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 dough shell; the second supplies the product’s filling. The forming attachment gives the product its shape, and the crimp ensures securely sealed product ends. Ideal for producing filled pastry pockets, filled breadsticks, filled scones, fried pies 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.
The Vemag will prove to be the most versatile machine in your bakery, providing efficient, high-speed production of a multitude of bakery products. It's a single machine incorporating many innovative attachments specifically designed with your bakery in mind. Vemag sets the standard for portioning accuracy, speed and product quality. Each attachment has been carefully designed to produce consistent, high-quality bakery items.

**Guillotine Cut-Off Attachment** – Produce precise weight and size portions of even the most fluid or viscous products. Simply change the insert to change the portion shape. Depositing precise and consistent portions onto lines — moving or stationary — is easily accomplished. Ideal for dividing all types of breads, rolls, English muffins, pizza dough and gourmet cookie doughs. Accurately deposits fillings and gently handles large chunks of chocolate, fruits, candies and nuts.

**Dripless Valve Attachment** – Fill various sized containers accurately and gently without mess or container contamination. Great for depositing fondant, cookie dough, batter, cream cheese, frosting, pie fillings, quiche fillings and all liquid products.

**Rotary Sheeter Attachment** – Extrude smooth, uniform sheets of fats or dough with consistent thickness and width. Equip the attachment with a rotary cut-off device to ensure clean, even edges. Produce continuous sheets of product onto a make-up line. Ideal for extruding doughs, toppings, brownies and batters.

**Water Wheel Attachment** – Divide product flow accurately to any number of outlets. Perfect for accurate portioning onto baking trays, oven bands, freezer belts, make-up lines and rounding belts. High volume production has never been easier. Ideal for depositing cookie dough, scones, fillings and muffin batter — faster than ever.

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.

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**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:** 15 m$^3$/h (40 m$^3$/h optional)
- **Hopper Capacity:** 100 L / 250 L / 350 L (200 lb. / 450 lb. / 625 lb.)
- **Machine Weight:** Approximately 1250 kg / 2500 lbs
- **Power Requirement:** 12 kW at 50/60 Hz (varies by model), 38 kW at 50/60 Hz
- **Voltage:** 220 - 240 V 3ø 50/60 Hz
- **Phase:** 3e
- **Cycles:** 50/60 Hz
- **Power Consumption:** 26A - 64A

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Vemag 500

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

The Dripless Valve is ideal for accurate filling and depositing.

The Rotary Sheeter Attachment extrudes smoothly and evenly.

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