Vemag HP-E

Leading the bakery industry in versatility, portioning accuracy, speed and product quality.
The Vemag HP-E Series is a line of incredibly versatile machines that combine the highest levels of portioning accuracy, speed and product quality.

The Vemag HP-E is a single machine that incorporates a number of innovative attachments to produce a variety of different bakery products. Featuring the latest servo technology, the Vemag offers bakers the highest levels of portioning accuracy, production efficiency, versatility and quality. The Vemag delivers a superior product over a full range of absorption levels. Its modular construction allows the Vemag to be configured for virtually any application and reconfigured as the application or requirement changes.

The Vemag HP-E provides:
- The highest level of flexibility and versatility through the use of a wide range of attachments.
- The highest level of reliability for all of your bakery production processes.
- The highest level of efficiency.
- The highest level of hygiene.

Highest level of flexibility
The Vemag HP-E will prove to be the most versatile machine in your bakery, providing efficient, high-speed production of all types of bakery products. The Vemag HP-E is a single machine that incorporates many innovative attachments specifically designed for bakery applications. The Vemag HP-E sets the standard for portioning accuracy, speed and product quality. Each Vemag attachment is carefully designed to produce consistent, high-quality bakery products. Attachments can be easily swapped out in minutes so that you can produce a variety of different products.

Highest level of reliability
The robust Vemag HP-E has proven itself as a true workhorse. It has been designed for use in the toughest working conditions. All components are designed to have a long service life, a low level of wear, and low maintenance.

Highest level of efficiency
At the heart of the Vemag HP-E lies its double-screw pumping system. The double-screw system provides the highest levels of portioning accuracy and virtually eliminates giveaway. High outputs are easily achieved.

Highest level of hygiene
The Vemag HP-E has been designed for the highest levels of cleanliness and hygiene. The machine's housing is constructed entirely of stainless steel. Smooth surfaces prevent accumulation of product residues. Its tilt hopper is easy to open and quick to clean. The double-screw can be quickly removed. The entire electronics system of the Vemag HP-E is "box-in-box" protected to make it absolutely impervious to water. The entire machine can be cleaned quickly and easily with high-pressure cleaning equipment.

The positive displacement double-screw assures gentle handling of product and exact-weight portions.

The Vemag HP-E features a unique pumping system – the patented double-screw. The double-screw's positive displacement assures gentle and consistent handling of your product without overworking it... and exact-weight portions. The double-screw transports the product from the hopper to the machine outlet without damaging the product. Large inclusions and heavy doughs are handled with ease. The double-screw is available in a variety of configurations to handle virtually any type of product.

The Vemag HP-E is the perfect solution as a:
- Dough divider
- Cookie dough depositor
- Batter depositor
- Filling depositor
- Bar extruder
- Coextruder
- Portioner
- Dough sheeter
- Fats and margarine sheeter
- Pie shell dough divider
- Pie shell filler
- Cup and pail filler
The Vemag HP-E is a proven workhorse for a wide variety of high-volume bakery applications.

**Waterwheel Attachment**

Our patented Waterwheel divides the product flow into multiple lanes with equal portions from each outlet. There is no need for tinkering with equalizing valves. Weight accuracy is guaranteed across each lane without adjustments. It is a proven solution for high-volume production. The Waterwheel is ideal for dough dividing, as well as depositing cookie dough, muffin batter and fillings.

**Rotary Sheeter Attachment**

The Rotary Sheeter extrudes smooth, uniform sheets of brownie batter and cookie dough with consistent thickness and width. For panning applications, the Sheeter is equipped with a rotary cut-off device to ensure clean, even edges filled corner-to-corner with no mess. This system can also be used to precisely sheet margarine and fats onto a make-up line.

**Vemag Dough Dividers**

The Vemag HP-E Dough Divider is available in a wide variety of configurations, from single-lane to double-lane to multiple-lane systems. The Vemag HP-E Dough Divider adds versatility to every production line and is perfect for the high-volume production of all types of breads, buns and rolls. It is easily adjusted to consistently produce exact-weight portions on a full range of products. It can produce a wide range of portion sizes – from 5g to 20kg.
Vemag HP-E Series Technical Data

**HP-E Series**

<table>
<thead>
<tr>
<th>Specification</th>
<th>Details</th>
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<tbody>
<tr>
<td>Filling rate:</td>
<td>Infinitely adjustable – up to 17,100 kg/h (37,700 lbs/h)</td>
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<tr>
<td>Portion weights:</td>
<td>5 - 60,000 g, adjustable in increments of 0.1 g or 1 g</td>
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<tr>
<td>Portioning speed:</td>
<td>Up to 1,200 portions/minute (depending on product and portion size)</td>
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<tr>
<td>Vacuum system:</td>
<td>15 m³/h (40 m³/h optional)</td>
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<tr>
<td>Hopper capacity:</td>
<td>100 liter / 250 liter / 350 liter (200 lb. / 450 lb. / 625 lb.)</td>
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<tr>
<td>Weight:</td>
<td>1,250 kg (2,750 lbs.)</td>
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<tr>
<td>Power requirement:</td>
<td>12 kW at 50/60 Hz - 38 kW at 50/60 Hz</td>
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**Voltage, Phase, Cycles, Power Consumption**

<table>
<thead>
<tr>
<th>Voltage</th>
<th>Phase</th>
<th>Cycles</th>
<th>Power Consumption (varies by model)</th>
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</thead>
<tbody>
<tr>
<td>220 - 240 V</td>
<td>3ø</td>
<td>50/60 Hz</td>
<td>26A - 64A</td>
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<tr>
<td>400 - 480 V</td>
<td>3ø</td>
<td>50/60 Hz</td>
<td>15A - 75A</td>
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