

Separation grinder 982

with separation device



Increase product safety by grinding, separating and batching production meat.

With the separation grinder 982, VEMAG presents innovative grinding and separating technologies for the meat production. Grinding the product to final particle size and simultaneous separation of particles of bone, rind and sinews with the integrated separation device – none of this is a problem with the VEMAG separation grinder 982.

By removing rind and sinew, the quality of the production meat is already considerably enhanced at the grinding stage – and this for a throughput rate which can be as high as 8.7 tons per hour. The portioning device of the HPE-series vacuum fillers ensures that raw material is portioned as it is ground and separated; subsequent weighing operations can be dispensed with.



Separation grinder 982 with automatic separation valve

The separation grinder 982 with a hole plate diameter of 130 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 separation grinder is attached directly to the machine's outlet and also serves in this way as the basis for the minced meat / separation attachment 801.

Use

The separation grinder 982 has a wide variety of potential applications:

- Separation of meat for production: Separating out bone particles, rind and sinews during grinding.
- Subsequent separation of poultry meat containing bone: Reliable separation of particles of bone guarantees a safe raw material.
- Reproducibility in separating and batching: The portioning computer assures constancy of output and reproducible separating results.

In contrast to traditional methods such as rind separation with the aid of rind-removers or soft separation, separation with the separation grinder 982 saves a complete working step. The reliable separation of splinters of bone, rind and sinews generates a high-quality raw material which can be further processed immediately in the fresh state. The fine structure of the developed muscular meat is retained whatever the case. Splinters of bone cannot pass through

the hole plate. This means the raw material can always be safely used.

Linking the grinding and separation 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 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. The hygienic conditions are improved considerably as the risk of contamination is lowered significantly by the shorter transportation routes. The rise in temperature which can occur is very low thanks to the high efficiency and not using a separate drive mechanism. There is hence no further propagation of contamination by germs.

Handling

The separation grinder 982 can be adapted to the application in question in 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.



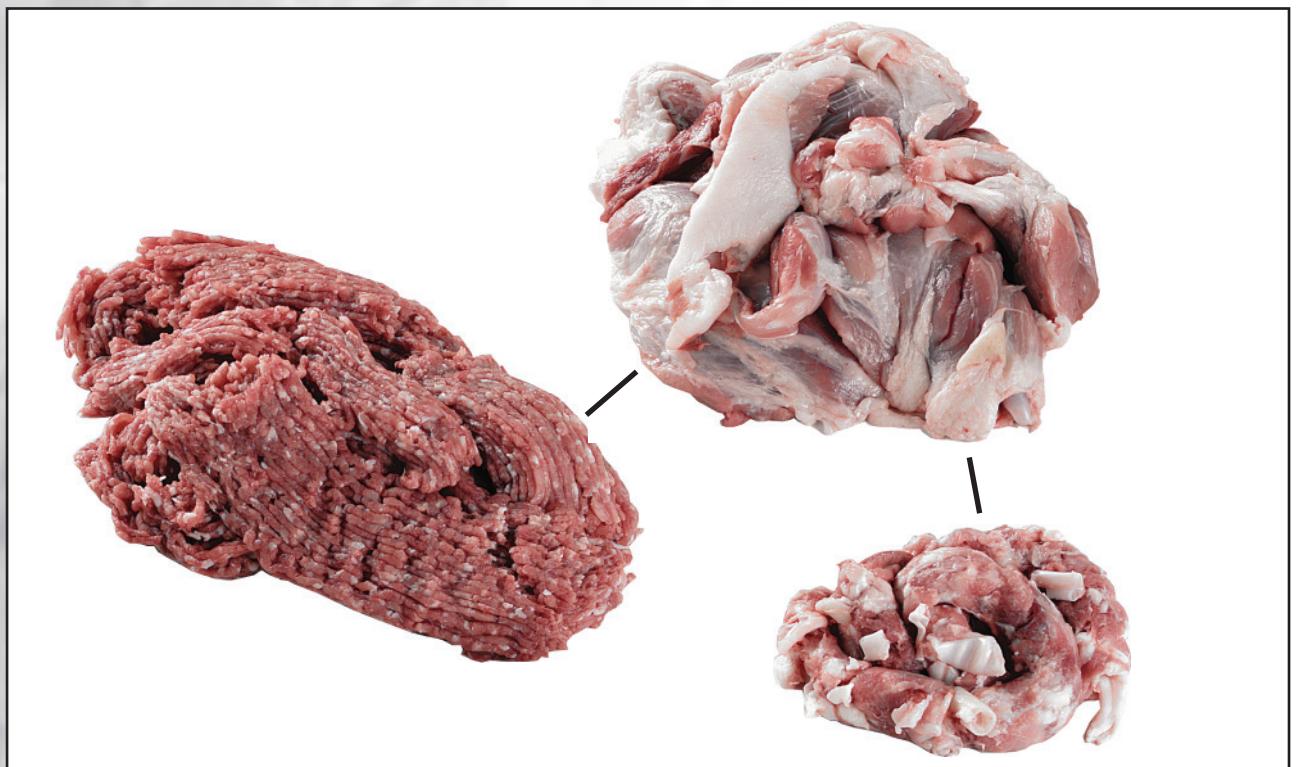
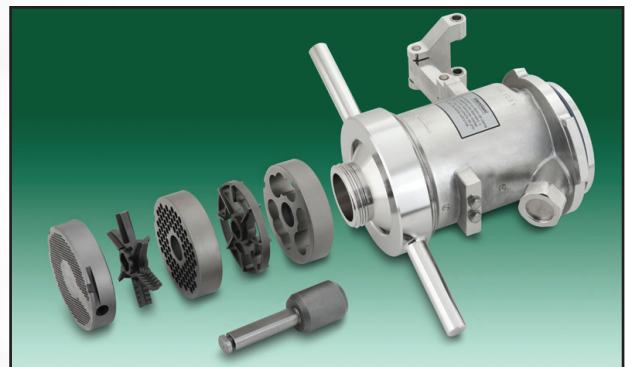
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Technical data

Hole plate diameter:	130 mm
Can be combined with filling machine:	HPE-series
Separation grinder output:	up to 8.7 tons an hour (depending on product)
Blade set configurations	
- as portioning grinder without separation device:	3-part (pre-breaker, blade, final hole plate)
- as separation grinder with separation device:	5-part (pre-breaker, blade 1, intermediate plate, blade 2, final hole plate)
	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

Premium quality due to new technologies

The naturally accumulating raw material with large amounts of bone and sinew is freed by the separating fixture from all undesirable constituents of the product. The result is a qualitatively, considerably enhanced, product which can be immediately processed further in the fresh state since the fine structure of the developed muscular meat has been retained.



VEMAG Maschinenbau GmbH
P.O. Box 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



Presented by: