

Separator 813

Continuous Separation at VEMAG Grinders

Highest Levels of Product Safety

The 813 separator greatly enhances burgers, minced meat, sausages and all other products that consist of ground raw materials: Bones, cartilage, sinew and other foreign substances are separated from the product, heightening the quality of the end result. Processed in this way, your products will be set apart from all the others. Guaranteed!

The VEMAG 813 separator is a separating device for reliable separation of bone, cartilage, sinew, etc. from the product stream. It sets new standards in product integrity.

Usage

The secret behind the separator's performance lies in its ability to operate continuously. Thanks to controlled, continuous separation, product streams are not interrupted, so that an extremely high level of weight accuracy is achieved for final products. Product weight is no longer specified on the basis of the lightest portion, but on the actual product weight set.

The raw material has an excellent composition. Only unwanted foreign materials are effectively removed from the product stream. The device can be precisely adjusted so that high-quality raw materials are not separated from the product. This increases the proportion of the product in the total mass used and, in turn, the profitability of

production.

Flexibility

One device for many products: Perfectly integrated into the VEMAG modular system, not only can the separator be combined with attachments for the production of shaped and ground products, but it can also be used in the production of sausages and a wide range of other specialities.

Operation

It could not be simpler: The 813 separator can be adapted to any application in just a few simple steps. To do so, the device just needs to be mounted in the filler, connected to the corresponding opening in the separation grinder and the standard cutting set needs to be replaced with a cutting set incorporating a cutting knife and cutting wheel. After entering the separating data on the intuitive graphic display on the



Separator 813

VEMAG vacuum filler, production can start straight away.

Optimum Hygiene

End-of-day cleaning or cleaning during product exchange is made quick and easy – typical of VEMAG. All parts can be cleaned quickly and thoroughly under low pressure and using commercially available cleaning agents, therefore saving you time that you can use efficiently in production.

All the Benefits at a Glance:

- Continuous separation
- Reliable separation of foreign materials
- Output can be adjusted
- Cost savings through highly precise adjustment options
- Suitable for all raw materials: meat/fish/vegetables



Technical Data

Grain size:	up to $\varnothing$ 13 mm
Output:	adjustable
Weight:	approx. 23 kg
Voltage:	48-V power supply, supply via filler

Can be connected to all VEMAG CAN BUS vacuum fillers with grinder.



ISO 9001
BUREAU VERITAS
Certification



VEMAG Maschinenbau GmbH
Postfach 1620, D-27266 Verden
Tel. 0 42 31 - 77 70, Fax 0 42 31 - 77 72 41
<http://www.vemag.de>, e-mail@vemag.de

Presented by: