



BUTCHER SHOP

APPLICATIONS



UNLIMITED POSSIBILITIES

Our machines process all viscous masses gently, reliably, and precisely, regardless of their consistency.



Clipped products



Sausages



Patties



Portioned products



Formed products



- › Production of a wide variety of foods such as canned soups, burger patties, fresh sausages, or luncheon meat in jars
- › Flexible technology for changing product requirements
- › Expert advice to help you find the right machine

ALL-ROUND SOLUTIONS FOR YOUR BUTCHER SHOP

Butchery is not just a profession; it is a passion rooted in tradition and precision. At the same time, the modern market demands technological solutions that combine efficiency and quality.

Technology tailored to your everyday life. Every butcher's shop is unique, which is precisely why we develop machines and attachments tailored to your specific needs.

Maximum flexibility. Our modular system allows you to flexibly expand your production at any time. Whether you want to launch a new product, modernize your processes, optimize your operations, or increase your capacity, our system will keep you one step ahead.

Reliable and perfect for everyday use. Our machines and attachments are designed to withstand the challenges of everyday work. They are robust, durable and easy to use.

- › Vacuum filling machines for precise and gentle portioning
- › Casing holding devices for precise linking of sausages
- › Attachments for forming of products, e.g., burger patties or products on skewers
- › Filling horn for clean filling of viscous masses
- › Technology for reliable grinding of the raw material



YOUR PRODUCT – OUR SOLUTION

Always at your side

As your partner in the food industry, we deliver more than just technology. Our filling, portioning, forming and loading systems enhance efficiency, automation, flexibility and product quality – from the small-scale to the global industrial customer.

Our machines process a wide variety of materials with the utmost care and weight accuracy, including but not limited to dough, meat, dairy, vegan alternatives, and non-food products.

What sets us apart in the industry is that we listen, understand your challenges and develop modular solutions that grow with you and your needs. Our goal is to achieve the perfect balance between technology, consulting, and on-site service, allowing you to focus on what truly matters: your product.



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