

Reiser Bakery

Innovative dough portioning solutions.



The versatile Vemag sets new standards for product quality, scaling accuracy and gentle handling of your product.



superior
product quality

The high-speed Vemag is a dough divider that combines the highest levels of product quality, portioning accuracy, gentle handling and versatility.

The Vemag is a single machine that is used with a number of innovative attachments to produce a wide variety of bakery products. Its modular construction allows the Vemag to be configured for virtually any application, and is easily reconfigured as the application or requirement changes. The Vemag is available in a range of sizes to meet any production requirement.

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The Vemag provides:

Superior product quality

Highly accurate portioning

Gentle product handling

The highest level of hygiene

The highest level of versatility through the use of a wide range of attachments

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Superior product quality

The Vemag is easily adjustable to handle all types of doughs, absorption levels, crumb structures and portion sizes. It can easily process stiff doughs and viscous, sticky batters. This flexibility allows the Vemag to be optimized to consistently produce the highest quality products.



The Vemag's double-screw provides exact-weight portions and gentle handling of the product.



The heart of the Vemag is its unique pumping system – the patented double-screw. The double-screw's positive displacement assures gentle and consistent handling of the product without overworking it, and exact-weight portions that virtually eliminate giveaway. The double-screw transports the product from the hopper to the machine outlet without damaging or compressing it. Large inclusions and heavy doughs are handled with ease. The double-screw is available in a variety of configurations to process virtually any type of product.

Hygienic design

The Vemag's housing is constructed entirely of stainless steel. Smooth surfaces prevent accumulation of product residues. The double-screws can be quickly removed. The entire product path is 100% accessible for easy cleaning and inspection. The electronics system of the Vemag is protected with a "box-in-box" design to make it absolutely impervious to water. The entire machine can be cleaned quickly and easily with high-pressure cleaning equipment.

Highest level of versatility

The Vemag will prove to be the most versatile machine in your bakery, providing efficient, high-speed production of all types of bakery products. Each Vemag attachment is carefully designed to produce consistent, high-quality bakery products. Attachments can be swapped out in minutes so that you can easily produce a variety of products.

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The Vemag is a perfect solution for use as a:

Dough divider for breads, buns, rolls, English muffins, pizza dough and more

Cookie dough depositor

Bar extruder

Batter depositor

Filling depositor

Cup and pail filler

Portioner

Coextruder

Dough sheeter

Fats and margarine sheeter

Pie dough portioner

Pie shell filler

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Vemag **Dough Divider**

Why is the Vemag a better dough divider? Product quality, scaling accuracy and versatility.

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Vemag Benefits:

- Superior product quality
- Unmatched scaling accuracy
- Precise scaling of a wide range of portion sizes
- Handles absorption rates from 45% to 95%
- Produces a variety of crumb structures
- Gentle handling of dough
- No divider oil needed
- Fast, easy changeovers
- Range of machine sizes and lane configurations to meet any production requirement

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Use the Vemag Dough Divider for:

- All types of variety breads
- Soft rolls
- Hard rolls
- Buns
- English muffins
- Pizza dough
- Pie dough

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The Vemag consistently produces precise weight portions.

Batch after batch, the Vemag consistently produces precise-weight portions at 1% standard deviation. Portions are accurate right from the start, eliminating startup “tinkering” time, rework and waste.



The Vemag can easily scale a variety of portion sizes.

The versatile Vemag is easily adjustable to produce portions ranging from 1/4 ounce to 40 pounds.



The Vemag eliminates the need for divider oil.

The Vemag does not require mineral oil, saving thousands of dollars annually while eliminating the problems of holes and surface blisters in the product, as well as unsafe spills on the plant floor.



Vemag 500 Single-Lane Dough Divider



Vemag VDD807 Single-Lane Dough Divider with Process Check PC715

Vemag **Cookie Dough Depositor**



The Vemag Cookie Dough Depositor is an ideal solution for producing pre-formed, ready-to-bake cookie dough portions and breakaway cookies.

