

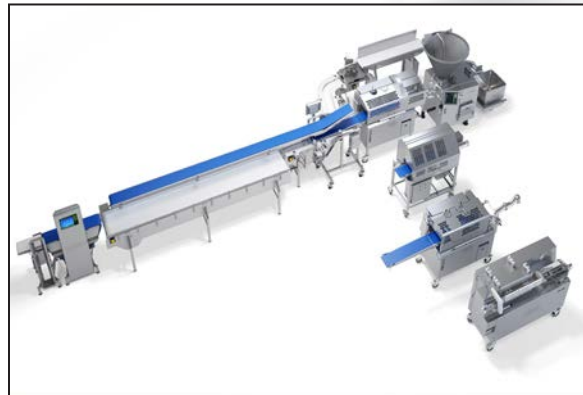
# Flexible Fresh Meat Line



## Different attachments for all applications on a line

### Maximum flexibility in production

The need to have several lines for production of different products is now a thing of the past. Innovative production possibilities can be achieved by simply exchanging attachments with the same length in the existing line. The savings are impressive: for instance, instead of four lines previously, there is now only one — reducing space requirements to a minimum.



Flexible Fresh Meat Line

The flexible fresh meat line allows the production of different products on a single line. It consists of three sections. The vacuum filler with separation grinder as well as the loading system are fixed in position. Attachments have the same length and are interchangeable. They are suitable for the production of burgers, Adana KÖfte (Turkish ground lamb meatballs) minced meat, cevapcici, fresh grilling sausages, meatballs, and many other specialties.

### Endless possibilities

The interchangeable attachments include:

#### Forming Machine FM250:

The products coming from the forming machine are characterized by an exceptional texture and bite. The meat fibers in the finished product retain their natural alignment, so that the final product has the texture of a handmade specialty.

#### Minced Meat Portioner MMP223:

The minced meat portioner is suitable for producing minced meat from beef, pork or poultry. The shape of the product can be adjusted easily to different tray sizes.

#### Automatic Meatball Loader AML273:

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.

#### Flexible Sausage Line FSL210

The FSL210 is a machine offering flexible and accurate length portioning, linking and separating of sausages in natural and collagen casings.

#### Operation

Anyone who has already operated a vacuum filler will also be able to operate this flexible line. Intuitive. The entire line is controlled solely by the filler.

#### Hygiene

Like all VEMAG machines and attachments, this flexible line can be cleaned with low-pressure equipment and commercially available cleaning agents.

#### Loading system

The loading system switches to the stored packaging type fully automatically depending on the specialty being produced. On request, the burgers can be stacked, overlapped or arranged next to one another in the trays.

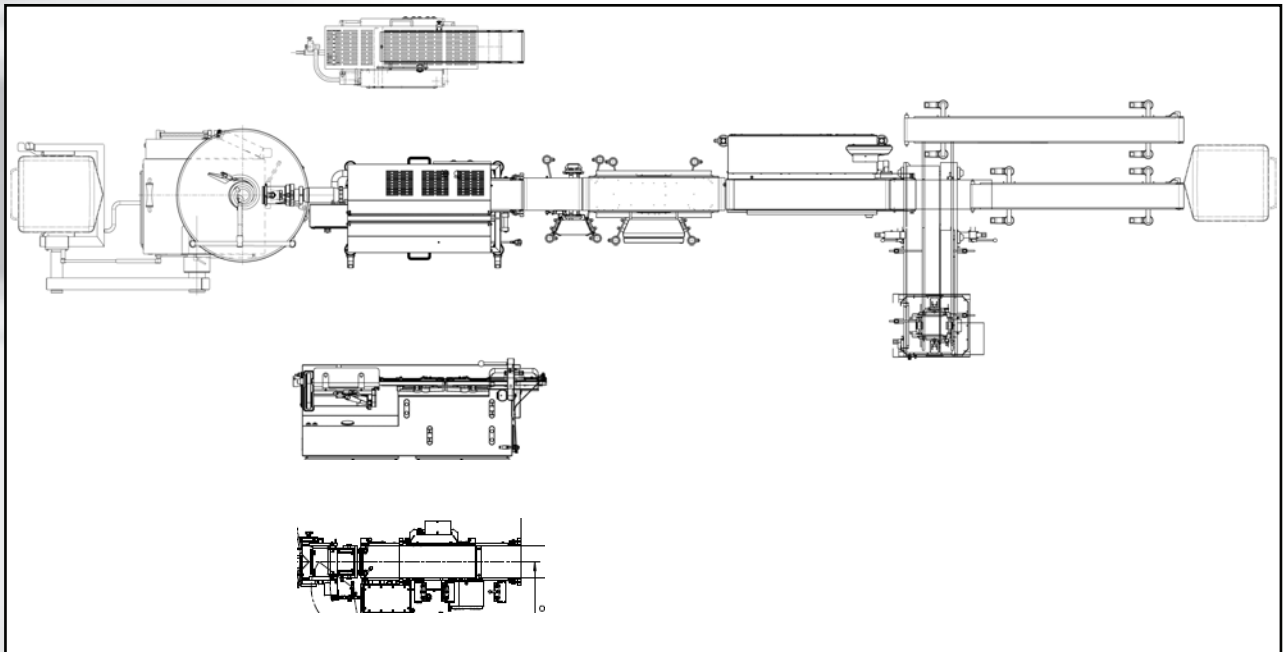
Sausages are placed in the trays by hand, with the trays presented to the operator in accordance with the production speed.



[www.vemag.de](http://www.vemag.de)

All the benefits at a glance:

- Flexible use
- More efficient production processes
- Ideal hygiene characteristics
- May be used for all product groups
- One filler for all applications
- Minimal space requirement
- Shortest set-up times
- Maximum utilization of production time
- Minimal capital outlay
- Short response times during production



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](mailto:e-mail@vemag.de)

Presented by: