

Technical drawing

A = Air connection E = Electrical connection W = Water connection

THE ROBBY

THE LEGEND RETURNS – THE NEW ROBBY

DATA SHEET



TECHNICAL SPECIFICATIONS				
Robby				
Filling output	up to 2,300 kg/h			
Portion weight	0–100,000 g in increments of 0.1 g or 1,000 g 1 g to over 1,000 g			
Portioning speed	Standard		Servo	
	Weight	Portions/min.	Weight	Portions/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 system	16 m³/h			
Weight	approx. 426 kg			
Hopper capacity	105 l			
Nominal output, total	5.8 kW			

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THE VACUUM FILLER FOR THE BUTCHERY TRADE

Versatility, flexibility, efficiency

Robby is the reliable and robust vacuum filler with rotary vane pump for the meat industry. Specially designed for the requirements of smaller production batches and frequent product changes, it's the ideal partner for daily work at butcher shops.

Benefits at a glance

- Perfectly suited to precision portioning of soft and very firm mixtures
- Flexibly combinable with maintenance-free VEMAG casing holding devices for any kind of casing, clipping machines, the filling head as well as casing spooling device
- Quick and easy to assemble because it has few parts
- Intuitive, quick operation using a 12" touch display
- Fast and straightforward cleaning
- Minimal residual product
- Unique maintenance properties
- Maximum machine availability

Smart design – simple technology

The Principle

- Extremely simple and spacious access to the machine through two pivoting doors
- Outstandingly hygienic vacuum system whose cleaning area is easy to see into
- Additional protection for all electrical components in the VEMAG Box-in-Box



VEMAG Box-in-Box system

The benefits

- Extremely easy to service and better machine availability
- Genuinely reliable, no-risk cleaning
- Improved production safety
- A lasting, secure investment

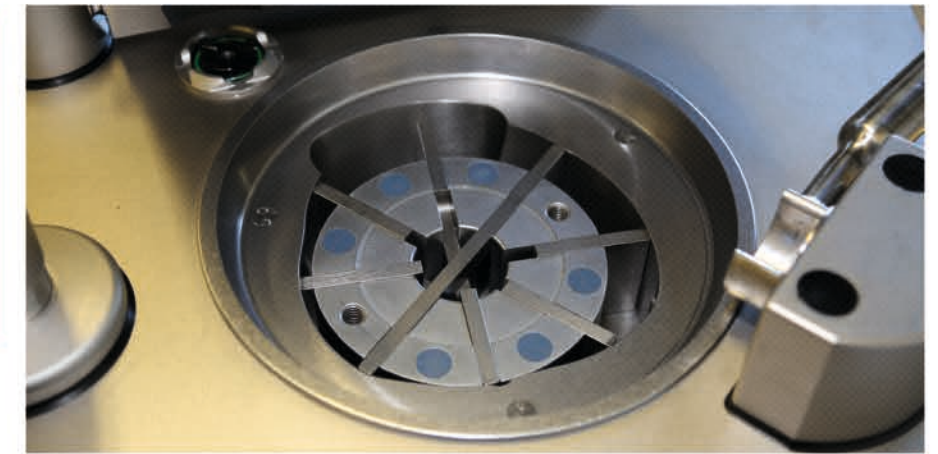
The feed system – heart of the machine

The Principle

- Feed system consists of just five parts
- Flexible system for the typical wide product range in the butcher's sector
- Feed system parts made of stainless steel
- Precision servo technology with intelligent controller

The benefits

- Quick and easy to assemble
- Constant high quality for all products
- Hygiene and longevity
- Minimum servicing costs and perfect weights



Rotary feed system

The hopper – perfect infeed into feed system

The Principle

- Optimum hopper geometry for consistent product flow
- Better feeding because all common mixtures can be actively fed in
- Split hopper



Hopper with feeder

The benefits

- Optimum product appearance because product is fed in evenly without smearing
- Minimal amounts of residual soft and firm product
- Easy loading of hopper, whatever size the batch is

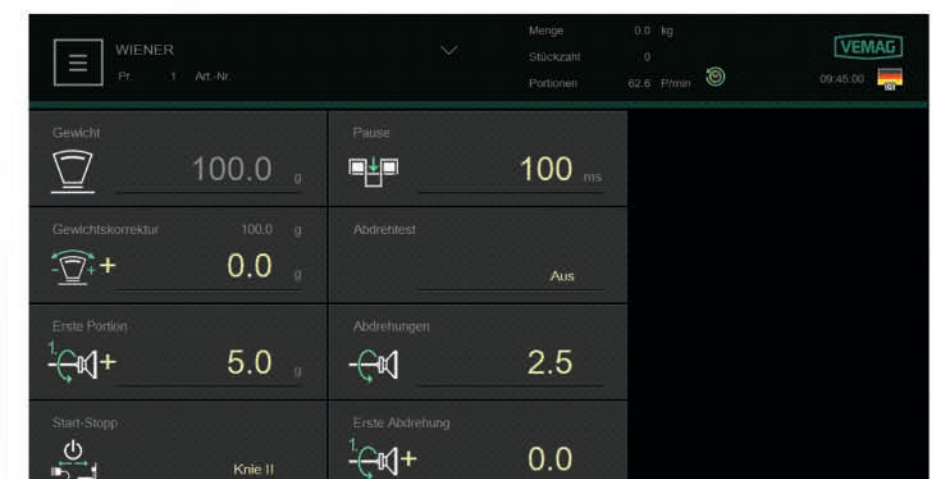
The controller – simple and ingenious

The Principle

- Intuitive 12" touch display with quick overview and home button
- All of the filler's status reports and filling programmes are displayed

The benefits

- Parameters are all easy to control directly
- Eliminates operating errors
- Optimised filling programmes for every product



12" touch display