Reiser Bakery
Many applications. One solution.
The versatile Vemag sets the standards for product quality, scaling accuracy, and gentle handling of your product.
The high-speed Vemag is a dough dividing machine that combines the highest levels of product quality, portioning accuracy, gentle handling, and versatility.

The Vemag is a single machine that incorporates a number of innovative attachments to produce a variety of different bakery products. Its modular construction allows the Vemag to be configured for virtually any application and easily reconfigured as the application or requirements change. The Vemag is available in a range of model sizes to meet any production requirement.

**The Vemag provides:**

- Superior product quality
- Highly accurate portioning
- Gentle handling of the product
- The highest level of hygiene
- The highest level of versatility through the use of a wide range of attachments

**Superior product quality**

The Vemag is easily adjustable to handle all types of doughs, absorption levels, crumb structures, and portion sizes. It can easily process stiff doughs and viscous, sticky batters. This flexibility allows the Vemag to be optimized to consistently produce the highest quality products.

**Hygienic design**

The Vemag's housing is constructed entirely of stainless steel. Smooth surfaces prevent accumulation of product residues. The double-screws can be quickly removed. The entire product path is 100% accessible for easy cleaning and inspection. The electronics system of the Vemag is protected with a "box-in-box" design to make it absolutely impervious to water. The entire machine can be cleaned quickly and easily with high-pressure cleaning equipment.

**Highest level of versatility**

The Vemag will prove to be the most versatile machine in your bakery, providing efficient, high-speed production of all types of bakery products. Each Vemag attachment is carefully designed to produce consistent, high-quality bakery products. Attachments can be swapped out in minutes so that you can easily produce a variety of different products.

**The Vemag is a perfect solution for use as a:**

- Dough divider for breads, buns, rolls, English muffins, pizza dough, and more
- Cookie dough depositor
- Bar extruder
- Batter depositor
- Filling depositor
- Cup and pail filler
- Portioner
- Coextruder
- Dough sheeter
- Fats and margarine sheeter
- Pie shell dough divider
- Pie shell filler
Why is the Vemag a better dough divider?
Product quality, scaling accuracy, and versatility.

**Vemag Benefits:**
- Superior product quality
- Unmatched scaling accuracy
- Precise scaling of a wide range of portions sizes
- Handles absorption rates from 45% to 95%
- Produces a variety of crumb structures
- Gentle handling of dough
- No divider oil
- Fast, easy changeovers
- Range of machine sizes and lane configurations to meet any production requirement

**Use the Vemag Dough Divider for:**
- All types of variety breads
- Soft rolls
- Hard rolls
- Buns
- English muffins
- Pizza dough
- Pie dough

The Vemag consistently produces precise weight portions.
Batch after batch, the Vemag consistently produces precise weight portions at 1% standard deviation. Portions are precise right from the start, eliminating startup "tinkering" time, rework and waste.

The Vemag can easily scale a variety of portion sizes.
The versatile Vemag is easily adjustable to produce portions ranging from 5g to 20kg.

The Vemag eliminates the need for divider oil.
The Vemag does not require mineral oil, saving thousands of dollars annually while eliminating product air pockets and surface blisters.
The flexible Vemag can run absorption levels from 45% to 95%.

With just a quick change of its double-screw, a single Vemag can run a wide range of absorption levels. It can easily scale everything from stiffer hard roll doughs to soft English muffin doughs.

The versatile Vemag can produce a variety of crumb structures.

With just a simple change of its double-screw, bakers can produce both open-crumb and uniform tight-crumb structures – and anything in between – all on a single Vemag.

The Vemag PC715 Checkweigher guarantees optimum weight control.

Specifically designed for the bakery industry, the Vemag Process Check 715 automatically monitors portion weights. It continuously adjusts the Vemag Dough Divider, fine-tuning each portion to increase on-weight percentages and reduce giveaway.
The Vemag Cookie Dough Depositor is an ideal solution for producing pre-formed, ready-to-bake cookie dough portions and breakaway cookies.

**Vemag Benefits:**
- Produces exact-weight, pre-formed, ready-to-bake portions
- Superior product quality – dough is gently handled, inclusions are not damaged
- Fast, easy changeovers between any shape or size
- Single lane and multi-lane models available
- Easily adjustable to accurately deposit bulk portions into cups and tubs

**Use the Vemag Cookie Dough Depositor for:**
- All types of Cookies
- Scones
- Bars
- Biscotti

Vemag 500 Single Lane Cookie Depositor with Shuttle Conveyor and Pan Indexing Conveyor

Vemag 500 Cookie Dough Portioner

Vemag HP-E Multi-Lane Breakaway Cookie Depositor
Rely on the expertise of our **Reiser Bakery Specialists** to help you advance your operation.

