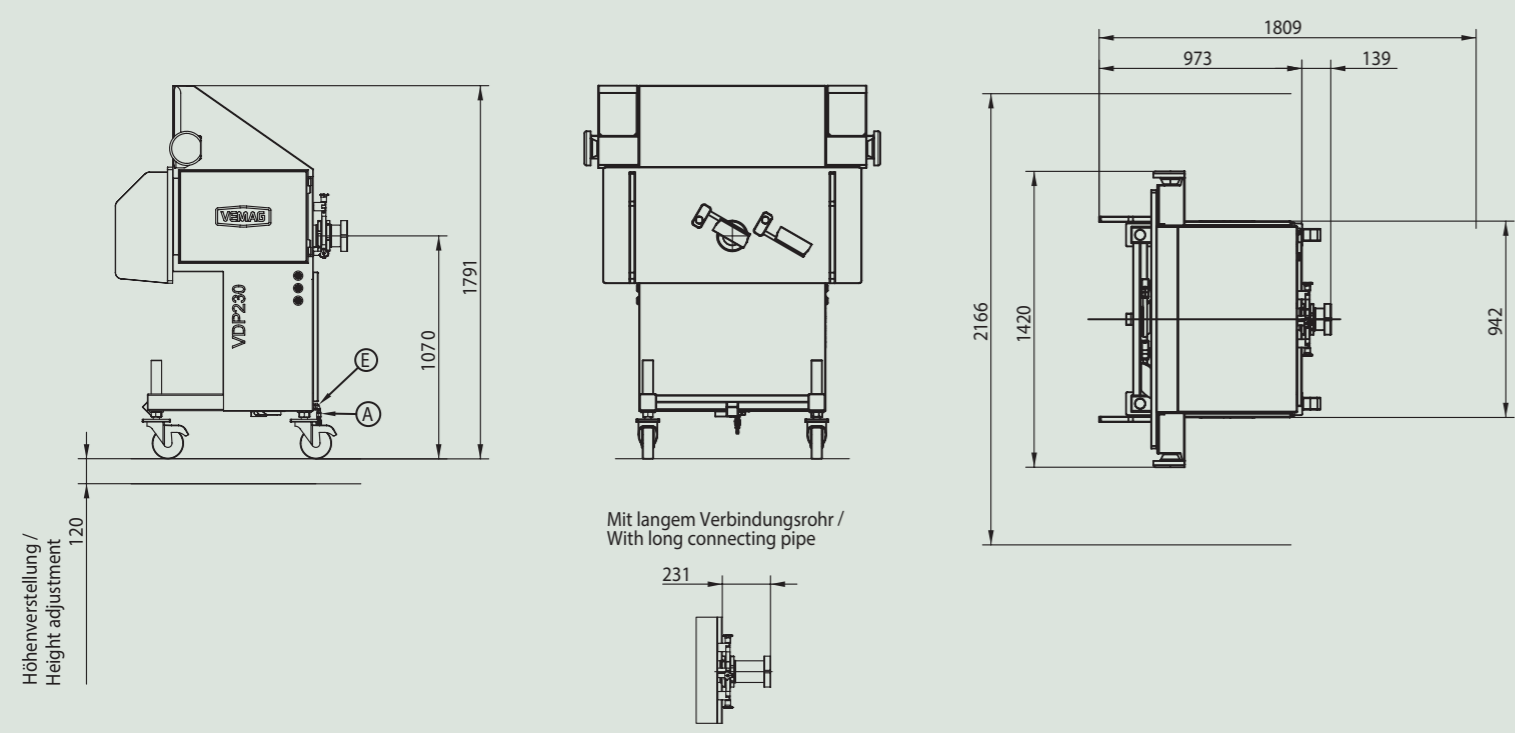


VDP230

DOUGH PORTIONER

DIVIDE PRECISELY IN TWO LANES

DATA SHEET



Höhenverstellung /
Height adjustment

Technical drawing

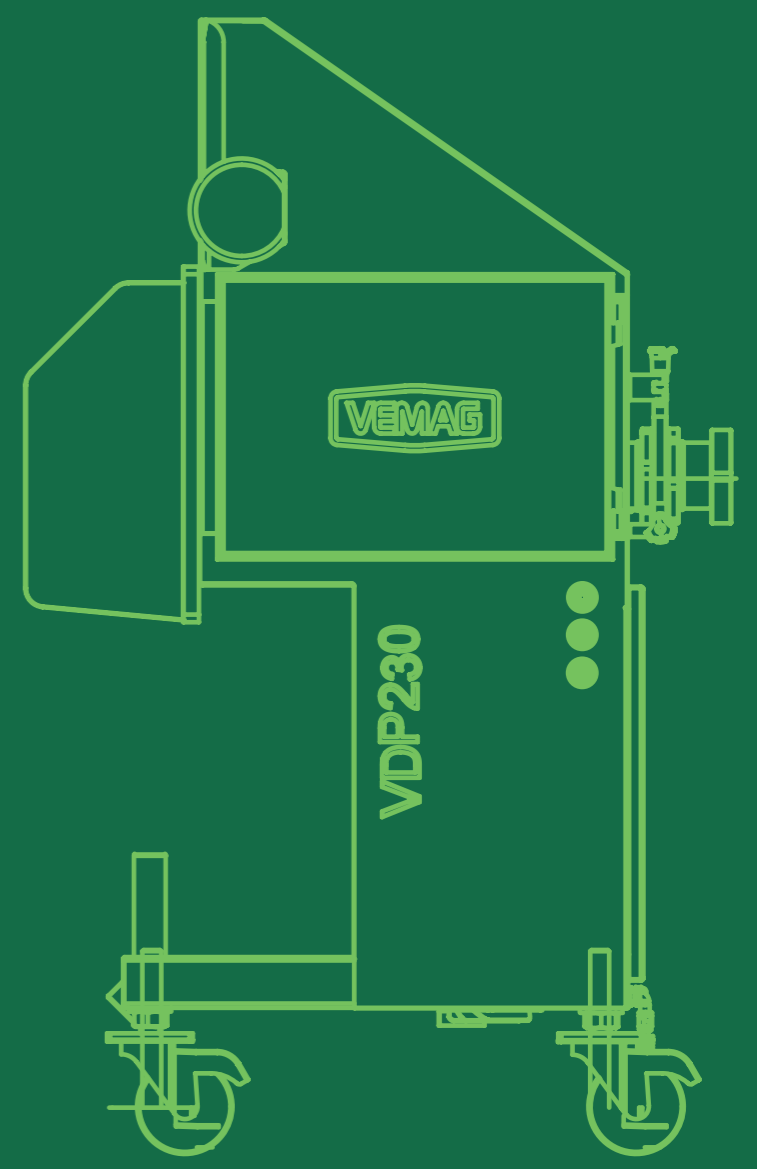
A = Air connection E = Electrical connection W = Water connection

TECHNICAL SPECIFICATIONS

VDP230 dough portioner

Portion weight	50–2000 g, adjustable in increments of 1 g
Nozzle diameter	30–90 mm in 10 mm increments
Portioning rate (depends on weight)	160 portions/min. single lane 320 portions/min. dual lane Depending on VEMAG HPE dough portioner used
Safety concept	Uses laser scanners

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MAXIMUM PERFORMANCE FOR DEMANDING PRODUCERS.

The high-output dough portioner

The VEMAG VDP230 dough portioner delivers an enormous output, making it an efficient industrial solution. It produces extremely accurate portions of dough at high speed on two lanes. The VDP230 is therefore the ideal attachment for increasing productivity. The VDP230 dough portioner divides precise amounts of wheat-based doughs for toast, sandwiches, pizza and much more, at a high rate. The innovative device delivers at 160 portions per minute on each lane. The total capacity of the line is therefore 320 p/min and meets all the requirements of modern industry.

Benefits at a glance

- Maximum production reliability thanks to two separately powered scrapers
- Highly cost-effective – no cutting oil required
- Flexible use
- Simple operation
- Maximum weight accuracy

Innovative technology

The principle

- The VDP230 works continuously
- Two scrapers divide the dough in alternating, opposite directions and place the portions safely onto the conveyor belt
