

Technical drawing

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

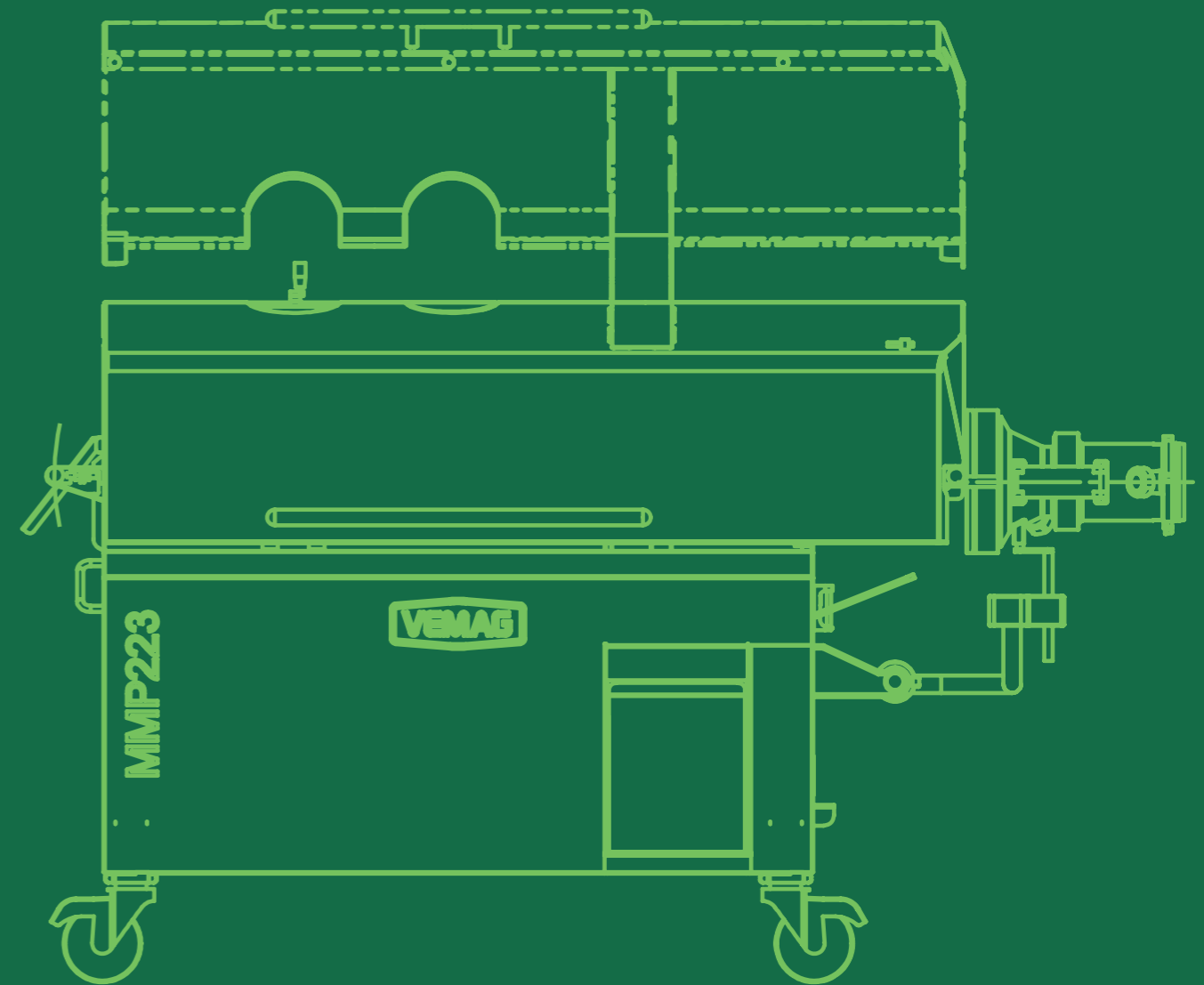
MMP223 PORTIONER

FOR SHAPING BARS, BLOCKS AND OTHER PRODUCTS

DATA SHEET

TECHNICAL SPECIFICATIONS	
	MMP223
Can be combined with the following filler	HPE-series and Robot500
Portioning rate	Up to 200 portions/min. (depending on portion weight and subsequent processing)
Portion weight	5–3,000 g
Portion width	max. 240 mm
Portion length	unlimited
Portion height	max. 100 mm
Transfer	to VEMAG distribution system (optional) or your own conveyor belt
Current consumption	4 A at 400–460 V
Power input	2.7 kW

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MAXIMUM PERFORMANCE FOR DEMANDING PRODUCERS.

Maximum output combined with perfect shaping

The MMP223 portioner delivers an enormous output, making it an efficient industrial solution. The MMP223 portions bars, blocks and other shaped products at maximum speed and to an exceptionally high degree of weight accuracy with minimal giveaway, making it the perfect attachment to increase productivity. An ideal product shape is guaranteed.