At Reiser, we employ a team of Bakery Specialists from all facets of the industry – technicians, instructors, wholesale bakers, retail bakers, and bakery scientists. These experts have a deep knowledge of technology backed with decades of application expertise and are available to help bakers improve their operation. Our Specialists can show you how to make the product you want to make – efficiently and with the greatest product quality.

**precise portioning**

Jim Fontaine, part of the team of Reiser Bakery Specialists
Vemag Bar Extruder

The Vemag Bar Extruder is a highly versatile and precise portioner that allows bakers to produce bars of all types, shapes and sizes.

- Exact-weight portioning
- Consistent thickness, width and length with square ends
- Gently handles dough; large inclusions (whole nuts, chocolate chunks, dried fruit) are not damaged or crushed
- Fast, easy changeovers between shapes
- System is ideal for all types of energy bars, nutrition bars, and cookie bars

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Vemag Coextruder

The Vemag Coextrusion System is a superior solution for producing precisely portioned, filled products.

- Simple, reliable, high-speed system
- Consistently accurate portion sizes and weights with uniform lengths
- Gently handles dough, fillings are not damaged
- Choose from 100% sealed product or open ends to reveal filling
- Produces a wide range of product shapes, balls, and sticks
- Hygienic design for superior sanitation
- System is ideal for filled sandwiches, filled breadsticks, and filled sweet products

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Vemag Rotary Sheeter

The Vemag Rotary Sheeter extrudes smooth, uniform sheets of dough or fats with consistent thickness and width.

- Gently handles dough, inclusions are not damaged
- Reduces hand labor and automates production lines
- High-speed production
- Corner-to-corner pan coverage
- Extrudes precise sheets of dough
- Consistent thickness and width
- System is ideal for all types of brownies, as well as toppings, batter panning, and make-up lines

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Vemag 500 Single Lane Bar Extruder

Vemag Coextrusion System with Single Lane Servo Crimper

Vemag 500 Brownie Sheeter
The Vemag Dripless Valve Depositor deposits exact-weight portions of fillings into pie shells, pans and other containers.

Automated system accurately deposits exact-weight portions
Deposits portioned fillings directly onto conveyed products or into containers
Gently handles fillings
Deposits cleanly and accurately without mess or container contamination
System is ideal depositing pie fillings, quiche fillings, cheesecake, cream cheese, frosting, fondant and other fluid or viscous products

The Vemag Depositor is the perfect solution for producing an entire line of gluten free bakery products.

Unmatched scaling accuracy
Automated production
Neat, clean depositing
Fast, easy changeovers
Handles the stickiest, most fluid gluten-free doughs and batters
Easy-to-clean design with 100% access to the product path allows complete sanitation of the unit, eliminating any risk of cross-contamination

Automate your cake production line with the Vemag Batter Depositor.

Automated system accurately deposits exact-weight portions
Deposits portioned batter directly into conveyed pans and trays
Gently handles batter
Deposits cleanly and accurately without mess or container contamination

Vemag 500 Pie Filler

Vemag HP-E Gluten Free Bun Divider with Multi-Outlet Waterwheel and Panning Conveyor

Vemag 500 Batter Depositor
**Filling Rate:**
Infinitely adjustable – up to 2,500 kg/h (5,500 lbs./h)

**Portion Weights:**
5 - 30,000 g, adjustable in increments of 0.1 g or 1 g

**Portioning Speed:**
Up to 450 portions/minute (depending on product and portion size)

**Vacuum System:**
16m³/h

**Hopper Capacity:**
110 L / 230 L optional (200 lb. / 400 lb. optional)

**Machine Weight:**
Approximately 400 kg (880 lbs.)

**Power Requirement:**
4.9 kW at 50/60 Hz

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<th>Voltage</th>
<th>Phase</th>
<th>Cycles</th>
<th>Power Consumption</th>
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<tr>
<td>220 - 240 V</td>
<td>3φ</td>
<td>50/60 Hz</td>
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<tr>
<td>400 - 480 V</td>
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<tr>
<td>575 V</td>
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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 m³/h (40 m³/h optional)

Hopper Capacity: 100 L / 250 L / 350 L
(200 lb. / 450 lb. / 625 lb.)

Machine Weight: Approximately 1,250 kg (2,750 lbs.)

Power Requirement: 12 kW at 50/60 Hz – (varies by model) 38 kW at 50/60 Hz

Voltage Phase Cycles Power Consumption (varies by model)

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<th>Voltage Phase Cycles</th>
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<td>220 - 240 V 3ø 50/60 Hz</td>
<td>26A - 64A</td>
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<tr>
<td>400 - 480 V 3ø 50/60 Hz</td>
<td>15A - 75A</td>
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gentle handling of product
The industry’s leading customer support and service.

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