with water
- The encapsulated machine housing and integrated flour filter prevent flour dust from penetrating the machine

The benefits

- Easy to clean using low-pressure systems
- Parts that touch the product are made of stainless steel for maximum hygiene
- Detectable plastics guarantee maximum product safety



VDD807