

Sausage grinder 980

with separation device (option)

Grind and separate immediately when filling and twist-linking – VEMAG sausage grinder 980 with separation device.

With the sausage grinder 980, VEMAG presents new approaches in grinding and separation technologies. Integrated processing makes it possible to grind the product to final particle size and, if required, simultaneously separate particles of bone and sinew immediately when filling or twist-linking.

Filling machines with a double screw can be upgraded – due to the attachment design – to a full production line for the economic production of cooked and raw sausage.



ROBOT HP15C with sausage grinder 980 and automatic separation valve

The sausage grinder 980 with a hole plate diameter of 100 mm is designed as an attachment for vacuum fillers with a double screw. It has no drive of its own, the blade shaft being driven by the double screws. The sausage grinder is attached to the outlet of the machine and can easily be combined with other attachments such as linker plates and casing holding devices, as well as with clippers.

Use

In contrast to traditional methods, with the sausage grinder 980 the grinding and separation process is integrated in the filling process. This opens up completely new opportunities for applications in the production of raw and cooked sausage.

- Grinding with and without separation function when filling and twist-linking:
Production of raw and cooked sausage with the last cut immediately before the filling horn.
- Grinding:
Preparation of bowl-cutter product.
- Fine grinding:
Production of fine product to a final particle size of 0.6 mm.
- Grinding and separation:
Separation of splinters of bone, gristle and sinews.

Combining the grinding and filling process saves one to two complete working steps, depending on the application. As the filling machine is expanded into a production line with the aid of attachments, the plant using it gains extra potential for rationalisation – the machine park can be limited to the essentials. What is more, the transport and down-times otherwise usual between individual working steps are no longer required. Hygiene conditions are considerably improved, as the risk of contamination is reduced by shorter transport paths and processing under vacuum. The extremely high degree of efficiency of this attachment, plus the fact that it does not have its own drive, mean that only a very slight increase in temperature occurs, allowing raw materials to be processed in the non-frozen state.

Handling

Whether used with or without its separation function, the sausage grinder 980 can be adapted to the application in question by just a few manoeuvres.

All that is needed to connect the separating function is to mount the separation valve to the appropriate opening of the separating grinder and to replace the standard blade set by a blade set with separating blade and

separating plate. Production can start immediately once the separating data have been entered in the portioning computer. Different three and five-part blade configurations are available for different applications.

High level of standardisation

As the sausage grinder 980 achieves a constantly even final particle size, a high level of standardisation is achieved. Trapped air and smearing are reliably avoided and products have a more intense colour.



TO MAKE GOOD THINGS EVEN BETTER

Technical data

- Hole plate diameter:** 100 mm
- Can be combined with filling machines:** ROBOT HP-series, ROBOT 500 (depending on product)
- Sausage grinder output:** up to 4 tons an hour (depending on product)
- Separation function:** to be switched in optionally

Blade set configurations

- sausage grinder without separation:

3-part (pre-breaker, blade, final hole plate)

5-part (pre-breaker, blade 1, intermediate plate, blade 2, final hole plate)

- sausage grinder with separation (opt.):

3-part (pre-breaker, separation blade, separation plate)

5-part (pre-breaker, blade, intermediate plate, separation blade, separation plate)

Service life of cutting tools:

depending on the product, application and care of the blade set



5-part blade set with pre-breaker, blade, intermediate plate, separation blade and separation plate (from right to left)

Premium quality due to new technologies:

Traditional process Sausage grinder 980

Mortadella without cavities and pores



Jagdwurst with even particle size, even distribution of components and improved colour stability



Salami with perfect particle definition without smearing or pores



VEMAG Maschinenbau GmbH
 Postfach 1620, D-27266 Verden
 Phone +49 42 31-77 70, Fax +49 42 31-77 72 41
<http://www.vemag.de>, e-mail@vemag.de

Handed over by:

