The ROBOT DP C-series

The vacuum fillers with rotary vane pump for industrial-scale plants

Technical data

**ROBOT DP10C**
- Filling rate: depending on the feed element up to 6,000 kg/h
- Filling pressure: max. 40 bar
- Portion weight: 5 - 60,000 g, can be set in increments of 0.1 g or 1 g
- Portioning speed: > 700 portions/min. (depending on product, casing and portion size)
- Links: 0 - 5, infinitely adjustable
- Vacuum unit: 20 m³/h
- Hopper capacity: 250 l / 350 l (option)
- Weight with lifting and tipping device: approx. 1,300 kg
- Total nominal output: 9.5 kW at 50 Hz
- Main motor: 7.5 kW at 50 Hz
- Mains voltage Frequency Nom. cur. Back-up fuse:
  - 380 - 400 V 50 Hz 21 A 35 A
  - 220 - 230 V 50 Hz 36 A 63 A
  - 380 - 460 V 60 Hz 20 A 35 A
  - 220 - 265 V 60 Hz 35 A 63 A
- Hopper with 250 l:
  - A 2505
  - B 1340
  - C 1935
  - D min. 2940 max. 2995
  - E 332 (DP10C) 375 (DP15C)

**ROBOT DP15C**
- Filling rate: depending on the feed element up to 10,000 kg/h
- Filling pressure: max. 40 bar
- Portion weight: 5 - 60,000 g, can be set in increments of 0.1 g or 1 g
- Portioning speed: > 700 portions/min. (depending on product, casing and portion size)
- Links: 0 - 5, infinitely adjustable
- Vacuum unit: 20 m³/h
- Hopper capacity: 350 l / 250 l (option)
- Weight with lifting and tipping device: approx. 1,330 kg
- Total nominal output: 17 kW at 50/60 Hz
- Main motor: 15 kW at 50/60 Hz
- Mains voltage Frequency Nom. cur. Back-up fuse:
  - 380 - 400 V 50 Hz 27 A 50 A
  - 220 - 230 V 50 Hz 47 A 80 A
  - 380 - 460 V 60 Hz 25 A 50 A
  - 220 - 265 V 60 Hz 46 A 80 A
- Hopper with 350 l:
  - A 2685
  - B 1400
  - C 2040
  - D min. 3040 max. 3090
  - E 332 (DP10C) 375 (DP15C)
The ROBOT DP10C and ROBOT DP15C redefine the standard for vacuum fillers with rotary vane pump. The modular system of vacuum filler plus specially-adapted attachments enables tailor-made solutions to be found for every application.

**ROBOT DP10C** for medium-sized plants

No-compromise performance for medium-sized plants – up to 6 tonnes an hour.

**ROBOT DP15C** for industrial-scale plants

Filling speeds of up to 10 tonnes an hour – adequate reserves for every requirement of the large-scale plant.

**Ideal hygiene and production reliability**

The ROBOT DP10C and ROBOT DP15C meet the most stringent standards of quality and hygiene. The one-part hopper with optimised feed unit seals guarantees a reliable seal under all production conditions. The feed screw is dismantled for cleaning in just a few easy steps once the hopper is opened up. The feed unit seals are freely accessible once the feed screw has been dismantled, so they can be checked every time the machine is cleaned and quickly changed if necessary. All the operator has to do to access the rotor is to release the hinged housing.

In parallel with the outlet from the machine, there is a second water discharge outlet to prevent used cleaning water from collecting in the casing housing the rotary vane pump. The single-piece machine housing with no gaps consists entirely of stainless steel. Smooth surfaces prevent the accumulation of product residues thus eliminating bacteria build-up. The machines can quickly and easily be cleaned using low-pressure equipment. As there are no lockable compartments or closed steps, all surfaces dry very quickly after cleaning.

**Simple maintenance**

Removable housing covers on three sides of the machine make the inside easily accessible for all maintenance work. Maintenance work due is shown automatically by the portioning computer.

**High-performance drive technology**

The high-performance hydraulic drive is low wear and low maintenance and guarantees filling pressures of up to 40 bar under all conditions. Multivoltage motors ensure straightforward operation whatever the mains voltage.

**Reliable vacuum monitoring**

The vacuum pot is located in the direct line of vision of the operator, so any product taken in is noticed immediately and in this way, interruptions in production can be prevented.

**Perfect feed**

The favourable hopper angle of 30° ensures optimum feed for all products. The compact drive for the lifting and tipping device is maintenance free and can be set to various upward speeds. The perfect tipping characteristics of the trolley hoist mean that the trolley is completely emptied.

**Flexible potential uses**

Combining the machine with special attachments allows perfect adaptation to the particular conditions in production. Whether you are straight-filling, portioning or linking to the same sausage length, whether coarse, liquid, pasty or lumpy products – ROBOT DP10C and ROBOT DP15C will satisfy every requirement. The flexibility of the machines also simplifies planning the more complex production lines. The machines can be integrated without any difficulty in the VEMAG sausage lines. Also, the ROBOT DP10C and ROBOT DP15C are already designed for future tasks e.g. in producing progressive convenience products.

**Convenient operation**

The PC III portioning computer is the perfect assistant in the operator’s day-to-day work. The control panel with integrated decimal keypad was designed from an ergonomic point of view. Up to 99 programs can be stored under their names. Set values are entered directly via the decimal keypad of the portioning computer and accepted with a single key. Weight corrections can be entered directly in grammes. All outputs are displayed in clear text in the desired language. The VEMAG Online net program package allows the portioning computer to be connected to one of the plant’s master computers – and with a modern extension, to VEMAG Customer Service.

**Economic solutions for a broad range of products**

High-performance linking: Length portioning machine LPG 202 for linking, hanging (option) and cutting (option) sausages of the same length and the same weight.

Length portioning: LPV 802 length portioning device for twist-linking sausages in natural casings with identical length, weight and calibre.

Multiple-lane food processing: Automatic flow divider for identical volumes in multiple-lane processing liquid and viscous food products. Variability in dividing in up to 12 filling flows.

**Production of convenience foods**

Co-extrusion systems for producing filled products from a variety of raw materials, e.g. poultry-filled pastries. Reliably sealed products with exact separation between jacket and filling.

**The heart of the machine – the VEMAG rotary vane pump**

The product to be filled is handled with extreme care by the rotary vane pump from the feed unit to the machine’s outlet. The virtually friction-free pumping of the product to be filled assures extremely high accuracy in the portioning weight. The user can select from different types of rotary vane pump to adapt the machine to the particular product to be filled. Changing individual components of the rotary vane pump is straightforward. Cleaning is also very easy. Low wear is a feature of all parts.