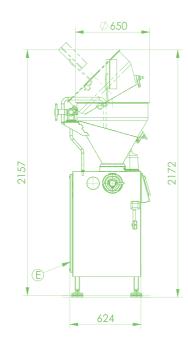
TECHNICAL SPECIFICATIONS

Vacuum Filler HP3

Filling output	up to 2000 kg/h
Portion weight	0 - 100,000 g in increments of 0.1 g or 1000 g 1 g over 1000 g
Portioning speed	Weight of portions/min. 25 g 320 50 g 250 100 g 180 200 g 110

Vacuum system	16 m³/h
Weight	290 kg
Hopper capacity	105 l (optional 45 l with lid)
Nominal output, total	4.0 kW

1742 1695 1710 VEMAG 985 646



Technical Drawing | A = Air Connection | E = Electrical Connection | W = Water Connection



HP3 The Compact and Versatile Vacuum Filler for Small Producers

DATA SHEET

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HP3 – THE RELIABLE AND FLEXIBLE VACUUM FILLER

The efficient all-rounder for small trade meat processing

Regional specialities are part of the daily business of small producers. No mass production but individually produced goods, based on recipes that have been handed down for generations. Small batches, frequent product changeovers and small amounts of raw material are characteristics of this type of processing. VEMAG has recognized these unique requirements and developed the vacuum filler **HP3** together with master butchers specifically for small producers. An individual machine for the production of specialities and equipped with the proven double screw technology as used in large industrial machines. The perfect solution for maximum cost-effectiveness: The **HP3** is predestined for the transition from a piston filler to a VEMAG vacuum filler.

BENEFITS AT A GLANCE

- Can be combined with the maintenance-free VEMAG casing holding devices for all types of casings as well as clipping machines, filling heads, casing appliers, ball control and many more
- Perfectly suited for the precise portioning of soft and firm masses
- Quick and easy assembly with only a few parts
- Intuitive and simple operation thanks to the 7" touchscreen display
- Minimum residual product volumes
- Quick and easy cleaning
- Unique maintenance properties
- Maximum machine availability

The Principle

- Perfect hopper geometry for a continuous product flow
- Better in-feed by active feeding of all common product types
- Split hopper

Ø

VEMAG

P3

THE DOUBLE SCREW -HEART OF THE MACHINE

The Principle

- Feeding system made of only two components
- Flexible system for all artisan products
- Double screw made of stainless steel
- Double screw housing made of high-quality, easy-to-handle industrial plastic approved for contact with food

THE CONTROL SYSTEM – EASY AND SMART

The Principle

- Intuitive 7" touchscreen display with quick overview and home button
- Shows all filler status reports and filling programs
- Precise servo technology with intelligent control unit

FLEXIBLE APPLICATIONS

The Principle

Compatible with the numerous versatile components from the VEMAG modular system:

- VEMAG casing holding devices
- DHV841 and DHV810 also in combination with AH212 for collagen and cellulose casings
- Ball Control BC237
- Digital scale877
- Filling heads
- Manual filling head
- Automatic clipping machines

Ihr Vorteil

- Perfect machine for a wide range of products
- One filler that meets all requirements
- Quick production start with next product

SMART DESIGN – SIMPLE TECHNOLOGY

The Principle

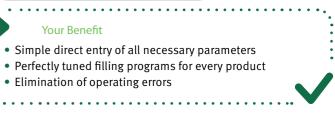
- Extremely simple and spacious access to the machine through two hinged doors
- Outstandingly hygienic vacuum system with easily accessible cleaning area
- Additional protection of all electronical components thanks to the VEMAG Box-in-Box System

Your Benefit	•••.
 Perfect product appearance thanks to consistent product feeding 	•
 Minimum residual volumes for all product types Ergonomic loading of the hopper regardless 	
of batch size	

Your Benefit Quick and easy assembly

- Consistent quality standard for every product
- Perfect hygienic design and outstanding longevity
- Perfect weights and minimum maintenance cost







Your Benefit • Easy maintenance and better machine availability • Highest sanitary standard • Improved production safety • Lasting and secure investment