

Servocrimper

Perfect Convenience Products – Both Filled and Unfilled



Make New Product Ideas a Reality

Whatever your product concept—ball or cylindrical form, filled or unfilled—the VEMAG Servocrimper will enable you to make delicious, high-quality and perfectly shaped final products with precision and at high speed.



Servocrimper

The Servocrimper is a universal attachment for the manufacture of convenience products, which can either be unfilled or filled, with the addition of a coextrusion system. The product is portioned by a VEMAG vacuum filler.

The Best Products

The machine offers a huge range of applications: The Servocrimper is capable of forming any ball or cylinder-shaped product to perfection, and can even process lumpy mixtures with ease. With almost endless possibilities, including croquettes, potato dumplings with generous meat and cheese fillings or filled sweet wheat-based dough products, you can let your imagination run away with you. With these kinds of products in your range, you can really set yourself apart from your competition. All you have to do is decide what delicious products your customers want.

The Servocrimper comes into its own when used to manufacture products with a high filling proportion of up to 70%: Even if the filling is lumpy or if you are using the optional flattening belt, the filling remains in the center of the product.

Even lumpy mixtures are always positioned precisely in the center of the outer shell.

Perfect Technology

Specially shaped crimp elements create perfect shapes, particularly

for potato and wheat-based dough products. A total of four servomotors ensure that these crimp elements work together to an exceptional level of precision. This means that, in addition to conventional fully enclosed convenience products, you can also produce specialty open-ended products – with a mouthwateringly attractive outer shell and a delicious filling inside. A lifting table provides an adjustable pick-up function, which also allows you to manufacture puck-shaped products.

The high-precision portioning system uses a VEMAG vacuum filler to reduce giveaway and increase productivity.

Maximum Productivity

The Servocrimper adapts to the individual production conditions. For small batch sizes, the single lane output is ideal, processing up to 80 cycles per minute. Extending the machine to up to six lanes enables you to produce 480 balls or cylinders per minute, which equates to 28,800 units per hour, or over 690,000 units per day – all with only one line.

Exceptionally Easy Maintenance

Even with this level of output, the Servocrimper is exceptionally easy to maintain. Friction is minimal, so the service life of parts is increased. This means that you not only save on spare part and servicing costs, but also that

you can benefit from longer running times with maximum efficiency.

The individual crimp elements are easily accessible. This saves valuable time, allowing you to clean the machine quickly for use on a different product. The entire line is controlled via the intuitive display. The modular system allows the filler to be used with other VEMAG attachments.

All the Benefits at a Glance:

- Manufacture coex products
- Precise positioning of the filling in the shell
- Suitable for very lumpy masses
- Up to 480 portions/min.
- Ideal for potato and wheat-based doughs
- High flexibility thanks to ability to process different food types in one product
- Create ball and cylinder-shaped products
- Very low maintenance costs
- Easy to use
- Minimal set-up times
- All functions adjustable using the display
- Up to six lanes
- Modular system of vacuum fillers and forming modules
- Fillers can also be used individually on other production lines

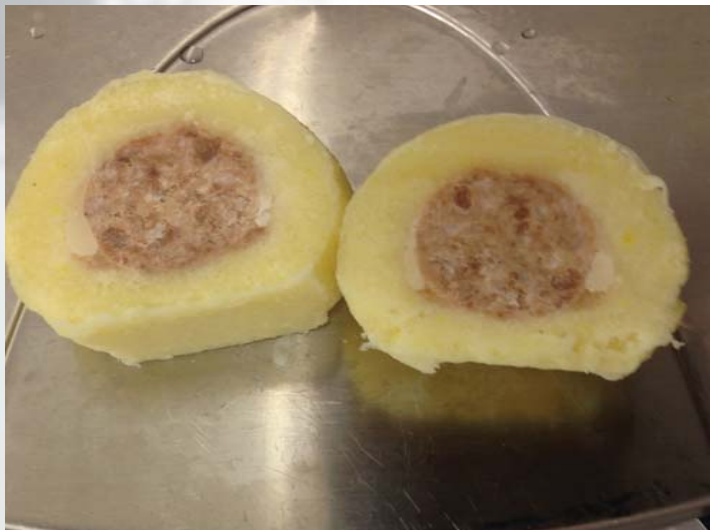
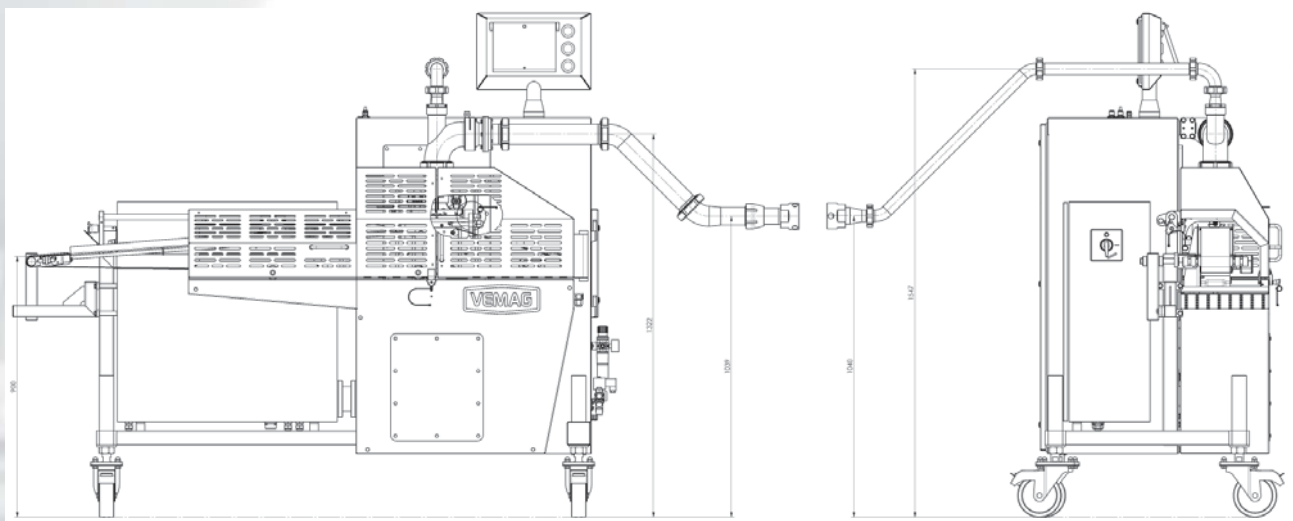


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Technical Data

Maximum cycle rate: 80 cycles/minute for unfilled products with single-lane output
480 cycles/minute for unfilled products with six-lane output

Product shapes^: Ball
Cylinder
Puck



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