



# Vemag ROBOT 500

The most versatile machine in the bakery industry.



# VEMAG ROBOT 500



**The Vemag ROBOT 500 is an incredibly versatile machine that combines the highest levels of portioning accuracy, speed and product quality.**

The ROBOT 500 is a single machine that incorporates a number of innovative attachments to produce a variety of different bakery products. The Vemag offers you the highest levels of portioning accuracy, production efficiency and versatility, while consistently delivering a superior product. Its modular construction allows the Vemag to be configured for virtually any application and reconfigured as the application or requirements change.

**The ROBOT 500 provides bakers with:**

- The highest level of flexibility and versatility through the use of a wide range of attachments.
- The highest level of reliability for all of your bakery production processes.
- The highest level of efficiency.
- The highest level of hygiene.

## Highest level of flexibility

The ROBOT 500 will prove to be the most versatile machine in your bakery, providing efficient, high-speed production of all types of bakery products. The ROBOT 500 is a single machine that incorporates many innovative attachments specifically designed for bakery applications. The ROBOT 500 sets the standard for portioning accuracy, speed and product quality. Each attachment is carefully designed to produce consistent, high-quality bakery items. Attachments can be easily swapped out in minutes so that you can produce a variety of different products.

## Highest level of reliability

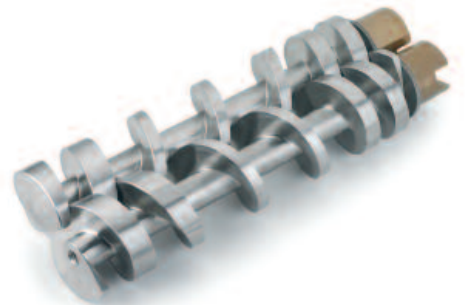
With more than 4,000 Robot 500s installed worldwide, the robust Vemag has proven itself as a true workhorse. It has been designed for use in the toughest working conditions. All components are designed to have a long service life, a low level of wear, and low maintenance.

## Highest level of efficiency

At the heart of the ROBOT 500 lies its double-screw pumping system. The double-screw system provides the highest levels of portioning accuracy and virtually eliminates giveaway. High outputs are easily achieved.

## Highest level of hygiene

The ROBOT 500 has been designed for the highest levels of cleanliness and hygiene. The machine's housing is constructed entirely of stainless steel. Smooth surfaces prevent accumulation of product residues. Its split hopper is easy to open and quick to clean. The double-screws can be quickly removed. The entire system can be cleaned quickly and easily with low-pressure cleaning equipment.



**The positive displacement double-screw assures gentle handling of product and exact-weight portions.**

The ROBOT 500 features a unique pumping system – the patented double-screw. The double-screw's positive displacement assures gentle and consistent handling of your product without overworking it...and exact-weight portions. The double-screw transports the product from the hopper to the machine outlet without damaging the product. Large inclusions and heavy doughs are handled with ease. The double-screw is available in a variety of configurations to handle virtually any type of product.

**The Vemag ROBOT 500 is the perfect solution as a:**

- Dough divider
- Cookie dough depositor
- Batter depositor
- Filling depositor
- Bar extruder
- Coextruder
- Portioner
- Dough sheeter
- Fats and margarine sheeter
- Pie shell dough divider
- Pie shell filler
- Cup and pail filler



The Vemag ROBOT 500 is an economical solution for a wide variety of bakery applications.



### Vemag Dough Divider

The Vemag ROBOT 500 Dough Divider with a single-lane cut-off adds versatility to every production line and is perfect for all types of breads, buns and rolls. The Vemag is easily adjusted to consistently produce exact-weight portions of any dough absorption or crumb structure. It can produce a wide range of portion sizes – from 5g to 20kg. It is perfect for the baker who needs 60 - 100 portions per minute.



### Guillotine Cut-off Attachment

The Guillotine Cut-off produces precise weight and size portions of the most fluid or viscous products. Simply swap out the insert to change the portion shape. Depositing consistent portions onto lines – moving or stationary – is easily accomplished. Ideal for dividing all types of breads, rolls, biscotti, muffins and gourmet cookie doughs. It can also be used to accurately place and deposit all types of fillings.



### Bar Extruder Attachment

The Bar Extruder attachment produces a continuous flow of formed product with consistent thickness and width. The Extruder's integrated cutoff device controls the length of the product and ensures exact-weight portions with clean, even edges. The Bar Extruder is designed for easy changeover from one shape to another – simply swap out the insert to change the portion shape.



### Rotary Sheeter Attachment

The Rotary Sheeter extrudes smooth, uniform sheets of brownie batter and cookie dough with consistent thickness and width. For panning applications, the Sheeter is equipped with a rotary cut-off device to ensure clean, even edges with no mess. This system can also be used to precisely sheet margarine and fats onto a make-up line.



