

Automatic Meatball Loader AML273



Automatic loading into trays

Perfect convenience products

The AML273 produces perfectly-shaped meatballs, vegetable balls, skinless sausages, croquettes and much more at maximum speed – as good as handmade. The product appearance is appetizing and the automatic meatball loader AML273 is highly flexible. Its unrivaled advantage lies elsewhere however: the balls are loaded fully automatically and directly into trays. This saves on personnel and lowers unit costs.



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The automatic meatball loader AML273 is an attachment for VEMAG vacuum fillers, producing round or elongated-shaped convenience products fully automatically and loading these into trays. The manual effort required previously is no longer necessary.

Operation

The VEMAG modular system comes into its own here: simply create a line with a suitable vacuum filler in front of and a tray belt behind the AML273. A denester and the belt then supply the commercially available trays. Up to 4 products at a time can be loaded into dishes via the ball control outlets. The whole line can be adjusted according to your requirements and your products – because flexibility is what we strive for.

Flexibility

A device for many products: diverse product shapes can be produced using blade plates that are easy to change and

require no tools. The raw ingredients are split into identical product flows through a filling flow divider and fed through the blade plates. The blade plates are then adjusted to the product shape. The desired shape is achieved by complementary movement: fast, simple, safe and flexible.

Round and elongated shapes are also possible, such as droplet shapes or Schupfnudel (finger-shaped potato dumpling) shapes. The desired shape has no influence on portioning accuracy. It is always the same: from the first product to the last.

Optimal hygiene

End-of-day cleaning or cleaning during product exchange is made quick and easy – typical of VEMAG. All parts can be cleaned quickly and thoroughly under low pressure and using commercially available cleaning agents, therefore saving you time that you can use efficiently in production.

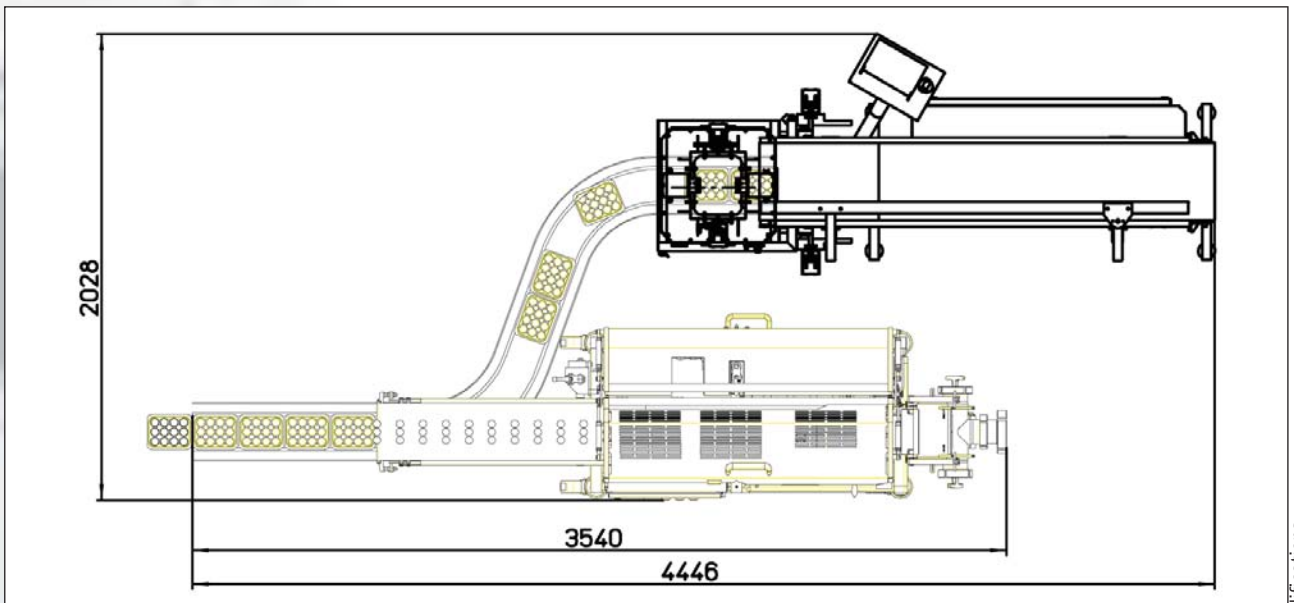
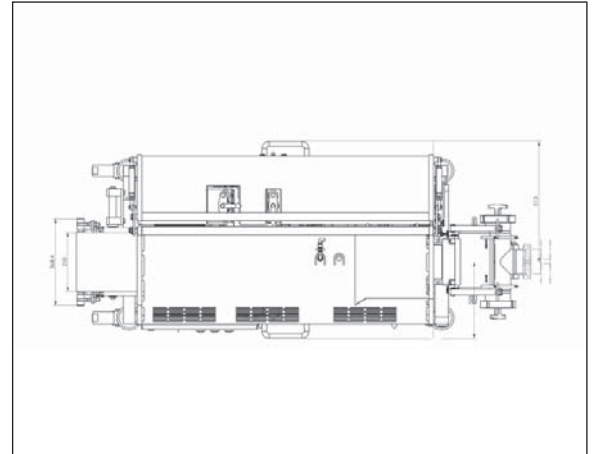
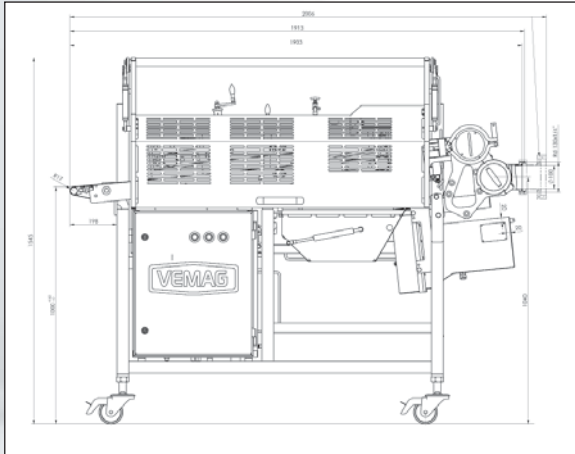
All the benefits at a glance

- Fully automatic loading into trays
- Reduction of manual activities
- Flexible product shapes
- Quickly interchangeable nozzles and plates
- Shortest set-up times
- All functions adjustable using the display
- Overlap function for blade plates (optional)
- No tools required for set-up and cleaning



Technical Data

Maximum cycle rate:	200 cycles/min.
Weight range:	1 g - 200 g and diameter of Ø 10 - 60 mm
Shapes:	Ball Cylinder Ellipse Droplet shape



VEMAG Maschinenbau GmbH
 Postfach 1620, D-27266 Verden
 Tel. 0 42 31 - 77 70, Fax 0 42 31 - 77 72 41
<http://www.vemag.de>, e-mail@vemag.de

Presented by: