

ROBOT 500B

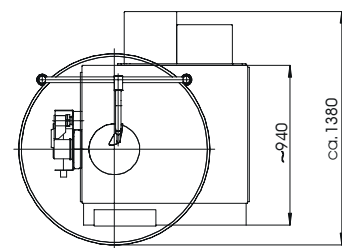
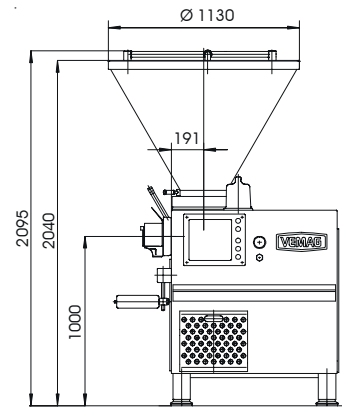
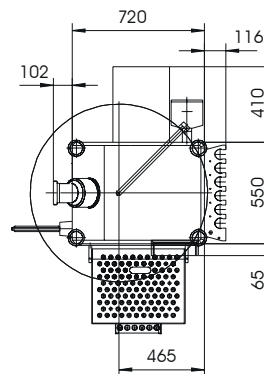
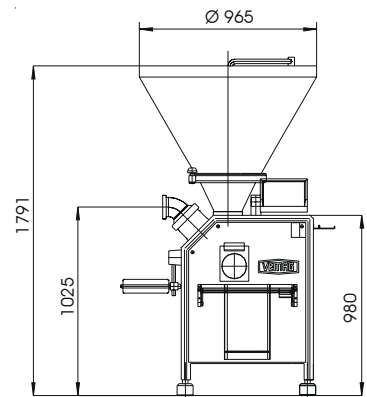
Portioning speed: up to 120 portions/min. (pneumatic cutting unit)
 Portion weight: 5 - 30,000 g, can be set in increments of 1 g
 Dough yield: 145 - 220
 Filling pressure: max. 40 bar
 Double screw speed: 16 - 270 rpm, infinitely adjustable
 Vacuum system: 15 m³/h
 Hopper contents: 90 l / 230 l (option)
 Weight: approx. 440 kg
 Total nominal output: 5.3 kW at 50/60 Hz
 Main motor: 5 kW at 50/60 Hz

ROBOT HP15B

Portioning speed: up to 150 portions/min. (hydraulic cutting unit)
 Portion weight: 5 - 60,000 g, can be set in increments of 1 g
 Dough yield: 145 - 220
 Filling pressure: max. 50 bar
 Double screw speed: 20 - 500 rpm, infinitely adjustable
 Vacuum system: 20 m³/h
 Hopper contents: 350 l / 250 l (option)
 Weight: approx. 1070 kg
 Total nominal output: 17 kW at 50/60 Hz
 Main motor: 15 kW at 50/60 Hz

Mains voltage	Frequency	Nom. cur.	Back-up fuse
380 - 400 V	50 Hz	13 A	20 A
220 - 230 V	50 Hz	22 A	35 A
380 - 460 V	60 Hz	12 A	20 A
220 - 265 V	60 Hz	21 A	35 A

Mains voltage	Frequency	Nom. cur.	Back-up fuse
380 - 400 V	50 Hz	27 A	50 A
220 - 230 V	50 Hz	47 A	80 A
380 - 460 V	60 Hz	25 A	50 A
220 - 265 V	60 Hz	46 A	80 A



ROBOT 500B ROBOT HP15B



Dough portioning for large and small plants



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TO MAKE GOOD THINGS EVEN BETTER

ROBOT 500B and ROBOT HP15B are robust and reliable dough-portioning machines for small and large plants.

ROBOT 500B for the small plant ...

With a pneumatic cutting device, ideal for portioning dark-rye and coarse-wholegrain doughs. And this from handling that couldn't be simpler.

... and ROBOT HP15B for the large plant

With a hydraulic cutting device. Universal use for processing wheat doughs, mixed-grain doughs, soft wholegrain doughs and batters.