### Depositor Attachment

The Depositor attachment provides exact-weight portions of cookie dough into cups, tubs and bulk containers. It deposits accurately and gently without mess or container contamination. Large inclusions are not damaged or crushed. Depositing precise and consistent portions onto moving lines is easily accomplished.



### Dripless Valve Attachment

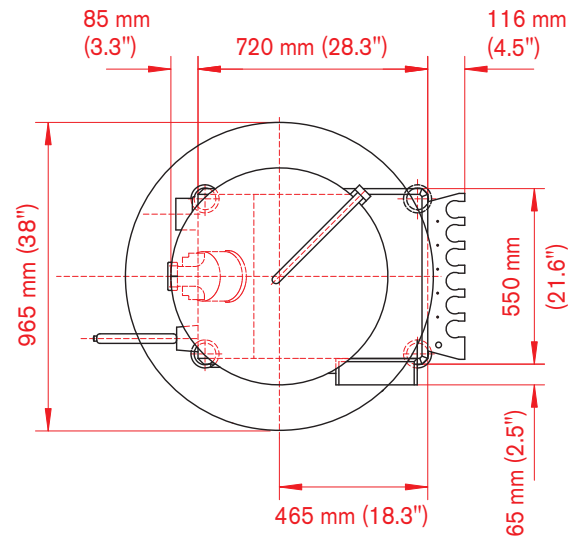
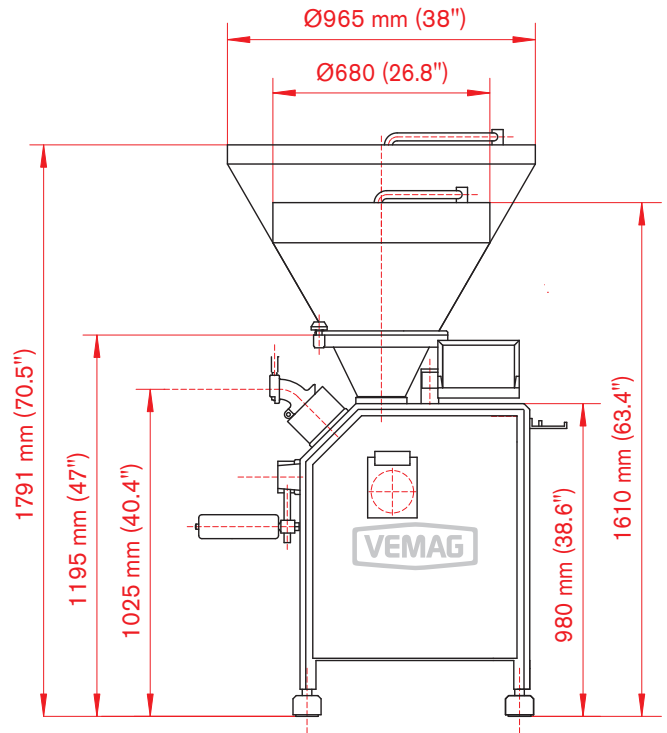
The Dripless Valve deposits exact-weight portions into pie shells, pans and other containers. It deposits accurately and gently without mess or container contamination. Depositing precise and consistent portions onto moving lines with exact placement is easily accomplished. This is a great solution for depositing pie fillings, cream cheese, frosting, quiche and all liquid products.



# Vemag ROBOT 500 Technical Data

ROBOT 500	
Filling rate:	Infinitely adjustable – up to 2,500 kg/h (5,500 lbs./h)
Portion weights:	5 - 30,000 g, adjustable in increments of 0.1 g or 1 g
Portioning speed:	Up to 450 portions/minute (depending on product and portion size)
Vacuum system:	16m <sup>3</sup> /h
Hopper capacity:	110 liter / 230 liter optional (200 lb. / 400 lb. optional)
Weight:	Approximately 400 kg (880 lbs.)
Power requirement:	4.9 kW at 50/60 Hz

Voltage	Phase	Cycles	Power Consumption
220 - 240 V	3 $\phi$	50/60 Hz	23A
400 - 480 V	3 $\phi$	50/60 Hz	13A
575 V	3 $\phi$	60 Hz	9A



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**Reiser** 725 Dedham Street, Canton, MA 02021 • Telephone (781) 821-1290 • Fax (781) 821-1316

**Reiser Canada** 1549 Yorkton Court, Unit 4, Burlington, ON L7P 5B7 • Telephone (905) 631-6611 • Fax (905) 631-6607

**Reiser UK** Maidstone Road, Kingston, Milton Keynes MK10 0BD • Telephone (01908) 585300 • Fax (01908) 585400

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