Benefits at a glance

- Many ways of shaping
- Perfect production of different bars, blocks and more
- Easily handles doughs with a high proportion of nuts, almonds, chocolate chips, dried fruit and so on
- Optimum hygiene since product residue is reliably avoided
- Exceptionally simple cleaning
- No sticking of the blade
- Clean cuts
- High portioning rates
- Can be expanded to a fully automatic production line
- Maximum weight precision
- Minimum giveaway
- Cut without cutting oil
- Products separated perfectly

The blade

The Principle

- Automatically shapes a continuous product flow which is deposited onto a conveyor belt and carried to a cutter
- An adjustable cutter is powered by a servo motor and rotates at high speed, cutting the continuous product flow into separate portions
- Blade drive unit and controller never come into contact with product residue
- The product always remains clean and separated at identical intervals, despite high portioning rates and compact dimensions

The benefits

- Maximum weight accuracy and minimal giveaway
- Precise cuts guarantee outstanding product appearance, even with a high proportion of nuts, almonds, chocolate chips, dried fruit etc.
- Protection of the drive systems: Longevity and security for your investment



MMP223

Operation

The Principle

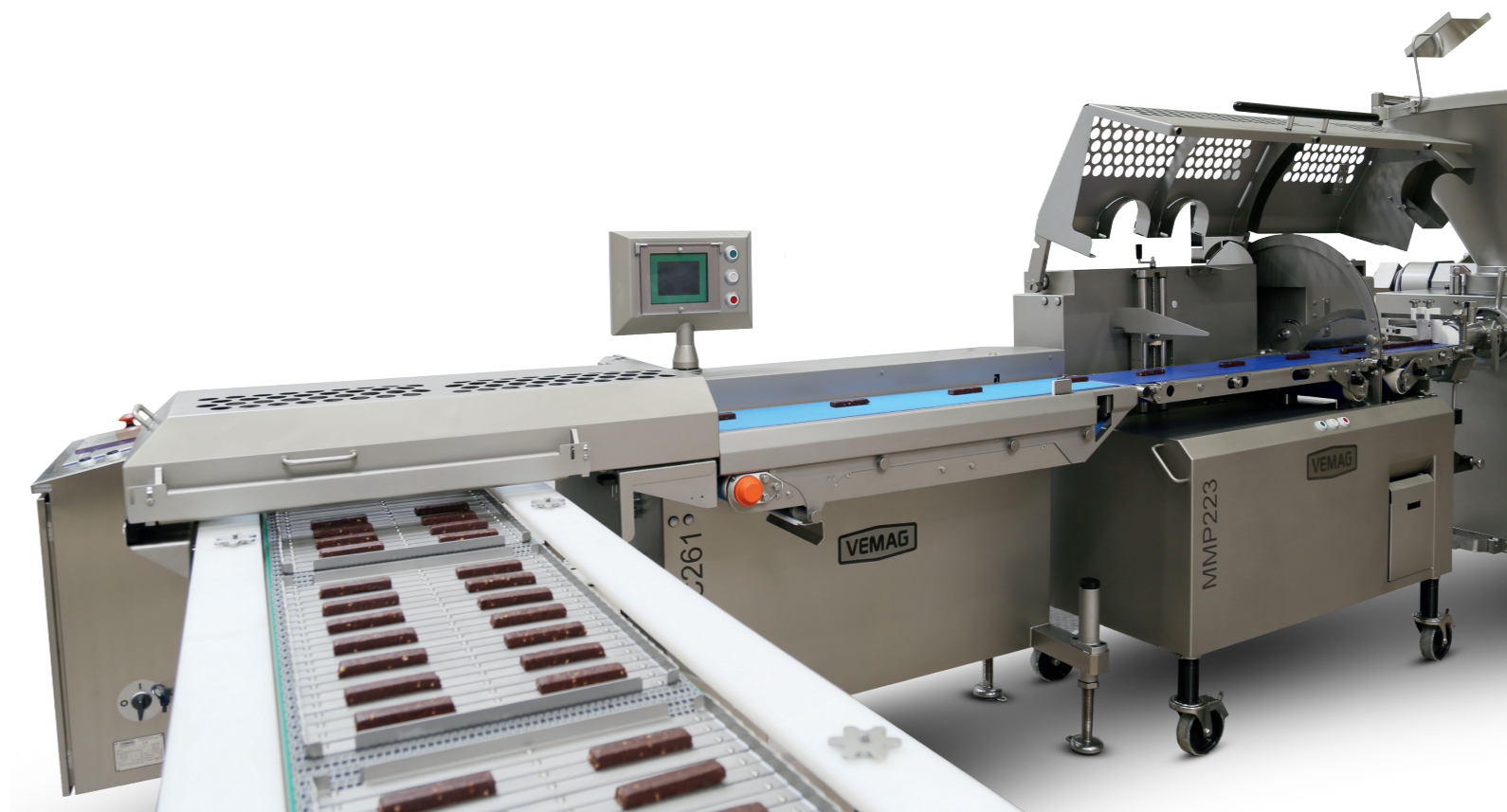
- Just one operator is needed to control this fully automatic line
- Portion weight and portioning speed can be adjusted separately
- Quickly replaceable nozzles allow a range of customised product shapes

The benefits

- Process optimised due to less personnel costs
- Intuitive graphical display
- Product shapes can be adjusted flexibly
- Compatible with VEMAG distribution systems: products placed accurately onto trays or conveyor belts in a variety of drop patterns



Sickle-shaped blade



HPE with MMP223 and SC261