

Minced meat attachment 801

for the reliable production of minced meat with no risk



Minced meat with absolutely clear particle definition and excellent colour.

The minced meat attachment 801 expands the VEMAG grinding system by a new component. The minced meat attachment 801 is the ideal supplement to the separation grinder 982 and can be retrofitted at any time.

The combination of the separation grinder and the minced meat attachment has no problem in producing minced meat and simultaneously separating off undesirable hard constituents with the integrated separation device. It is possible to dispense with pre-cutting to final particle size which is otherwise customary.

The extremely low rise in temperature ($< 1^{\circ}\text{C}$) and the high standard of hygiene of VEMAG vacuum fillers guarantee perfect hygiene conditions in production.



Minced meat with excellent quality

The minced meat attachment 801 is the result of consistent continued development of the VEMAG grinding system.

Application

The minced meat attachment 801 sets new standards in the integrated production of minced beef, pork and poultry, with grinding, separation and production of minced meat all in a single working step.

Whether in continuous mode, or in portioning mode with the aid of a downstream portioning device, the grinding system can easily be adapted to any application.

The fact that it has no drive of its own and the short processing route without pipework or diversions means that temperature increases only minimally during processing ($< 1^{\circ}\text{C}$).

This extremely low temperature increase, together with the reduction in working steps, guarantees ideal hygienic production conditions. What is more, the hygiene thinking behind the vacuum fillers used sets standards in terms of the sealing off of critical areas, like the feed unit, and the accessibility of all components.

All the components of the grinding system are easy to dismantle and can be cleaned with the aid of low-pressure equipment.

Handling

The minced meat attachment 801 has a hole plate diameter of 220 mm. Like all the components of the VEMAG grinding system, it is designed as an attachment for vacuum fillers with a double screw. It has no drive of its own, the blade shaft being driven directly by the double screws of the machine.

Existing production lines can be upgraded at any time, as the minced meat attachment is simply attached to the separation grinder 982 with a union nut.

Subsequent components like minced meat portioning devices, conveyor belts, tray handlers etc. make the VEMAG grinding system easy to expand into automatic production lines.

All the benefits at a glance

- Extremely small temperature increase during processing ($< 1^{\circ}\text{C}$)
- Working steps saved by integrated processing
- Minced meat with a clear structure and evenly-distributed particles with clear definition
- Products with excellent colour and colour retention
- Perfect integration in the VEMAG grinding system – can be retrofitted at any time
- Step-by-step expansion into an automatic production line



Technical data

Hole plate diameter:	220 mm
Can be combined with fillers:	ROBOT HP-series
Portioning output:	up to 90 portions/min. with 500 g portions (depending on portion size and portioning device used)

Our technological lead means first-class quality

Excellent products with a simultaneous reduction in working steps. In contrast to conventional methods, the raw material can be processed directly without being pre-cut to final particle size. Particle definition and distribution, colour and colour retention speak for themselves.



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