The ROBOT HP C-series

Technical data

<table>
<thead>
<tr>
<th>ROBOT HP7C</th>
<th>ROBOT HP10C</th>
<th>ROBOT HP15C</th>
<th>ROBOT HP17C</th>
</tr>
</thead>
<tbody>
<tr>
<td>Filling rate: up to 3,800 kg/h (with double screw 48C)</td>
<td>up to 5,800 kg/h (with double screw 48C)</td>
<td>up to 14,000 kg/h (with double screw 112C)</td>
<td>up to 6,000 kg/h (with double screw 72C)</td>
</tr>
<tr>
<td>Portion weight: 5 - 60,000 g, can be set in increments of 0.1 g or 1 g</td>
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</tr>
<tr>
<td>Portioning speed: &gt; 700 portions/min. (depending on product, casing and portion size)</td>
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</tr>
<tr>
<td>Links: 0 - 10, infinitely adjustable</td>
<td>0 - 10, infinitely adjustable</td>
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</tr>
<tr>
<td>Vacuum unit: 20 m³/h</td>
<td>20 m³/h</td>
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<tr>
<td>Hopper capacity: 250 l</td>
<td>250 l</td>
<td>350 l</td>
<td>350 l</td>
</tr>
<tr>
<td>Weight with lifting and tipping device: approx. 1,300 kg</td>
<td>approx. 1,300 kg</td>
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</tr>
<tr>
<td>Total nominal output: 9.5 kW at 50 Hz 12 kW at 60 Hz</td>
<td>13 kW at 50/60 Hz 17 kW at 50/60 Hz</td>
<td>17 kW at 50/60 Hz 17 kW at 50/60 Hz</td>
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</tr>
<tr>
<td>Main motor: 7.5 kW at 50 Hz 10 kW at 60 Hz</td>
<td>11 kW at 50/60 Hz 15 kW at 50/60 Hz</td>
<td>15 kW at 50/60 Hz 15 kW at 50/60 Hz</td>
<td>15 kW at 50/60 Hz 15 kW at 50/60 Hz</td>
</tr>
</tbody>
</table>

Mains voltage | Frequency | Nom. cur | Back-up fuse | Mains voltage | Frequency | Nom. cur | Back-up fuse |
<table>
<thead>
<tr>
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</tr>
</thead>
<tbody>
<tr>
<td>380 - 400 V</td>
<td>50 Hz</td>
<td>21 A</td>
<td>35 A</td>
<td>380 - 400 V</td>
<td>50 Hz</td>
<td>27 A</td>
<td>50 A</td>
</tr>
<tr>
<td>220 - 230 V</td>
<td>50 Hz</td>
<td>36 A</td>
<td>63 A</td>
<td>220 - 230 V</td>
<td>50 Hz</td>
<td>47 A</td>
<td>80 A</td>
</tr>
<tr>
<td>380 - 460 V</td>
<td>60 Hz</td>
<td>20 A</td>
<td>35 A</td>
<td>380 - 460 V</td>
<td>60 Hz</td>
<td>25 A</td>
<td>50 A</td>
</tr>
<tr>
<td>220 - 265 V</td>
<td>60 Hz</td>
<td>35 A</td>
<td>63 A</td>
<td>220 - 265 V</td>
<td>60 Hz</td>
<td>46 A</td>
<td>80 A</td>
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Links: 0 - 10, infinitely adjustable
Vacuum unit: 20 m³/h
Hopper capacity: 250 l
Weight with lifting and tipping device: approx. 1,300 kg
Total nominal output: 9.5 kW at 50 Hz 12 kW at 60 Hz
Main motor: 7.5 kW at 50 Hz 10 kW at 60 Hz

The double-screw vacuum fillers for industrial-scale plants

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The ROBOT HP C-series

The double-screw vacuum fillers for industrial-scale plants

TO MAKE GOOD THINGS EVEN BETTER
Simple to maintain

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

Strong drive technology

The high-performance hydraulic drive is low wear and low maintenance and guarantees maximum filling pressures under any conditions. Multi-voltage motors ensure straightforward operation under all rating conditions.

