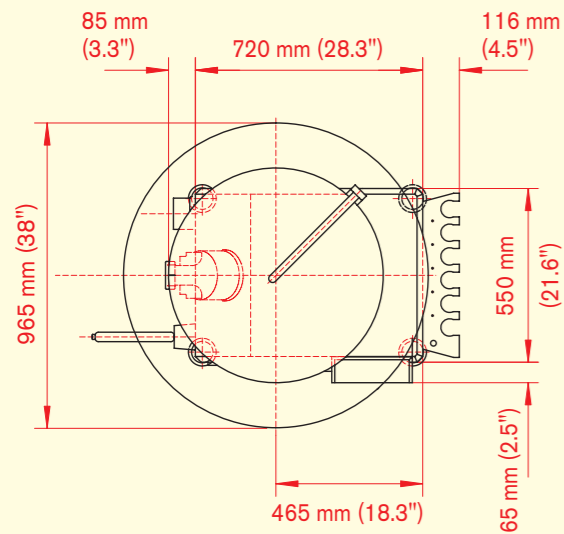
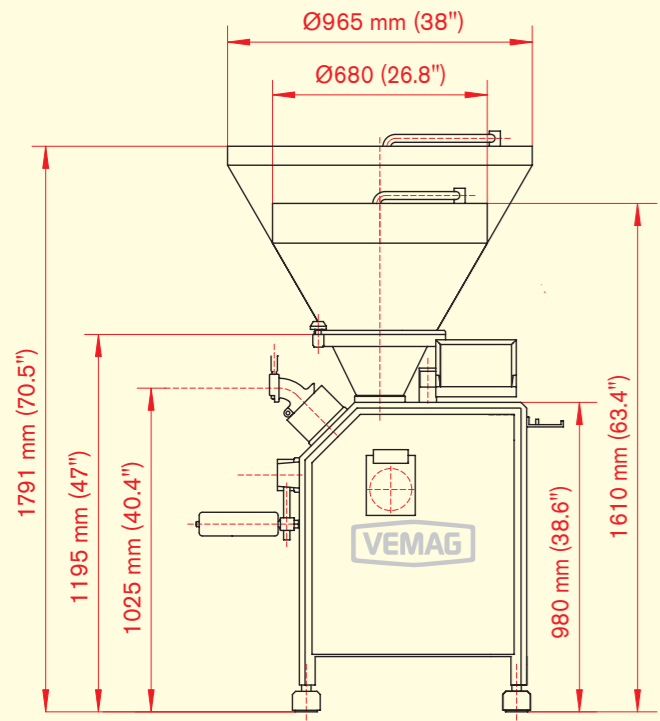


VEMAG 500 SPECIFICATIONS



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)
Vacuum System:	16m ³ /h
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

Coextrusion solutions for filled products.



Along with being a stand-alone machine for multiple applications, two Vemags can be used together with a Reiser-engineered coextrusion attachment to produce an endless assortment of filled products. Working in conjunction with a crimping or forming attachment, the coextrusion system delivers a finished product of consistently accurate size and weight. And if your product needs to be folded, Reiser has the solution for both hand-folding and folding machines.

The first Vemag supplies the product's outer shell; the second supplies the product's filling. The forming attachment gives the product its shape, and the crimper ensures securely sealed product ends. Ideal for producing chicken



kiev, filled sandwiches, cheese-filled meatballs, croquettes, dumplings, taquitos, tamales, filled breadsticks and more.

The industry's leading customer service.

At Reiser, we know that it requires a dedicated and knowledgeable support network to guarantee a satisfied customer. Our worldwide team of after-sales support professionals is always available to help you. Not only are they experts on our full line of equipment, they also understand product applications. Our on-staff food specialists are also here to help you with product formulations optimized for your application and to ensure that your Vemag meets your expectations. From research and development, installation, training, and service...to telephone support, application specialists, and a huge inventory of spare parts, no other supplier can match Reiser's total commitment to its customers.



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Leading the food industry in processing and packaging solutions.

Vemag Equipment

Innovative solutions for the food industry



Leading the food industry in processing and packaging solutions.

It's a former. It's an extruder. It's a depositor. It's a sheeter. It's a Vemag.

Many applications. One solution. The Vemag pumps extremely viscous product, handles chunky foods without damaging them, and produces precise weight portions. The Vemag will prove to be the



The Cut-Off Attachment produces portions of precise weight and size.

The Dripless Valve is ideal for accurate filling and depositing.



most versatile piece of machinery in your plant. It's a single machine that incorporates a number of innovative attachments to produce a multitude of different food products. No matter what your application, Vemag is the right solution.