Perfect feed

ROBOT 500B and ROBOT HP15B are each fitted with a hopper for feeding the product. Like the one-part hopper for the ROBOT HP15B, the two-part hopper for the ROBOT 500B is straightforward to clean. The hoppers can be fitted with a feed screw for processing short-crust mixtures and batters to optimise feeding the product to the machine's double screw.

Cutting devices

Specially matched cutting devices assure high precision portioning in single-line production of doughs and batters. The pneumatic cutting device of the ROBOT 500B produces up to 120 portions per minute whereas the output from the hydraulic cutting device in the ROBOT HP15B can reach up to 150 portions per minute. Replaceable plastic inserts can be used for adjusting the cutting devices to every desirable product form.

Wide portioning range

The operator enters the desired portion weight in the machine's portioning computer. A weight of between 5 g and 60,000 g can be set for the portion.

High-performance drive technology

The high-performance hydraulic drive is designed for low wear and maintenance friendliness. Multivoltage motors assure trouble-free operation whatever the mains voltage.

Optimum hygiene and perfect working conditions

ROBOT 500B and ROBOT HP15B are characterised by optimum hygiene and simple handling. The machine housing is constructed entirely from stainless steel. Smooth surfaces prevent the accumulation of product residues and hence colonisation of bacteria. The completely encapsulated machine housing and the special flour filter prevent flour dust and other substances from penetrating the machine's interior. The whole machine can thus be cleaned in a matter of minutes. If required, the machines can also be washed down using low-pressure cleaning equipment. All surfaces dry quickly after cleaning since there are no closing traps or recesses. The operator is given optimum support in his daily work. All operating elements are within immediate reach – an essential feature for fatigue-free working.

Cost-effective solutions for a wide range of products



Single-line dough handling:

Pneumatic and hydraulic cutting devices for single-line portioning rye, wholegrain and wheat doughs as well as for mixed-grain doughs and special-recipe doughs (e.g. fruity breads). Direct placement into baking tins, e.g. for small loaves and sliced bread, is also possible. Portioning pastry and convenience products like rum balls, muesli bars, mini pizzas etc.

Multiple-line dough and batter handling:

Automatic filling flow divider for maintaining identical filling flows in multiple-line dough and batter handling. Variable dividing for up to 12 filling flows.

Producing convenience products:

Coextrusion systems for producing filled products from a variety of raw materials, e.g. filled poultry croquettes. Reliably closed products with exact separation of shell and filling.

Flexible applications

Special attachments allow optimum adaptation of ROBOT 500B and ROBOT HP15B to the differing jobs in dough and batter handling. Whether single or multiple-line handling, dividing or portioning: ROBOT 500B and ROBOT HP15B meet all the requirements. Both machines work independent of viscosity. The commonly used releasing agents like oil and flour are not needed in production. Suitable conveyor belts allow the machines to be used as automated production lines.

Convenient to operate

Each dough-portioning machine can be equipped with a portioning computer to give the operator optimum support in his daily work. The portioning computer *PC II* for the ROBOT HP15B has been designed



with ergonomics in mind. Up to 99 programmes can be stored. The operator enters the nominal values at the ten-character keypad of the portioning computer and conformation is by pressing a single key. Weight corrections can be entered directly in grams. All output information is displayed as clear text in the desired language. The portioning computer can be linked by the VEMAG Online net programme package to a central computer in the plant and – in a further extension to the system – via a modem to the customer services from VEMAG.

The heart of the machine – the VEMAG double screws

The double screw which works on the double-spindle principle is extremely gentle on the filling material during its transportation and without any compression from the feeding unit through to the outlet of the machine – this is important for products containing large pieces of ingredients like nuts and dates. The virtually friction-free transportation of the product assures very exact weights in portioning. The double screws can be replaced in a matter of minutes and are also straightforward to clean. All double screws are available in stainless steel.

