

Forming machine 250

Device for producing formed products



Precisely formed products.

Do you make products from meat or vegetable mixtures which can be formed – like rissoles, beefburgers or spiced mince fingers, for example?

Trust VEMAG's forming machine 250 and enjoy the benefits of a flexible production line. Forget the limits of conventional production processes and vary the shape and size of your product using quick-change forming nozzles or settings on the portioning computer of the vacuum filler.

Benefit from minimal rework and a high degree of utilization of the raw material in use.



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The forming machine shapes products from meat and vegetable mixes which hold their shape.

Use

The forming machine is connected directly to a VEMAG filler. A grinder in between ensures a final cut immediately before the product is shaped and isolated. A flattening belt gives the products the desired final height as they run on a conveyor belt. The isolated products are then passed on for further processing.

Premium-quality products

Products made with the forming machine are characterized by a good texture and natural bite. As the forming machine pumps the raw material extremely gently, meat fibres are not crushed or destroyed in contrast to conventional manufacturing methods. The meat fibres in the finished product retain their natural alignment so that the end-product has the bite of a hand-made speciality.

Integrating a grinder with an optional automatic separation valve also ensures that hard product constituents like particles of bone, sinew or foreign bodies are reliably removed from the product.

Flexible deployment

The forming machine is controlled via the portioning computer of the vacuum filler. The operator can vary the size of the product by making weight corrections on the portioning computer. Forming nozzles which are simply pushed on allow a wide variety of shapes of product (e.g. round, cylindrical, disc-shaped or even individual shapes) to be made.

Potential uses

The forming machine can be operated with the following fillers:

- ROBOT 500
- ROBOT HP-series

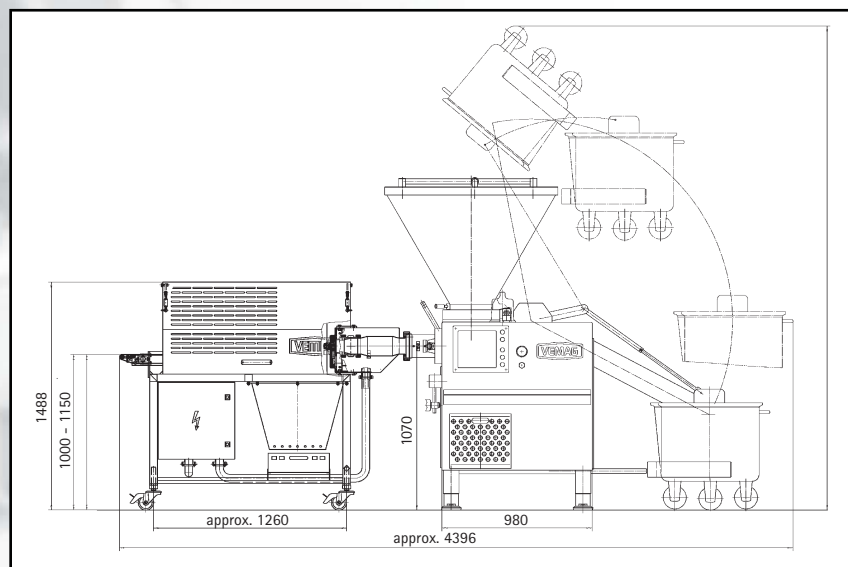
All the benefits at a glance

- Suitable for a variety of products:
 - rissoles
 - burgers
 - spiced mince fingers
 - ribs
 - nuggets
- Shape of product simple to change with push-on forming nozzles
- Product size easy to adapt by making weight corrections on the portioning computer
- High product quality with good texture and natural bite
- Grinding and separating during processing means a high level of product safety
- Minimal rework = high degree of utilization of the raw material in use
- Minimal cleaning effort = lower costs



Technical data

Types of product:	rissoles, burgers, spiced mince fingers, ribs, nuggets
Product thickness:	10 - 15 mm (rissoles) 15 - 25 mm (burgers) 20 - 30 mm (spiced mince fingers) > 10 mm (ribs)
Product weight:	10 - 15 mm (nuggets) 60 - 125 g (rissoles) 60 - 125 g (burgers) 15 - 50 g (spiced mince fingers) 100 g (ribs) 10 - 30 g (nuggets)
Portioning rate:	up to 300 portions/min.



ISO 9001
BUREAU VERITAS
Certification



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