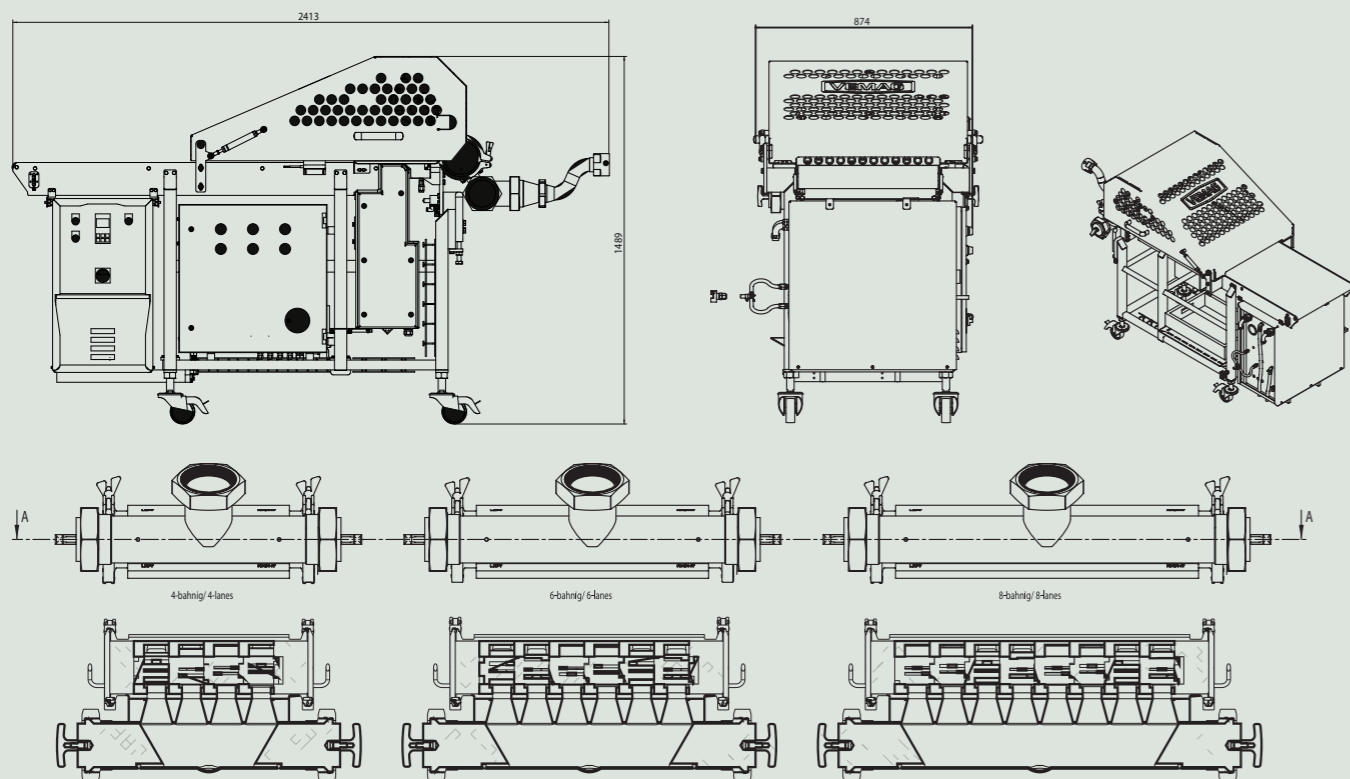
