ROBOT HP25E

Filling rate HS version: up to 25,000 kg/h (with double screw 112C)
Filling rate HT version: up to 8,700 kg/h (with double screw 72C)
Portion weight: 5 - 60,000 g, can be set in increments of 0.1 g or 1 g
Portioning speed: up to 180 portions/min. (depending on clipper)
Vacuum system: 15 m³/h
Hopper contents: 350 l
Weight including lifting and tipping device: approx. 1,500 kg
Total nominal output: 29 kW at 50/60 Hz
Main motor: 21 kW at 50/60 Hz

<table>
<thead>
<tr>
<th>Mains voltage</th>
<th>Frequency</th>
<th>Nom. curr.</th>
<th>Back-up fuse</th>
</tr>
</thead>
<tbody>
<tr>
<td>400 V</td>
<td>50 Hz</td>
<td>62 A</td>
<td>63 A</td>
</tr>
<tr>
<td>460 V</td>
<td>60 Hz</td>
<td>54 A</td>
<td>63 A</td>
</tr>
</tbody>
</table>

The vacuum filler with double screw for even more power
Applications – wherever power and performance are required

**Filling large-calibre products:**
For all filling tasks in which an extremely high throughput is required, e.g. for salami and other salami-type products for slicing

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

**Preparing meat for processing:**
Separation attachment 801 with automatic separation valve for separating off particles of bone, rind and sinew at maximum grinding speed

Simple to maintain
Removable housing covers on two sides of the machine make the inside of the machine easily accessible for any maintenance work. What is more, the cover on the front of the machine can be swung completely out of the way. Maintenance work due is automatically displayed by the portioning computer.

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 required is set by the operator simply using the portioning computer of the machine. The vacuum intake duct also allows a direct view of the pumping element.

Simple feed
The favourable angle of the hopper sides facilitates daily tasks, as the feed system empties the hopper completely except for minimal residues. The hopper can be opened in just one move and rapidly cleaned. For automatic feed, the machine can be equipped with a lifting and tipping device which the operator works using the relevant keys next to the portioning computer and on the right-hand side of the housing.

Convincing pumping 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 turning it several times. The virtually friction-free pumping of the product for filling guarantees extremely accurate portioning. The wide range of double screws means the machine can be adapted perfectly to suit a wide range of products and pumping rates. The double screws can be changed in just a few moves and are also easy to clean. All double screws are available in stainless steel.

Perfect hygiene and production reliability
The ROBOT HP25E meets top quality and hygiene standards. The all-in-one hopper with optimized 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 quickly 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 machine is quick and easy to clean with low-pressure cleaning equipment.

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