

HP10L vacuum filler

Specialist in fast sausage linking



Focus on sausage production

Special applications require special machines. This is especially true if a product is processed frequently or exclusively. The HP10L is the new specialist with a focus on sausages: increasing productivity, reliability and turnover.

For the reason that the double screws are the same as the ones from the big machines make the HP10L unique. What's more, its price advantage makes sausages even more of a delight.

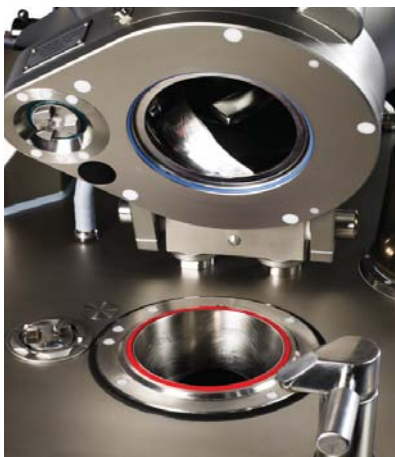


HP10L

Quick product change

Whether you want to process a single product all day or produce various sausages on the same HP10L, product changes with expensive downtimes are a thing of the past. The stainless steel hopper with optimised inclination of the hopper walls facilitates everyday work. The give-away is reduced as the precious raw materials go where they belong: in the end product.

The VEMAG design of the feed screw then allows quick cleaning. And the quicker a new product can be processed, the greater the output you get: speed ensuring maximum profit. Simply turn down the all-in-one hopper and remove the feed screw in just a few steps. If batches are changed frequently, the optional two-piece hopper facilitates the operator's work: Open, scrape out, done.



Optimum hygiene and easy maintenance

The optimum design for optimum hygiene helps save money. Only a small amount of time is required to clean the machine each day, and unnecessary extra work is avoided. The machine housing of the HP10L is made entirely of stainless steel – conventional industrial cleaning methods can be used to clean the filler after each use without affecting the machine control system. The entire electronics system is completely water and steam-tight, encapsulated in a separate VEMAG box-in-box system for optimum protection. It goes without saying that the filler has a double seal between the hopper and the housing for perfect hygiene: just as it should be. And if a seal has to be changed, access is particularly easy. Simply turn down the hopper and that's it – no dismantling or other complicated and time-consuming intervention is necessary. This means the seal can undergo a visual check each day. It could not be quicker. And quick also means low amounts of downtime, so that the HP10L can be back in production as soon as possible. Good news for your turnover.

Application

Anyone who has already operated a vacuum filler will also be able to operate the HP10L. The operation is really intuitive; the new touch-screen panel has a clear, logical arrangement so that the operator can immediately

finds his way around. Once it has been saved, the operator can call up production and process data at the push of a button for any application: Nuremberg sausages, Wiener sausages and so on.

Driven by a powerful 7 kW main motor, the HP10L portions reliably and into accurate weights. The more accurate the weight, the more products you produce from the same raw materials – that's good news for your turnover.

The benefits at a glance:

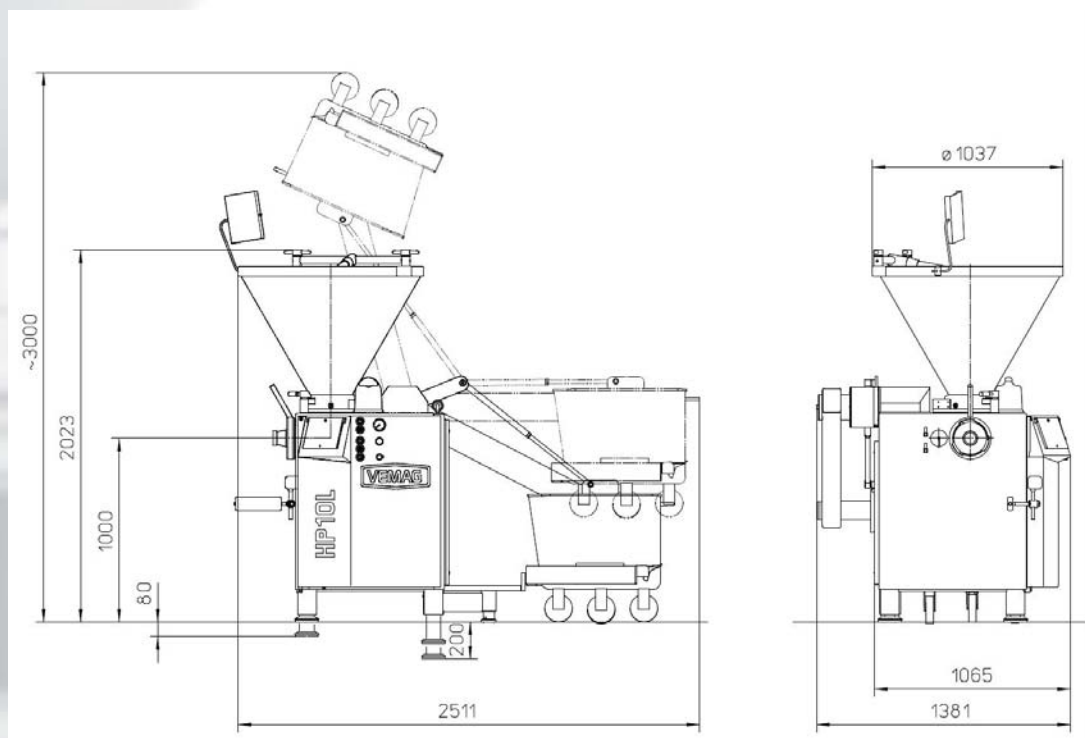
- Specialisation in sausages
- High-speed linking
- Quick product change
- Optimum hygiene
- Easy maintenance
- CAN bus control
- Intuitive touch-screen panel
- Accurate weight portioning
- Encapsulated electronics (box-in-box system)
- Small space requirement
- Can be combined with VEMAG attachments
- All the advantages of double screw machines



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Technical data

Feed rate depending on feed element up to:	5700 kg/h
Portioning speed:	> 820 portions/min. (depending on product, casing and portion size)
Vacuum system:	16 cm (40 cm optional)
Hopper capacity:	250 l (two-piece optional)
Nominal power total:	10.5kW



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