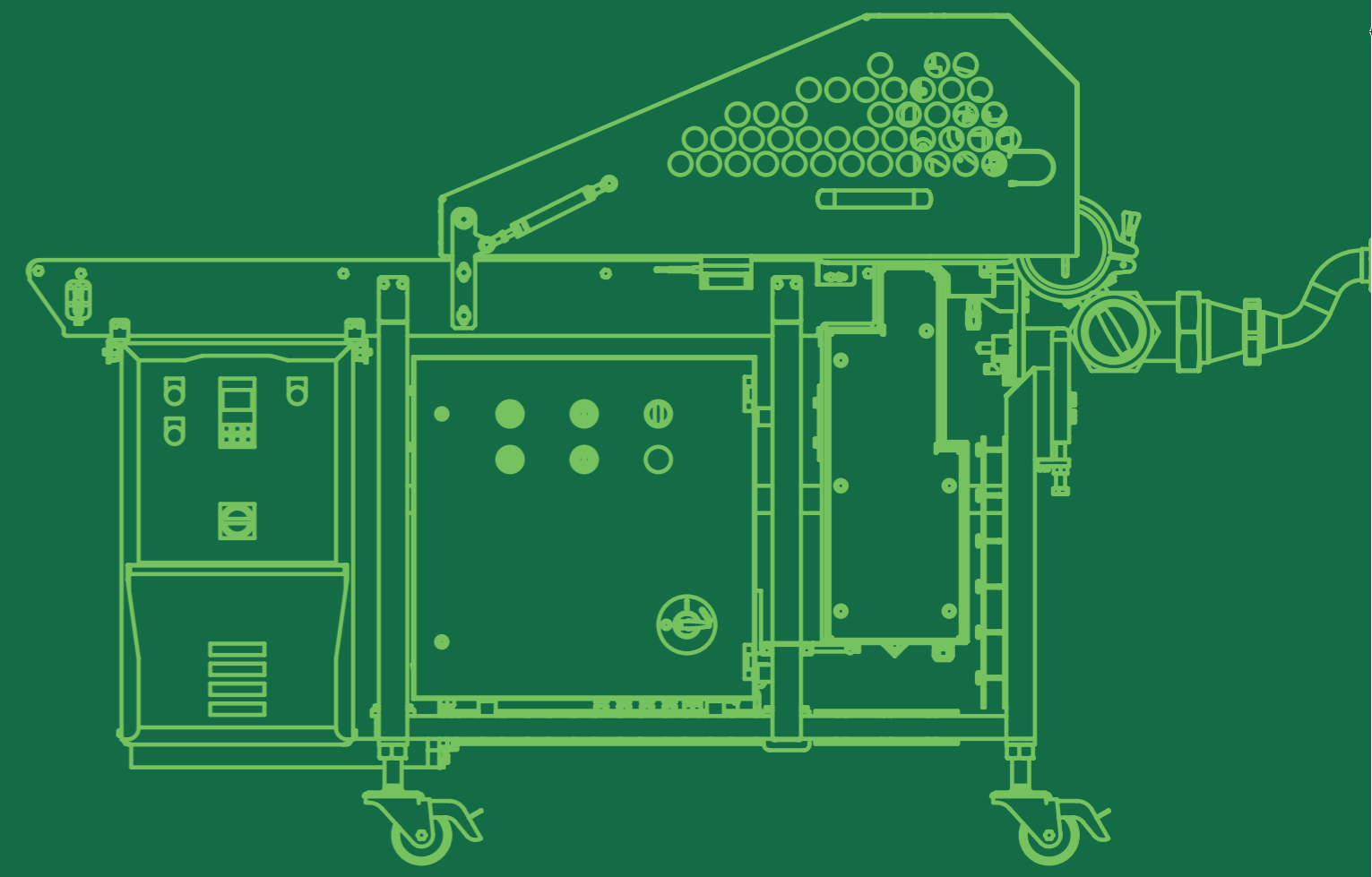