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Vemag Benefits:

Produces exact-weight, pre-formed, ready-to-bake portions

Superior product quality—dough is gently handled, inclusions are not damaged

Fast, easy changeovers between any shape or size

Single-lane and multi-lane available

Easily adjustable to accurately portion into cups and tubs

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Use the Vemag Cookie Dough Depositor for:

All types of Cookies

Bars

Scones

Biscotti

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Vemag 500 Single-Lane Cookie Dough Depositor with Shuttle Conveyor and Pan Indexing Conveyor



Vemag 500 Cookie Dough Tub Filler



Vemag HP-E Multi-Lane Breakaway Cookie Dough Depositor

Come develop your products with our **Bakery Specialists** at the **Reiser Customer Center**.

At Reiser, we employ a team of Bakery Specialists from all facets of the industry—technicians, instructors, wholesale bakers, retail bakers and bakery scientists. These experts have a deep knowledge of technology backed with decades of application expertise and are available to help bakers improve their operation. Our Specialists can show you how to make the product you want to make—efficiently and with the greatest product quality.



explore
your
options



Bakers are invited to visit our 13,200-square-foot **Reiser Customer Center** where they can test their recipes, develop new processes and experiment with our equipment. Our knowledgeable Bakery Specialists and technicians are ready to help you solve real-life problems. We can also visit your facility to conduct these same tests.

Vemag Bar Extruder



The Vemag Bar Extruder is a highly versatile and precise portioner that allows bakers to produce bars of all types, shapes and sizes.

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- Exact-weight portioning
- Fast, easy changeovers between shapes
- Gently handles dough, large inclusions (whole nuts, chocolate chunks, dried fruit) are not damaged or crushed
- Consistent thickness, width and length with square ends
- System is ideal for all types of energy bars, cookie bars, fruit bars and protein bars

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*Vemag 500
Single-Lane Bar Extruder*

Vemag Coextruder



The Vemag Coextrusion System is the superior solution for producing precisely-portioned filled products.

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- Simple, reliable, high-speed system
- Gently handles dough, fillings are not damaged
- Hygienic design for superior sanitation
- Consistently accurate portion sizes and weights with uniform lengths
- Choose from 100% sealed product or open ends to reveal filling
- Produces a wide range of product shapes, balls, and sticks
- System is ideal for filled sandwiches, breadsticks and sweet goods

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*Vemag Coextrusion System
with Single-Lane Servo Crimper*

Vemag Rotary Sheeter



The Vemag Rotary Sheeter extrudes smooth, uniform sheets of dough or fats with consistent thickness and width.

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- Gently handles dough, inclusions are not damaged
- Reduces hand labor and automates production lines
- Corner-to-corner pan coverage
- High-speed production
- Consistent thickness and width
- System is ideal for all types of brownies, cookies, icing, toppings and batter

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*Vemag 500
Brownie Sheeter*

Vemag Dripless Valve Depositor



The Vemag Dripless Valve deposits exact-weight portions of fillings into pie shells, pans and other containers.

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Automated system accurately deposits exact-weight portions
Gently handles fillings

Deposits fillings directly into conveyed plastic cups, tubs and pie shells

Deposits cleanly and accurately without mess or container contamination

System is ideal for depositing pie fillings, quiche fillings, cheesecake, cream cheese, frosting, fondant and other fluid or viscous products

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Vemag 500
Pie Shell Filler

Vemag Gluten-Free Depositor



The Vemag Depositor is the perfect solution for producing an entire line of gluten-free bakery products.

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Unmatched scaling accuracy

Handles the stickiest, most fluid gluten-free doughs and batters

Automated production

Neat, clean depositing

Fast, easy changeovers

Easy-to-clean design with 100% access to the product path allows complete sanitation of the unit, eliminating any risk of cross-contamination

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Vemag HP-E Gluten-Free Bun Divider with
Multi-Outlet Waterwheel and Panning Conveyor

Vemag Batter Depositor



Automate your cake production line with the Vemag Batter Depositor.

