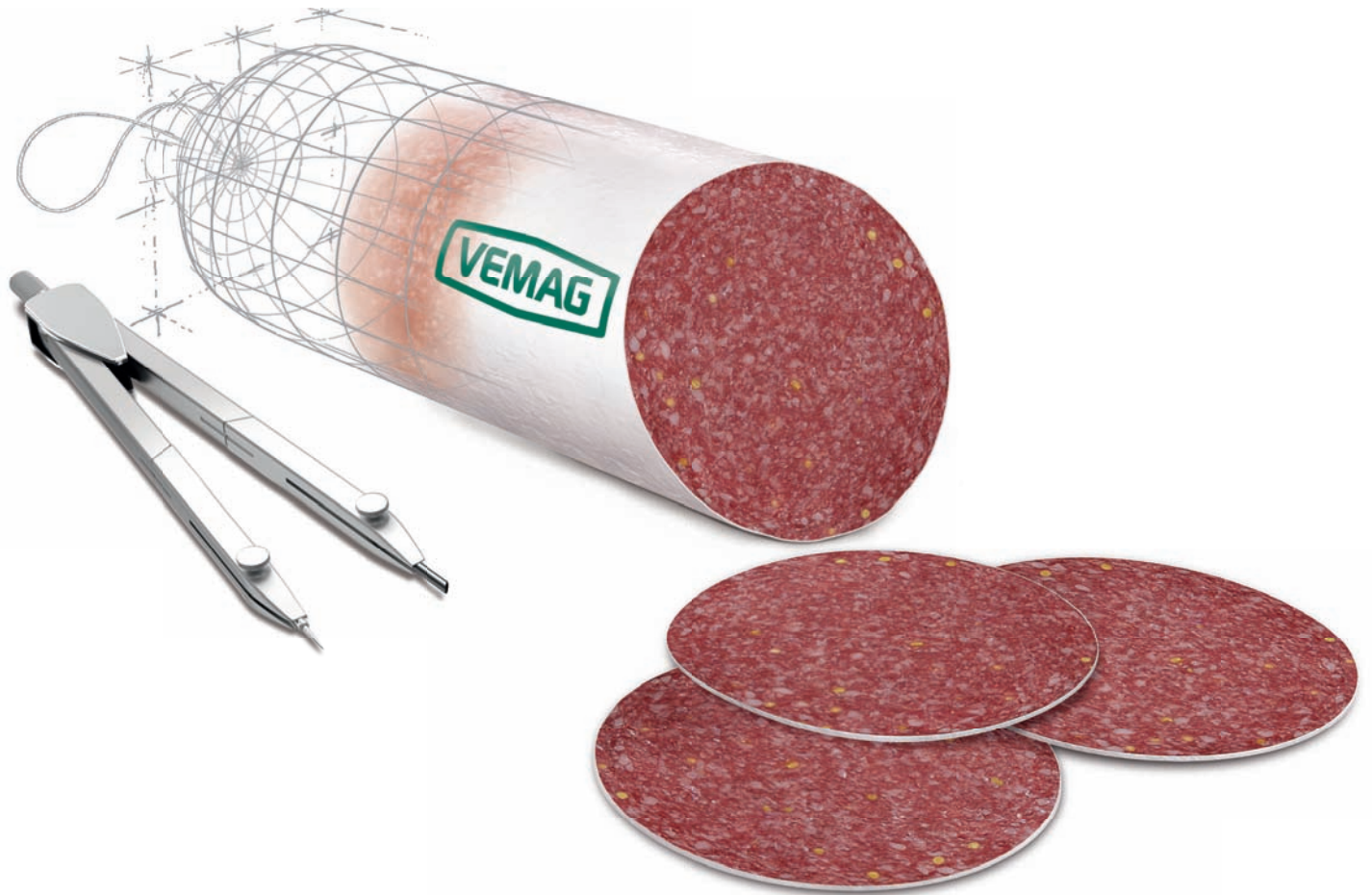




VEMAG HP Series Vacuum Fillers:

State-of-the-art technology with the double screw -
strong, flexible and easy to tool up



Are you looking for a machine that gives you obvious competitive advantages?

The VEMAG HP Series offers you:

- > **Optimized efficiency and reliability** through continuous process monitoring
- > **High process reliability and product integrity** through the ability to configure structures thanks to VEMAG grinding technology
- > **Increased reliability during use** thanks to the latest servo technology combined with years of tried and tested material handling technology
- > **Optimal hygiene characteristics** through use of easy-to-clean components



We handle your raw material as gently as possible:



The double screws are at the heart of VEMAG filling machines. The double screws transport even raw materials containing large pieces especially gently all the way from the inlet to the outlet of the machine without a compression zone. The raw material is transported gently and without stress, making your products look ready-to-eat. The double screws operate almost without wearing, reducing

maintenance costs. Quick dismantling and easy cleaning ensure minimum downtime during product changes. This lowers the machine and staff costs per quantity, ensuring reliable and efficient production.