AUTOMATIC FILLING FLOW DIVIDER FST883

DEVICE FOR MULTI-LANE DIVISION OF
FILLING FLOWS

DATA SHEET



Technical drawing

A = Air connection E = Electrical connection W = Water connection

TECHNICAL SPECIFICATIONS

FST883

Chamber size (can be selected on the basis of portion size or distance between products or centre points) 22.25/44.5/76/100 mm

Number of lanes From 2 to 32, more lanes on request

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IDENTICAL FILLING FLOWS FOR EVERY PRODUCT.

More output with your dough portioner

The patented FST883 filling flow divider allows you to divide and separate out into multiple lanes even the most difficult products, such as cookies, gluten-free doughs and hamburger buns. The filling flow divider is also suitable for multi-lane depositing of mixtures and fillings on dough strips, and a number of other applications.

The filling flow divider is based upon the rotor principle. The individual rotor elements ensure that absolutely identical filling flows are produced in up to 32 lanes. Because it does not have its own drive system, there are no rises in temperature which could impair quality.

Benefits at a glance

Profitable

- Outstanding weight accuracy
- Maintenance-free filling flow divider
- Products placed in close succession, allowing operation with standardised conveyor belts

Flexible

- Can also be hot-filled
- A wide range of shapes is possible
- Quick and easy product change
- Can be customised on request

User-friendly

- Easy to install, easy to clean

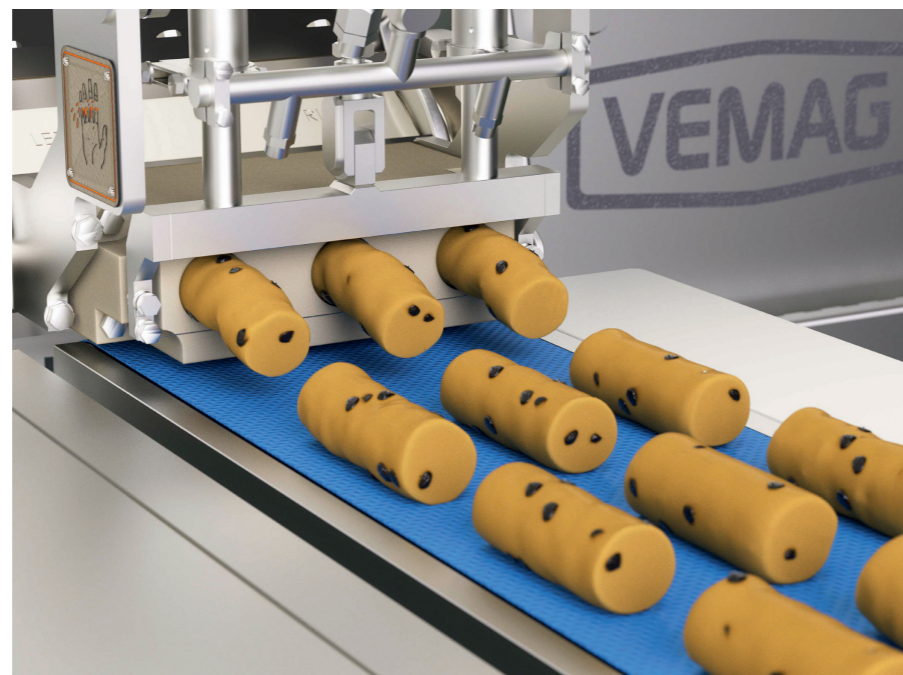
Outstanding technology

The Principle

- Fits straight onto the outlet of our HPE-series or Robot500
- Short connector pipes and tubes (depending on application) ensure careful handling of the product
- The customer decides on the amount of filling flows

The benefits

- Maximum product utilisation due to multiple product flows
- Perfectly adapts to any particular application situation of the customer
- Maximum weight accuracy in every lane with the help of the latest filling flow technology



FST883

Perfect product handling

The Principle

- The filling flow divider is fully automatic and requires no additional drive system
- Once a program has been set up, it can reproduce very different weights daily without further adjustment
- If required, the filling flows can be separated at precise weights with the help of either blade, wire or rotary cutter, depending on the product
- Multi-strand portioning and cutting of viscous to solid products with the help of pneumatic cutters
- Interchangeable forming nozzles give shape to the product. These may be round, angular, or a custom shape
- Compatible with any HPE dough portioner and the Robot500

The benefits

- High level of product standardisation
- Special throttles and valves are used to fine-tune the weights between the different lanes
- Flexible expansion of the existing production lines in order to respond quickly to relevant market requirements
- Can be connected to an existing VEMAG dough portioner, eliminating additional acquisition costs

Outstanding performance

The Principle

- The product is manufactured carefully in one or more continuous flows
- Can be optionally upgraded using the following automation solutions:
 - Pneumatic cutter. Either a blade or a wire for sticky or firm mixtures
 - VEMAG servo cutter for buns and muffins
 - Filling heads for processing of soft mixtures

The benefits

- Clean cuts
- Your products have perfect dimensions and weights
- Precise drop patterns in moulds
- Easy to synchronise with downstream production units

Cleaning and maintenance

The Principle

- Uses high-grade stainless steels and plastics approved for contact with food
- The FST883 is maintenance-free due to a no-drive system

The benefits

- Easy to clean using low-pressure blasters
- Maintenance-free technology thus better machine availability
- Lower machine costs



Multi-lane filling flow divider for portioning cookies