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Automated system accurately deposits exact-weight portions

Gently handles batter

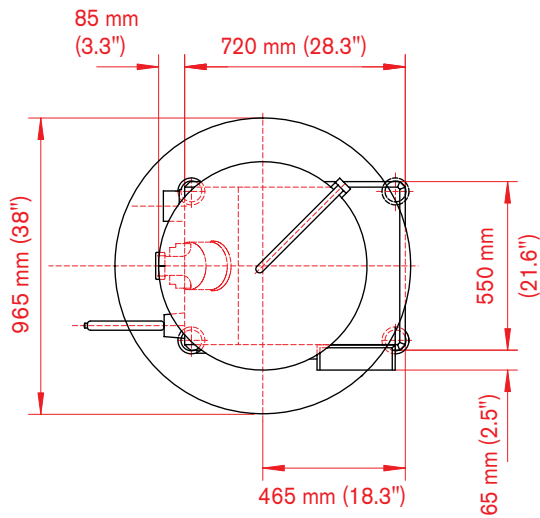
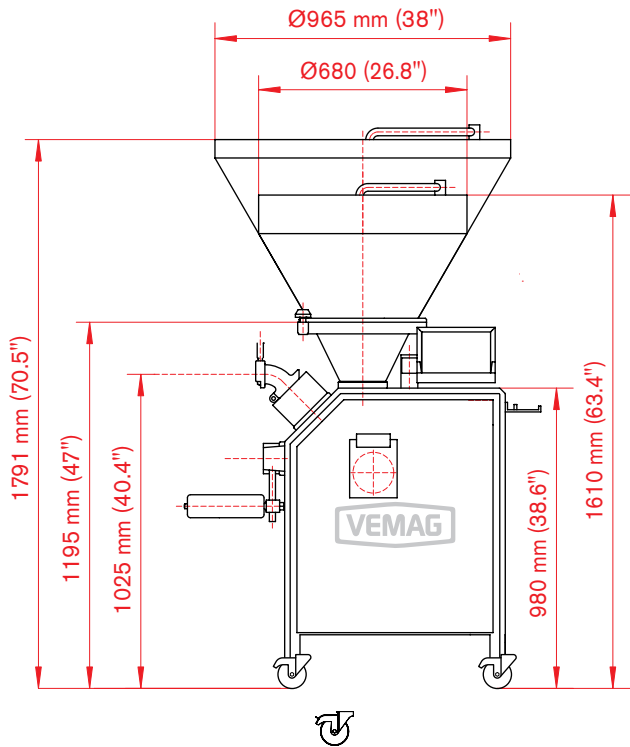
Portions batter directly into conveyed pans and trays

