

Minced meat portioner MMP 220

for the reliable production of minced meat with no risk

Optimum hygiene in producing minced meat.

Grinding, separating and portioning – with the minced meat portioner MMP 220 you can expand your VEMAG grinding system to give an automated production line. Would you like to automate your production even further? No problem – if required, you simply add a tray denester and the appropriate conveyor belt solution (optional) to your minced meat line. The portions can then be placed in trays and transported onwards automatically.

The well designed machinery concept assures optimum hygiene conditions in production. The machine is straightforward to clean and all areas are easily accessed.



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The minced meat portioner is compatible with the VEMAG grinding system. This, together with the separation grinder 982 and the minced meat attachment 801, gives the answer in integrated minced meat production.

Application

The minced meat portioner is suitable for producing minced meat from beef, pork and poultry. The shape for the minced meat portion depends on the final hole plate fitted to the minced meat attachment. This can be adapted without any difficulty to match different tray sizes.

In the minced meat portioner, the flow of product exiting the minced meat attachment is automatically placed on a carrier (paper) and transported by a conveyor belt to the blade. The vertical cutting arrangement divides up the flow of product together with carrier into individual portions. The vacuum filler upstream of this controls the minced meat portioner and in this way gives portions which are very accurate in weight.

Blade actuation and the control system never come into contact with any product residues.

The minced meat portioner can be coupled as required with a tray denester (optional) and the appropriate conveying system (optional). The flexibility here allows many different types and sizes of trays to be used.

Handling

It is very easy to move the minced meat portioner by its rollers. Also, it is easily attached to the 801 minced meat attachment and there is no complicated adjustment work necessary.

Changing the rolls of paper at the operator side is a straightforward routine as well. All machinery components are easily cleaned using low-pressure equipment. Optimum protection of electrical components from the water used for cleaning is given.

The machine is virtually maintenance-free; all components in the machine are easily accessible.

All the benefits at a glance

- Well designed machinery concept for optimum hygiene
- Straightforward cleaning
- No problems with product residues
- High portioning output
- Low-noise operation
- Perfect integration in the VEMAG grinding system
- Expansion possible to give a fully automated production line



TO MAKE GOOD THINGS EVEN BETTER

Technical data

Can be combined with filling machines:	ROBOT HP-series
Portioning output:	up to 100 portions/min. (depends on portion weight and downstream processing)
Portion weight:	100 g - 3,000 g
Type of paper:	backing paper, rolled product
Core:	dia. 25 mm - dia. 77 mm (3")
Width of paper:	240 mm
Width of portion:	max. 240 mm
Length of portion:	max. 305 mm
Height of portion:	max. 100 mm
Transfer:	to tray denester (optional) to conveyor belt (optional)



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Handed over by: