

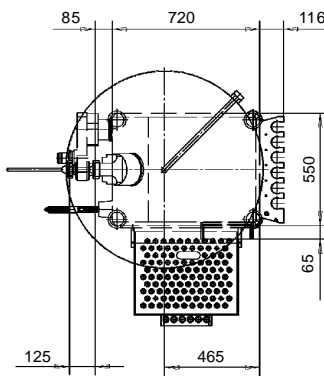
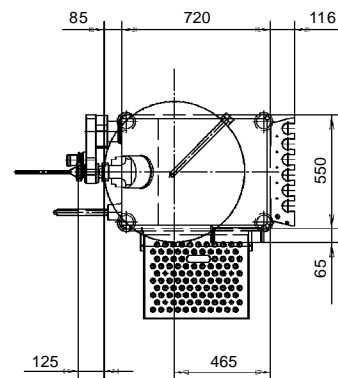
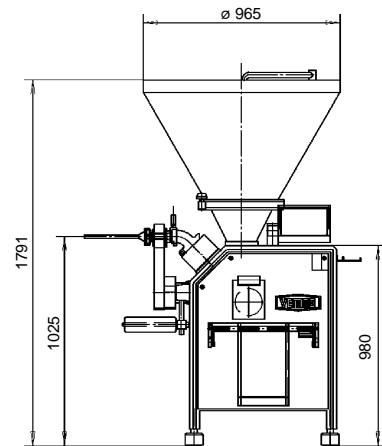
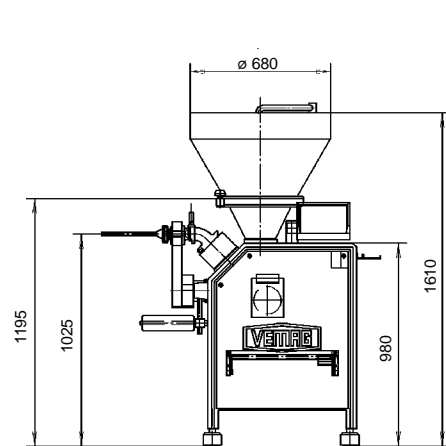
ROBOT 500

Filling rate: depending on feed element up to 2,500 kg/h
 Portion weight: 5 - 30,000 g, can be set in increments of 0.1 g or 1 g
 Portioning speed: up to 450 portions/min. (depending on product, casing and portion size)
 Links: 0 - 10, infinitely adjustable
 Vacuum system: 15 m³/h
 Hopper contents: 110 l / 230 l (optional)
 Weight: approx. 400 kg
 Total nominal output: 4.3 kW at 50/60 Hz
 Main motor: 4 kW at 50/60 Hz

Mains voltage	Frequency	Nom. curr.	Back-up fuse
380 - 400 V	50 Hz	10 A	20 A
220 - 230 V	50 Hz	17 A	25 A
380 - 460 V	60 Hz	9 A	20 A
220 - 265 V	60 Hz	16 A	25 A



ROBOT 500



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The vacuum filler with double screw for any filling task



TO MAKE GOOD THINGS EVEN BETTER

The ROBOT 500 is the economical solution to any filling task. The modular structure, consisting of vacuum filler and specially-adapted attachments, allows customized solutions for any application.

ROBOT 500 for the sausage-maker ...

Fitted with linking gear, casing holding device or length portioning device, the ROBOT 500 is the first choice for linking sausages.

... and for general food processing

A large number of special attachments makes the ROBOT 500 a universal tool for all filling and portioning jobs.



Simple maintenance

Removable housing covers on three sides of the machine make its interior easily accessible for any maintenance.

Strong drive technology

The high-performance hydraulic drive is low wear and low maintenance and guarantees high filling pressures under any conditions. Multivoltage motors ensure straightforward operation under any power supply conditions.

Reliable vacuum monitoring

The vacuum flap is located right in the operator's field of vision. Any product taken up is detected immediately, avoiding interruptions to production. The highly effective vacuum system ensures gentle evacuation of products. It can be adjusted to a residual vacuum of 10 mbar.

Perfect charging

The favourable angle of the hopper facilitates everyday tasks. The machine is available in two different hopper sizes and can thus be adapted perfectly to in-house-specific batch sizes.

Optimum hygiene and production reliability

The ROBOT 500 satisfies the most stringent quality and hygiene standards. The hinged hopper guarantees a secure seal. With the hopper open, the feed screw can be dismantled for cleaning in a few manoeuvres.

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

Economic solutions for a broad range of products



Linking:

Linking gear 849 and casing holding device DHV 937 for the straightforward linking of sausages in natural or artificial casings.

Length portioning:

Length portioning device LPV 802 for linking sausages in natural casings so that they are of an identical length, weight and calibre (e.g. fresh sausage).

Multilane processing of foods:

Automatic filling flow divider for achieving identical filling flows in multilane processing of liquid and viscous foods. Filling flows can be variably divided into up to 12.

Production of convenience products:

Coextrusion systems for the production of filled products made of a variety of raw materials, e.g. chicken pasties. Reliably sealed products, with precise separation of case and filling.

Flexible applications

By combining the ROBOT 500 with special attachments, the user can adapt the machine perfectly to production conditions in question. The range of potential applications goes far beyond the classic tasks of a sausage-making operation.

Whatever is involved, be it straight filling or portioning, single or multilane processing, meat, fish, cheese, fruit or vegetables, coarse, liquid or pasty products or those containing large pieces, the ROBOT 500 opens up a huge variety of options.

Perfectly adapted attachments for shaping and cutting, e.g. filling flow dividers with different divisions, filling heads or different cutters, allow the production of many different shapes

and sizes of product. It is also possible to make filled products using a coextrusion system. The great flexibility of these machines makes them easy to integrate in complex production lines.



Convenient operation

The PC 878 portioning computer provides the operator with ideal support in routine work. The control panel summarizes all the commands necessary for programming the machine in seven function groups. Up to 99 named programs can be stored. Weight corrections can be entered directly in grammes. All output information is displayed in clear text in the desired language.

Convincing feed concept - VEMAG double screws

The double screw works on the double spindle principle and transports product for filling from the feed to the outlet of the machine extremely gently and without crushing – important for products containing large pieces.

The virtually friction-free conveying of the product for filling guarantees extremely weight-accurate portioning. The broad range of double screws allows the machine to be adapted perfectly to suit different products and pumping outputs. The double screws can be replaced with a few manoeuvres and are also very easy to clean. All double screws are available in stainless steel.