Your **benefits**:

- > **Quality benefits:** extremely gentle product handling and reproducible quality
- > **Efficiency benefits:** fastest tooling-up and shortest downtime
- > **Service benefits:** ease of access to a machine's interior through separate doors and protection of electronics by the box-in-box system
- > **Profit benefits:** maximum speed and ultimate flexibility
- > **Hygiene benefits:** vacuum-closed sealing system and cleaning with all commercially available equipment



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 are passionate about your products and will create individual solutions just for you. This is what the VEMAG seal represents.



HP10E/12E



The HP10E as the sausage specialist with optimal machine efficiency for maximum output: the solution for all filling tasks in sausage production. Your skill with casing holding devices or length portioning equipment becomes particularly evident.

And the HP12E as vacuum filler with double screw for flexible use and first-class machine efficiency for maximum output. The one machine for all tasks, also available with sausage grinder. By replacing the double screws, every HPE machine can be adapted optimally to any product, regardless of the weight range.

- > Optimal product feed from the VEMAG Duo Drive
- > Intuitive operation of the graphical control
- > The tried and tested VEMAG box-in-box system offers maximum protection of the electronic components
- > Filling rate*, depending on feed element up to 5,700 kg/h (HP10E) and up to 3,600 kg/h (HP12E)
- > Portion weight: 1-99,000 g (infinitely adjustable)
- > Vacuum system: 16 m³/h or 40 m³/h (optional)
- > Hopper system: 250 L/350 L (optional)
- > Total nominal connected load: 16 kW at 50/60 Hz

HP15E



The specialist for clip applications for cooked sausage and cooked ham products, as well as for all high-performance linking applications. The HP15E is the high-performance filler for sausage lines, e.g. for production of hot dogs or as a pump for several sausage lines.

- > Optimal product feed from the VEMAG Duo Drive
- > Intuitive operation of the graphical control
- > The tried and tested VEMAG box-in-box system offers maximum protection of the electronic components
- > Filling rate*, depending on feed element up to 9,800 kg/h
- > Portion weight: 1-99,000 g (infinitely adjustable)
- > Vacuum system: 16 m³/h or 40 m³/h (optional)
- > Hopper system: 250 L/350 L (optional)
- > Total nominal connected load: 22 kW at 50/60 Hz

HP20E



The universal vacuum filler with double screws for flexible use in all applications — the HP20E is the all-rounder among filling machines. Formed, ground or link products and even cold mixtures can be portioned with very little effort, since the VEMAG modular system consisting of vacuum filler and perfectly matched attachments provides maximum flexibility.

- > Optimal product feed from the VEMAG Duo Drive
- > Intuitive operation of the graphical control
- > The tried and tested VEMAG box-in-box system offers maximum protection of the electronic components
- > Can be combined with the VEMAG sausage grinder
- > Filling rate*, depending on feed element up to 6,300 kg/h
- > Portion weight: 1-99,000 g (infinitely adjustable)
- > Vacuum system: 16 m³/h or 40 m³/h (optional)
- > Hopper system: 250 L/350 L (optional)
- > Total nominal connected load: 22 kW at 50/60 Hz



HP25/30E



The HP25E is the fastest vacuum filler on the market for production of large-caliber sliced products. Flexible replacement of the double screws means that the machine can be tooled up for your product with a few simple motions. This not only saves costs, but time as well.

The most powerful vacuum filler on the market for optimal grinding when producing raw sausage is the HP30E. Whether it's cold products or high output, the HP30E will never let you down.

- > Optimal product feed from the VEMAG Duo Drive
- > Intuitive operation of the graphical control
- > The tried and tested VEMAG box-in-box system offers maximum protection of the electronic components
- > Filling rate*, depending on feed element up to 25,000 kg/h (HP25E) and up to 8,700 kg/h (HP30E)
- > Portion weight: 1-99,000 g (infinitely adjustable)
- > Vacuum system: 40 m³/h
- > Hopper system: 350 L
- > Total nominal connected load: 38 kW at 50/60 Hz

HP3



The HP3 is the reliable and robust vacuum filler with double screws for small businesses and furthermore the smallest vacuum filler ever made by VEMAG. The hopper has been completely redesigned. Its optimized shape improves product feed and minimizes the amount of residual material on the inside walls of the hopper for optimal utilization of raw material.

- > Can be combined with a variety of attachments such as filling horns, casing holding devices and length portioning equipment as well as filling heads
- > Intuitive operation of the graphical control
- > Can also be used as a Coex-B machine
- > Filling rate: up to 2,000 kg/h
- > Portion weight: 1-99,000 g (infinitely adjustable)
- > Vacuum system: 16 m³/h
- > Hopper system: 105 L, 45 L or 75 L (optional)
- > Total nominal connected load: 5.3 kW at 50/60 Hz

HP10L



The HP10L is the linking specialist with double screws for flexible use. The solution for all filling tasks encountered in sausage production without a grinder. Your skill with casing holding devices or VEMAG flexible sausage lines becomes particularly evident. As a result, linking and portioning, even of soft products, is child's play.

