

Coex 893

Device for the production of filled croquettes or dumplings

Reliably sealed products.

Are you planning to produce filled croquettes or dumplings in which you would like to use different foods as fillings? Do you require exact weights and want products which stay reliably sealed?

Then look no further than VEMAG's 893 coextrusion device and produce meat or fish croquettes using sauces, cheese or mixtures of vegetables as filling.



Fish croquettes with shrimps

Coextrusion device 893 is a special shaping module designed for use with two vacuum fillers.

Purpose

The shaping module itself is connected to two vacuum fillers by pipes. The first machine (A machine) portions the case, the other (B machine) portions the filling.

Both mixtures are combined in the shaping module. A patented shut-off valve ensures that the filling is positioned accurately in the portion case. The ends of the product also remain reliably sealed as processing continues.

If required, the line can be supplemented by an integrated grinder with separation device. An auto-

mated separation valve ensures that hard constituents like gristle, sinews, scales or stalks are reliably separated off.

Large variety of products

A wide variety of products can be made using coextrusion device 893:

- meat balls with ketchup
- poultry croquettes with cheese
- fish croquettes with shrimps
- fish croquettes with vegetables
- fishfingers with tomato sauce or melting cheese
- potato dumplings with spinach

Following shaping, products are usually breadcrumbed and fried and then sold in the form of deep-frozen products.

Use

Coextrusion device 893 can be combined with the following vacuum fillers:

- ROBOT 500
- ROBBY / ROBBY-2
- ROBOT HP-series
- ROBOT DP-series

All the benefits at a glance

- High degree of flexibility achieved by a wide variety of foods being combined
- Patented shut-off valve for reliably sealed products
- Accurate positioning of filling in case
- Modular system consisting of vacuum fillers and shaping module
- Vacuum fillers can also be used individually for other types of production



TO MAKE GOOD THINGS EVEN BETTER

VEMAG convenience system – the modules

- Shaping modules:**
- Coextrusion device 891 for filled meat, fish or potato pockets (requires two vacuum fillers)
 - Coextrusion device 892 for filled sausages (requires two vacuum fillers)
 - Coextrusion device 893 for filled dumplings or croquettes (requires two vacuum fillers)
 - Coextrusion device 894 for continuously filled strings of product (requires two vacuum fillers)
 - Filling flow divider for dividing product flows into up to 12 lines
 - Filling head 981 for filling free-flowing products
 - Diaphragm 821 for portioning round products
 - Pneumatic cutter for portioning product flows

One system – every type of product:



Potato pockets with cream cheese

Required:
Coex 891plus
2 vacuum fillers



Fish croquettes with vegetables

Required:
Coex 893 plus
2 vacuum fillers



Meat balls

Required:
1 vacuum filler
1 filling flow divider
1 cutter



Fish balls

Required:
1 vacuum filler
1 filling flow divider
1 cutter



Kebabs

Required:
1 vacuum filler
1 filling flow divider
1 cutter



Salads

Required:
1 vacuum filler
1 filling head 981



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