

ROBBY

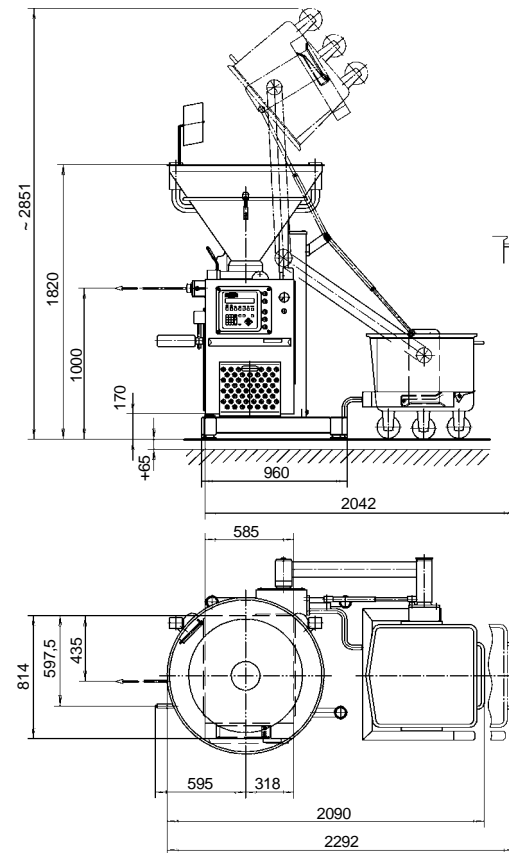
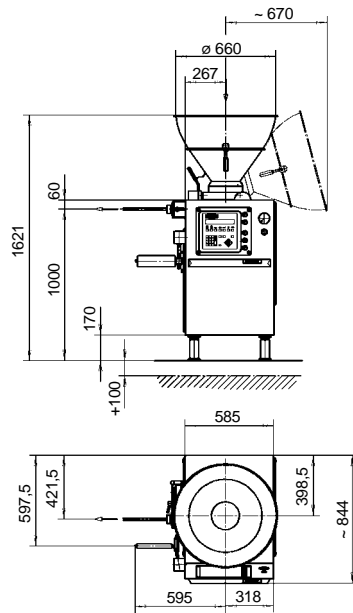
Filling rate: depending on feed element up to 2,700 kg/h
 Portion weight: 5 - 60,000 g, can be set in increments of 0.1 g or 1 g
 Portioning speed: up to 650 portions/min. (depending on product, casing and portion size)
 Rotary vane speed: 0 - 100%, infinitely adjustable
 Links: 0 - 10, infinitely adjustable
 Vacuum system: 20 m³/h
 Hopper contents: 80 l
 Weight: approx. 425 kg
 Total nominal output: 5.1 kW at 50/60 Hz
 Main motor: 2.1 kW at 50/60 Hz

Mains voltage	Frequency	Nom. cur.	Back-up fuse
220 - 240 V	50/60 Hz	20 A	25 A
400 - 460 V	50/60 Hz	11 A	20 A

ROBBY-2

Filling rate: depending on feed element up to 3,000 kg/h
 Portion weight: 5 - 60,000 g, can be set in increments of 0.1 g or 1 g
 Portioning speed: bis 650 portions/min. (depending on product, casing and portion size)
 Rotary vane speed: 0 - 100%, infinitely adjustable
 Links: 0 - 10, infinitely adjustable
 Vacuum system: 20 m³/h
 Hopper contents: 230 l / 80 l (optional)
 Weight including lifting and tipping device: approx. 740 kg
 Total nominal output: 7.2 kW at 50/60 Hz
 Main motor: 3.8 kW at 50/60 Hz

Mains voltage	Frequency	Nom. cur.	Back-up fuse
220 - 240 V	50/60 Hz	20 A	25 A
400 - 460 V	50/60 Hz	11 A	20 A



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ROBBY and ROBBY-2



The vacuum fillers with rotary vane pump for small and medium-sized plants



TO MAKE GOOD THINGS EVEN BETTER

ROBBY and ROBBY-2 are sturdy and reliable vacuum fillers with rotary vane pumps for small and medium-sized plants.

ROBBY for the small plant ...

Ideal for tiny batches where the product changes frequently. It is also extremely easy to use.

... and ROBBY-2 for medium-sized plants

Whether you are manufacturing sausages or convenience foods, the ROBBY-2 is always the first choice for continuous filling tasks.

Long-life components

All the components, like the pumping element and the gear, are designed for a long life. The use of high quality materials and its extremely sturdy design ensure stable operating conditions and low wear. The pumping element, for example, consists entirely of stainless steel. Simple servicing keeps disruptive downtime to a minimum.

High-performance technology

The pumping element and the linking system each have their own AC servo drive. As on the large machines, these separate drives enable higher portioning rates to be achieved. The machine can also process cold, solid products (e.g. salami) without any problems. The drives are characterized by very quiet running with low noise emission, ensuring pleasant working conditions. They are also completely maintenance-free.



Optimum hygiene and ideal working conditions

The one-piece machine housing has no cracks or sharp edges. The machines are easy to clean using standard cleaning equipment.

Simple maintenance

Removable housing covers on two sides of the machine make the inside of the machine easily accessible for any maintenance work. Maintenance work is automatically displayed by the portioning computer as it falls due.

Reliable vacuum monitoring

The vacuum pot is located within the direct view of the operator. If product is taken in, this can be seen immediately, thus preventing damage to the vacuum pump. The vacuum required is set by the operator simply by turning a knob on the front of the machine.

Simple feeding

The favourable inclination of the hopper walls facilitates day-to-day work, as the feed unit pumps the hopper completely empty apart from minimal residues. The hinged hopper can be opened in one manoeuvre and quickly cleaned. For automatic feeding, the ROBBY-2 is fitted with a lifting and tipping device which the operator controls using the relevant keys next to the portioning computer.

Extending your system - attachments for economic production



Filling horns for filling large-calibre products like Jagdwurst, ham sausage and mortadella



Casing holding devices DHV 937 and DHV 841 for the production of cooked and fresh sausage and salami



Length portioning device LPV 802 for linking sausages in natural casings with identical lengths, identical weights and identical calibres



Solutions for portioning gourmet salads, filling soups and sauces and producing filled products



Flexible applications

Combining ROBBY and ROBBY-2 with special attachments allows them to be rapidly adapted to a wide variety of tasks in a sausage production plant. Whether you are straight-filling, linking collagen and cellulose casings or linking natural casings with identical length, weight and calibre, ROBBY and ROBBY-2 will satisfy every requirement. Both machines can also be used for the production of innovative snack foods without a great deal of conversion effort. As a result, all the fillers can easily be integrated in the VEMAG coextrusion system.

Convenient to operate

The portioning computer supports the operator perfectly in his daily



work. The control panel with integrated 10-key keypad was ergonomically designed. Up to 99 programs and their names can be stored. The operator enters set values using the 10-key keypad of the portioning computer and confirms them with a single key. Weight corrections can be entered directly in grammes. All output information is shown in clear text in the desired language. A protective cover keeps splashes off the portioning computer.

The heart of the machine - the VEMAG rotary vane pump

Ideal for filling small batches when products change frequently. The rotary vane pump transports the product for filling extremely gently from the feeding unit to the machine outlet. The virtually friction-free pumping of product for filling guarantees extremely weight-accurate portioning. The user can select between different types of rotary vane pump to adapt the machines to the relevant product for filling. The individual components of the rotary vane pump can be changed in a few manoeuvres and are also easy to clean. Low wear is a feature of all parts.