Reliable vacuum monitoring

The vacuum pot is located in the operator’s direct line of sight. Any product taken in can be seen at once, ruling out damage to the vacuum pump. The vacuum intake duct also allows a direct view of the pumping element.

Perfect feed

The favourable hopper angle of 30° facilitates daily tasks. The compact drive for the lifting and tipping device is maintenance free and can be set to a variety of upward speeds. The perfect tilting characteristics of the trolley cage mean that the trolley is emptied completely.

Flexible deployment

Combining the machines with special attachments means they can be perfectly adapted to the production conditions in question. Whether the job is filling, linking at identical lengths, grinding or separating, the ROBOT HPC range does it all. Integrating functions which are usually performed as independent operations makes the vacuum filler the core component of flexible production lines. Processing steps upstream can be dispensed with, transport routes and down-times are reduced and the machine park is restricted to the essentials.

Convenient operation

The portioning computer is the perfect support for the operator in his daily work. The control panel with integrated digital keypad was designed in line with ergonomic principles. The operator can store up to 99 programs under their names. Settings are entered using the digital keypad of the portioning computer and confirmed with a single key. Weight corrections can be entered directly in grammes. All output is shown in clear text in the desired language. A protective cover protects the portioning computer from splashes. The machine can also be equipped with a portioning computer with a graphical user interface as an option. The VEMAG Online net software package can be used to connect the portioning computer to a central computer in the plant and, in a further expansion stage, to connect it to VEMAG Customer Service by modem.

Proven feed concept – VEMAG double screws

The double screw, which works in accordance with the double-spindle principle, transports the product for filling extremely gently from the feed to the outlet of the machine without recirculating it several times. Conveying the product for filling almost entirely without friction guarantees extremely weight-accurate portioning. The broad range of double screws enables the machine to be adapted perfectly to different products and pumping speeds. The double screws can be changed in just a few manoeuvres and are also easy to clean. All double screws are available in stainless steel.

Maximum performance – no compromise

The ROBOT HP C range covers the full spectrum of filling tasks. The modular construction of the system consisting of a vacuum filler plus specially adapted attachments enables customized solutions to be found in every sphere of application.

Expansion stages – attachments for economic production

Linking, hanging and cutting:

Length portioning machine LPG 202, hanging machine AH 204 and cutting machine TM 203 for maximum output in sausage production.

Length portioning:

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

Grinding and filling:

Separation grinder 982 with automatic separation valve for grinding and simultaneously separating off particles of bone and sinew directly when filling and linking.

Preparing meat for processing:

Separation attachment 801 with automatic separation valve for separating off particles of bone, rind and sinew at maximum grinding speed.

Flexible system solutions for production

ROBOT HP7C / HP10C for medium-sized plants

No-compromise performance for medium-sized plants – up to 3.8 tonnes (HP7C) or 5.8 tonnes (HP10C) an hour.

ROBOT HP15C / HP17C for industrial-scale plants

Filling rates of up to 6 tonnes (HP17C) or 14 tonnes (HP15C) an hour – enough capacity for any requirements in a large plant.

Perfect hygiene and production reliability

The ROBOT HP C range satisfies the most stringent quality and hygiene standards. The all-in-one hopper with optimized feed seals guarantees a reliable seal under all production conditions. The feed screw is dismantled for cleaning in just a few moves with the hopper tilted open. Once the feed screw has been removed, the feed seals are freely accessible so that they can be checked every time the machine is cleaned and replaced if necessary.

The one-piece machine housing with no crevices consists entirely of stainless steel. Smooth surfaces prevent the accumulation of product residues and thus colonization by bacteria. The machines are quick and easy to clean with low-pressure cleaning equipment. As there are no lockable compartments or closed steps, all surfaces dry rapidly after cleaning.

The ROBOT HP C range covers the full spectrum of filling tasks. The modular construction of the system consisting of a vacuum filler plus specially adapted attachments enables customized solutions to be found in every sphere of application.