Cut-Off Attachment

Produce precise weight and size portions of even the most viscous products. Simply change the insert to change your portion shape. Depositing precise and consistent portions onto lines – moving or stationary – is easily accomplished. The Vemag is ideal for portioning all types of fillings. It accurately deposits fillings for products such as burritos, egg rolls, pockets, calzones and pie shells.

Dripless Valve Attachment

Fill various sized containers accurately and gently without mess or container contamination. Easily integrates into existing lines. Great for portioning salads, sauces, spreads, dips, quiches and all liquid products.



Vemag 500

Slice Depositor – Reiser's unique attachment produces "sliced" portions of exact weight and size. It deposits cleanly and easily with no mess. Use it to produce all types of sandwiches – deposit slices of cheese onto burgers, portion tuna salad onto bread, deposit condiments and more. The Slice Depositor is the perfect solution to reduce hand labor and automate your production line.

Water Wheel Attachment – Divide product flow accurately to any number of outlets. Perfect for multiple lane portioning into trays or form/fill/seal equipment and for depositing onto oven bands, freezer belts or makeup lines. High-volume portioning has never been easier.

The Vemag is available in various models and hopper capacities. It meets virtually any production requirement: the Vemag HP-E for larger volume production and the Vemag 500 for smaller volumes. All models feature

stainless steel construction to ensure the highest level of hygiene. An easy-to-operate controller stores multiple programs.

Whatever your application, think Vemag from Reiser.



Vemag HP-E

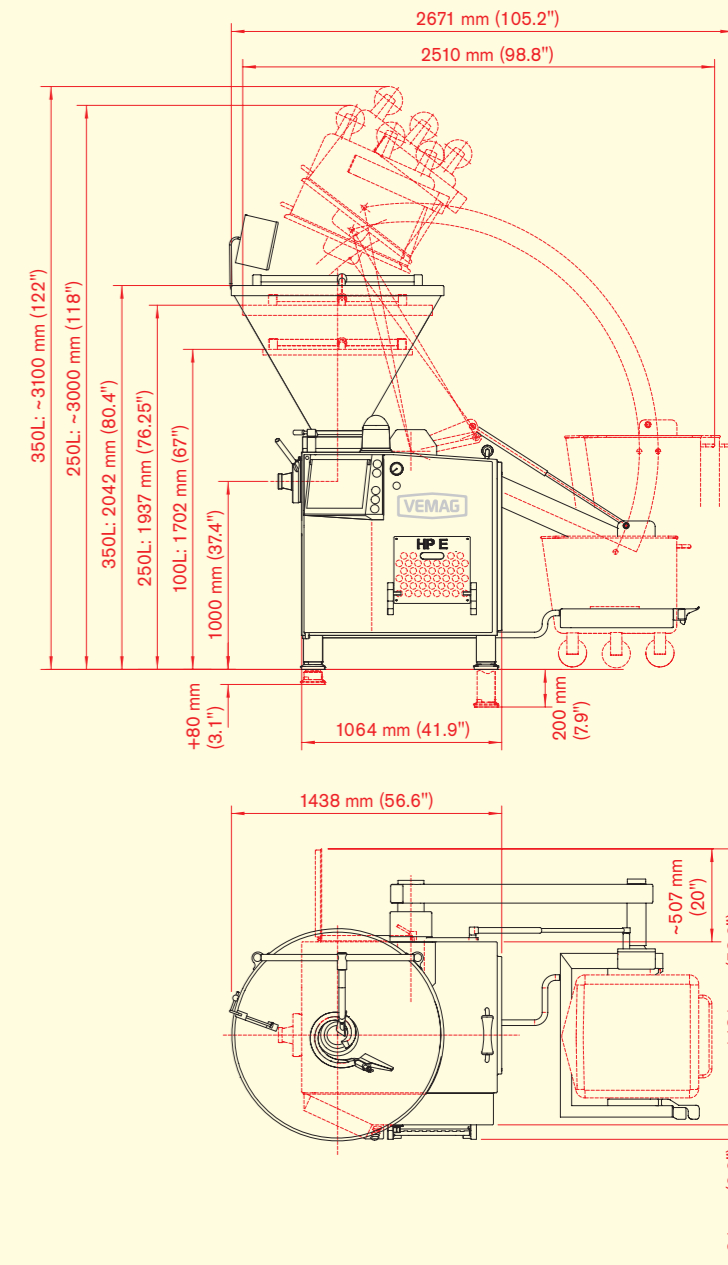


The Slice Depositor helps automate your sandwich production line.

The Water Wheel Attachment divides portions accurately to any number of outlets.



VEMAG HP-E SPECIFICATIONS



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)
Vacuum System:	15m ³ /h (40m ³ /h optional)
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