- > Flexible use, also as Coex-B machine
- > Line control via touch panel
- > The tried and tested VEMAG box-in-box system offers maximum protection of the electronic components
- > Filling rate*, depending on the feed element up to 5,700 kg/h
- > Portion weight: 1-99,000 g (infinitely adjustable)
- > Vacuum system: 16 m³/h or 40 m³/h (optional)
- > Hopper system: 250 L
- > Total nominal connected load: 10.5 kW at 50/60 Hz

* The technical filling rate data reflects values achievable in actual practice. The theoretical values may be higher.

Formed and ground products



Clipped sausage products



Linked sausage products



Convenience products



Your benefits at a glance

VEMAG E Series Duo Drive: Two separate drives for feed element and feed system that operate independently of one another and ensure that operation is never interrupted, even in the case of mixtures that are difficult to process.

Multiple uses: Whether it's filling, clipping, grinding or separating — through a combination with special attachments, the machine can be matched perfectly to the specific production conditions. Integrative and automatic functions ensure efficient production. This makes it possible to eliminate upstream operations and reduce transport distances as well as downtime.

Optimal hygiene and production reliability: The hopper with optimized feed unit seals ensures reliable sealing under all production conditions. For cleaning, the feed unit seal is removed from the front in a few simple steps when the hopper is open, so that the infeed scroll and feed unit seal are readily accessible.

Assured vacuum monitoring: The vacuum pot is located in the direct line of sight of the operator. Meat drawn in by the vacuum is recognized immediately, so that damage to the vacuum pump can be prevented.

Convenient operation: The portioning computer with graphic control provides optimal assistance to the operator during daily tasks. With the aid of only 14 function keys, the operator has direct access to all parameters, all of which can be saved individually. The control system processes all line functions if the machine is integrated into a production line. Up to 99 programs can be stored. All outputs are displayed in clear text in the desired language. A protective cover shields the portioning computer from splashes of water.



Total Vacuum System TVS149



Producing continuously without disruption means producing economically. The VEMAG Total Vacuum System 149 enables precisely this, while simultaneously maintaining high product quality. It produces cooked sausage, raw sausage and cooked ham with optimal coloring, cover retention, a perfect cross-section and no trapped air whatsoever. Since the product is kept in a vacuum at all times, product quality is improved. Together with the universal applicability of VEMAG attachments and the tried and tested VEMAG grinding technology, products can be ground directly to the final size while simultaneously separating pieces of sinew and bone.

- > The vacuum system complements the tried and tested HP Series vacuum fillers for production of raw and cooked sausage products as well as cooked ham products
- > Two separately controlled vacuum systems for perfect evacuation and optimal product quality
- > Thanks to the ease with which the double screws can be replaced, the TVS149 is the most flexible system on the market when used with the HP30E

Dairy Design



The Dairy Design offers the highest standards for product integrity and hygiene. All issues relating to the selection of materials and processing of the filling machines comply with current USDA specifications contained in the 3-A Sanitary Standard, Number 23-05 and are therefore suitable for production of any dairy products. Areas such as the feed unit, double screw housing and double screw are optimized in terms of material selection and processing. Special seals protect the product-routing area from any contamination.

- > HP Series equipped to comply with USDA specifications
- > High-gloss polishing of the stainless steel surfaces in the hopper and cover ensures perfect cleaning
- > Hinged hopper cover with feeding pipe to protect the raw material from contamination



The VEMAG mono screw — flexible when it comes to cooked ham

Large juicy pieces of muscle — transported gently. This is what you get from the optimum pumping system. The quality of cooked ham is defined by, among other things, the size of the pieces processed. The larger the size, the higher the quality of the end product. With the mono screw, VEMAG satisfies the requirements for large-piece filling and at the same time offers a unique solution for everyone who produces cooked ham, but does not want to do without the flexibility of a universal filler. The mono screw is an add-on for the standard HP Series vacuum filler, allowing cooked ham to be filled gently. Every modern standard vacuum filler with double screws can serve as the basis for cooked ham filling. The double screws and the screw housing are removed from the standard filler. The small attachment drive is then pushed in and the mono screw inserted. That's it — the machine is now ready for filling cooked ham.



Smart Link / Online Doc

Evaluate operating data and machine data effectively and quickly via remote access — know what happened when and on which line: all of this is possible with the VEMAG Smart Link. By analyzing and visualizing entire production lines, it is possible to detect any weak spots that might be present, further optimize what is already performing well and track batches down right to the last detail. After all, knowledge is power. The power to improve line effectiveness and increase profit. Or simply to allow VEMAG Service to access the machine remotely — this not only saves time, but also reduces service costs: VEMAG Online Doc makes it possible. Two connections to assist your production.



We grind and separate as we portion

Expand your forming line with integrated grinding solutions from VEMAG and exploit the benefits of grinding and separating as you portion. Hard product constituents are automatically separated, giving you a product characterized by a crisp bite and pleasant texture. Moreover, you increase the safety of your products and render upstream process steps superfluous.



Provided by:



VEMAG Maschinenbau GmbH | Weserstraße 32 | 27283 Verden | Germany
Phone: +49 (0) 4231 777-0 | Fax: +49 (0) 4231 777-241 | e-mail@vemag.de | www.vemag.de