Deposits cleanly and accurately without mess or container contamination

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Vemag 500
Batter Depositor

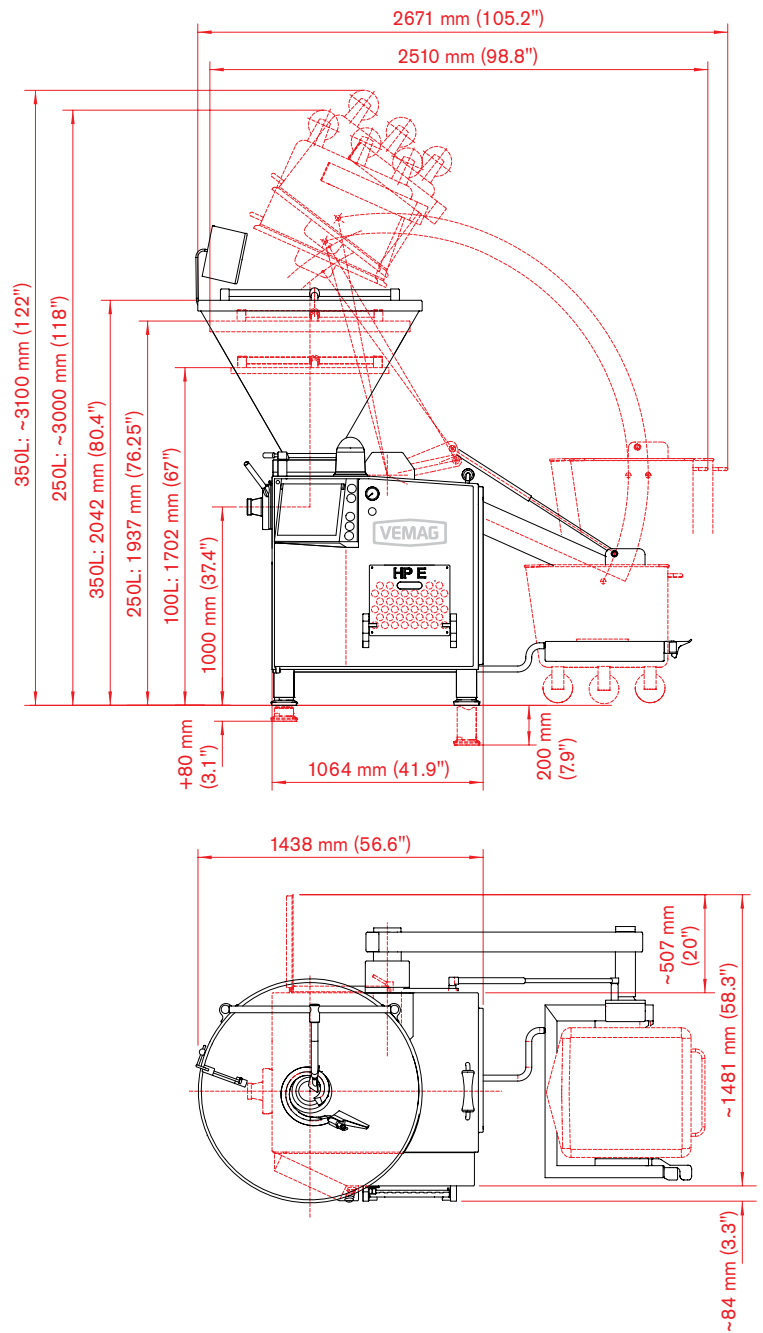


Filling Rate:	Infinitely adjustable up to 2,500 kg/h (5,500 lbs./h)
Portion Weights:	5 - 30,000 g, adjustable in increments of 0.1 g or 1 g
Portioning Speed:	Up to 450 portions/minute (depending on product and portion size)
Hopper Capacity:	110 L / 230 L optional (200 lb. / 400 lb. optional)
Machine Weight:	Approximately 400 kg (880 lbs.)
Power Requirement:	4.9 kW at 50/60 Hz

Voltage	Phase	Cycles	Power Consumption
220 - 240 V	3ø	50/60 Hz	23A
400 - 480 V	3ø	50/60 Hz	13A
575 V	3ø	60 Hz	9A



gentle
handling
of product



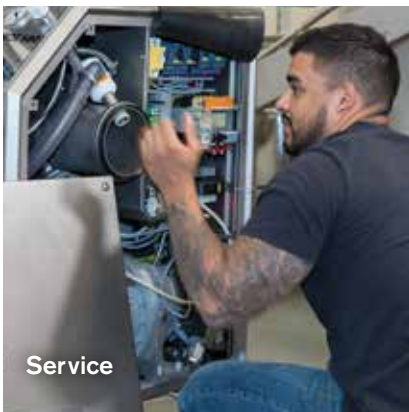
Filling Rate:	Infinitely adjustable up to 17,100 kg/h (37,700 lbs./h)
Portion Weights:	5 - 60,000 g, adjustable in increments of 0.1 g or 1 g
Portioning Speed:	Up to 1,200 portions/minute (depending on product and portion size)
Hopper Capacity:	100 L / 250 L / 350 L (200 lb. / 450 lb. / 625 lb.)
Machine Weight:	Approximately 1,250 kg (2,750 lbs.)
Power Requirement:	12 kW at 50/60 Hz – (varies by model) 38 kW at 50/60 Hz

Voltage	Phase	Cycles	Power Consumption (varies by model)
220 - 240 V	3 ϕ	50/60 Hz	26A - 64A
400 - 480 V	3 ϕ	50/60 Hz	15A - 75A

Industry-leading **customer service and support.**



Telephone Support



Service



Engineering

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