- The scrapers are driven by two servo motors
- The cutting speed of the scrapers can be adjusted, guaranteeing consistent spacing on the belt, regardless of portion size and weight

The benefits

- Continuous process increases productivity
- Reduced downtimes since product is safely deposited and downstream systems are easily supplied, such as dual lane VEMAG on-belt rounder or conical band rounder
- Product passed cleanly to subsequent process



HPE with VDP230

Maximum production security

The Principle

- The two separate servo motors make it possible to turn off one side at the push of a button and continue production on only one side

The benefits

- Interruption-free production even in the event of a malfunction

Maximum economy

The Principle

- No cutting oil required
- Optional VEMAG VPC715 check weigher weighs the dough portions once they have been passed on from the dough portioner by a conveyor belt connected to the VPC715
- The calculated average weight of the most recent portions is sent to the dough portioner, which adjusts itself if necessary

The benefits

- Reduced costs
- Saves resources since excess weights are eliminated

Perfect hygiene

The Principle

- The VDP230 is mobile and can be disassembled without special tools
- The entire area that comes into contact with product is made of stainless steel and detectable plastic
- An encapsulated machine housing prevents flour dust from entering the machine
- Simple cleaning of the conveyor system with water

The benefits

- Easy and quick to disassemble
- Easy to clean using low-pressure systems
- Ideal hygiene properties



VDP230