



Our philosophy: Work together

Our customers decide for themselves what is the best for them. Our contribution is, in addition to reliable, flexible machine systems and customer-oriented service, mainly a solution oriented, cooperative dialogue with you - our customers - at eye level. We do not talk down to you and are not sporadic in our contact with you, we are at your

side continuously with advice. 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 seal stands for.



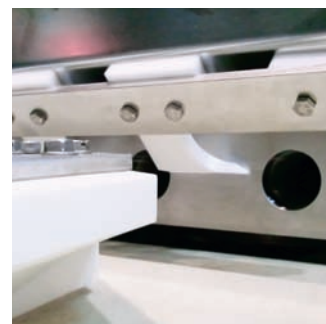
Benefit from traditional advantages:

- > Produce without cutting oils
- > Weight exact portioning
- > Versatile in its application



Filling flow divider 803

Device for flexible dividing of filling flows, e.g. for the multi-strand production of cookies



Servo cutoff device

Device for the multi-strand dividing of soft doughs such as English muffins



Filling flow divider 981

Filling device for free-flowing doughs, such as batter



Manual filling head 806

Manual filling head for dividing and applying of fine and free-flowing products such as fruit mixtures



VEMAG Maschinenbau GmbH:

Flexible solutions for bakery production



Provided by:

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Are you are looking for the ideal solution for your bakery production?

We are the right partner for you:

- > **Ideal advice**, which looks at your requirements
- > **Efficient machines**, which portion exact to weight and cost-efficiently without any cutting oil
- > **Perfect products**, in consistently reproducible quality



The possibilities: Automatic, flexible, efficient and oil-free 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. Both the individual dough dividers and accessories as well as combinations - to production lines made up from different components fulfill the highest degree in efficiency and flexibility in consideration of your requirements. This allows a production which is tailored to your requirements in the final product and your schedule.

By the way, VEMAG conveyor technology is very gentle on the dough – because VEMAG only works with special double screws.

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

- > White breads, toast and sandwich breads
- > Wholewheat and multigrain breads
- > Rye and rye-mix breads
- > Pizza dough pieces
- > Hamburger-buns, Hot Dogs and English muffins
- > Cookies, muffins and brownies
- > and many more

Your advantages:

- > **Profit advantages:** inter alia due to highest speed and highest flexibility
- > **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 no need for cutting oil and highest weight accuracy
- > **Quality advantages:** inter alia due to greatest care in handling dough and reproducible quality
- > **Hygiene advantages:** inter alia due to large stainless steel surfaces and extra enclosed electronics (cleaning is possible with low pressure equipment)



VDD 807



The dough divider with integrated cutting device and conveyor has been developed to divide doughs with a great wheat content: The VEMAG systems score thanks to their high output performance - up to 9,600 portions per hour for example for sandwich bread doughs. Since work is managed without the aid of oil, the dough divider works very economically.

- > Portion sizes from 100 to 1,400 g
- > Portioning output with up to 320 portions/minute
- > Outlet nozzle can be exchanged quickly
- > Highly efficient due to abandoning cutting oil
- > Precise weight accuracy
- > Exact positioning of the dough pieces on the belt
- > Rotating cutoff device with servo drive
- > Gentle dough dividing without oil pockets in the product
- > Hygienic design due to simple wet cleaning using low pressure equipment
- > No flour dust enters the device thanks to integrated flour filter and enclosed machine housing

Robot 500 with ASV 811



Perfect for weight exact dividing of doughs and the output of small bakery items such as cookies, cereal bars, biscuits or muffins. Versatile in its use also with conveyor flouring or oiling system for soft doughs. The dough dividers can be reconfigured within minutes - e.g. with a sheeting horn for tray-bakes or filling heads for mixtures. The R500 is the smallest in the family of VEMAG dough dividers.

- > Ideal for the small scale business and small industrial operations
- > Space saving
- > Integrated flour filter prevents flour dust from entering the machine interior
- > Processing of doughs with TA 140 – 220
- > No oil pockets due to working completely without cutting oils
- > No product residue in the round hopper due to motorized scraper
- > Hygienic Design
- > Different product forms and sizes can be quickly implemented thanks to easily changeable nozzles

KFE 245

For oil free portioning of doughs straight into baking trays or diagonally onto a moulding conveyor belt, e.g. wholewheat breads, pumpernickel, gluten free breads or rye and rye mix breads: All dough types and mixtures are processed independently by the tin filling devices no matter the viscous texture. The dough does not get into contact with floured or watered conveyor belts. Fast change of outlet nozzles allows a wide range of product forms and sizes, such as French bread and unsliced loaves.

- > Highly efficient due to abandoning cutting oil
- > Portion weights adjustable from 5 g to 60,000 g
- > Also suitable for high absorption
- > Ideal hygiene for the bakery
- > Simple operation
- > Fast portioning speed with up to 40 portions/minute
- > High weight accuracy
- > Adjustment to customer specific requirements is possible
- > Easy cleaning



ASV 808



The servo cutter 808 can be combined with all dough dividers of the HPE series and guarantees high cutting performance with up to 200 portions per minute. Like all VEMAG dough dividers, it works in exact weights e.g. for wholewheat bread, rye bread, wheat bread or pizza dough pieces.

- > Can also be used for doughs with a high dough yield
- > Prevention of oil pockets in the product due to oil free dividing
- > Great unit weight range with unit weights of 5 g to 60,000 g
- > Exact weight
- > Wide range of product forms and sizes can be achieved due to easily changeable outlet nozzles
- > Highly efficient due to abandoning cutting oils
- > Hygienic design due to simple cleaning using low pressure equipment
- > Adjustment to customer specific requirements is possible

Sheeting horn



The sheeting horn is used in all applications where soft doughs and mixtures are divided to an exact weight and are positioned directly onto sheets or sheet-form products such as tray-bakes, toppings, fillings or brownies. The sheeting horn is fitted with a pneumatically operated roller closure and can be adjusted to the specific requirements such as different sheet sizes.

- > Roller width up to 430 mm
- > Portion weights from 1 to 30,000 g
- > High weight accuracy
- > Conveyor belt (option) available
- > Adjustment to existing conveyor belts possible
- > Can be combined with all dough dividers from the HPE series as well as the Robot 500
- > Output performance with up to 10 portions/minute
- > Can also be used for doughs and mixtures with a high dough yield (TA 155 – 220)

We treat your raw material with utmost care.

The heart of the VEMAG dough divider is the „VEMAG double screw“, which works using the double spindle principle. The double screw transports gently and without any compression dough and masses even with large chunks like nuts, raisins, bits of chocolate and so on from the hopper to the machine outlet. Weight limits belong to the past as the VEMAG double screw separates easily an exactly defined amount. The double screw is working almost free of wear and tear and by doing so it reduces even the maintenance costs. A quick dismounting and a simple way of cleaning guarantee shortest downtimes while changing the product. This reduces the machine- and staff costs per quantity unit - for a safe and efficient production.

The double screws distinguish themselves thanks to a high degree of efficiency. They transport the dough directly to the outlet without circulating it in contrast to traditional solutions.

