



VEMAG Bakery Solutions

Flexible and Innovative

Hamburger and Hot Dog Buns



VEMAG



Hamburger and Hot Dog Buns



Variety of Hamburger and Hot dog buns

Solutions for a variety of Hamburger and Hot Dog Buns

- *HP20E / HP25E*
 - Dough flow
 - External Vacuum Pump
- *Water Wheel*
 - Standard Water Wheel
 - Powered Water Wheel
 - Ultra Flow
- *Servo Cutter*
 - Without Static mixer
 - With Static mixer
- *On Belt Rounder*

Hamburger and Hot Dog Buns

6 Pocket Bun and Roll Divider with Servocutter

- *Dough flow*
- *Vacuum Pump*
- *HP20E*
- *Ultra Flow*
- *Servo Cutter with Static mixer*



VEMAG (left) vs. AMF (right)



Replacing of AMF dough divider

Hamburger and Hot Dog Buns



6 Pocket Servocutter with Static Mixer



Hamburger buns

Hamburger and Hot Dog Buns



Soft Buns in tray



4Pocket Bun and Roll Divider with Servocutter and OBR with reverse axis

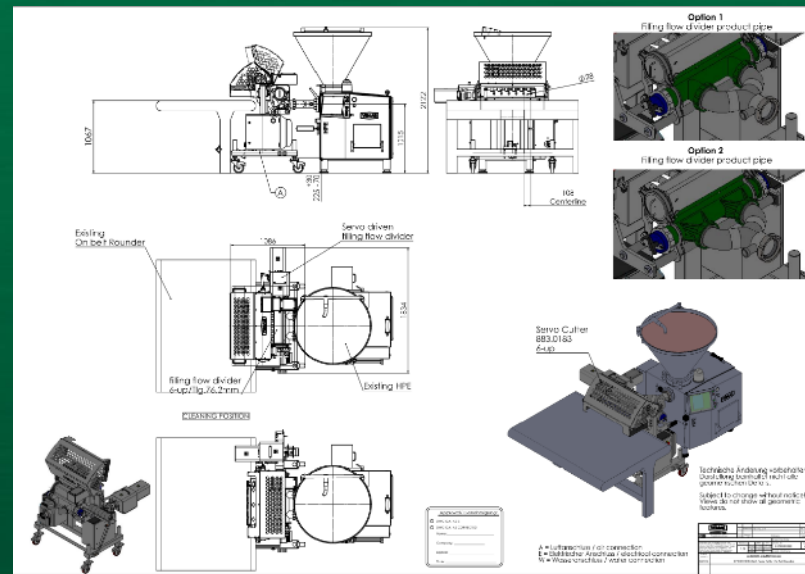
Hamburger and Hot Dog Buns

12 Pocket Bun and Roll Divider with Servocutter

- HP20E
- Dough flow
- Powered Water Wheel
- Vacuum Pump
- Servo Cutter
- On belt rounder



Buns

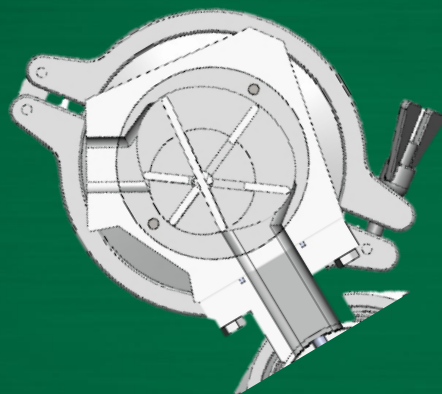


Drawing Servocutter

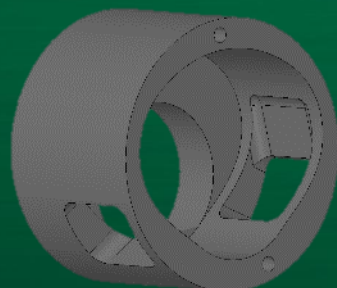


Powered Water Wheel wit 12 pocket Servocutter

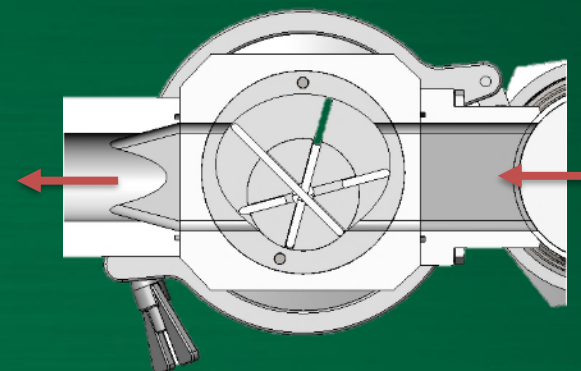
Current version



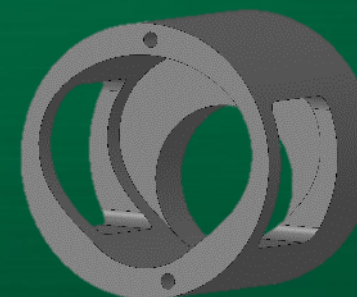
Current – infeed/ outfeed
Cross-sectional area: $13,8\text{cm}^2$



Flow optimized version



Optimized – Infeed/ outfeed
Cross-sectional area: $32,5\text{ cm}^2$



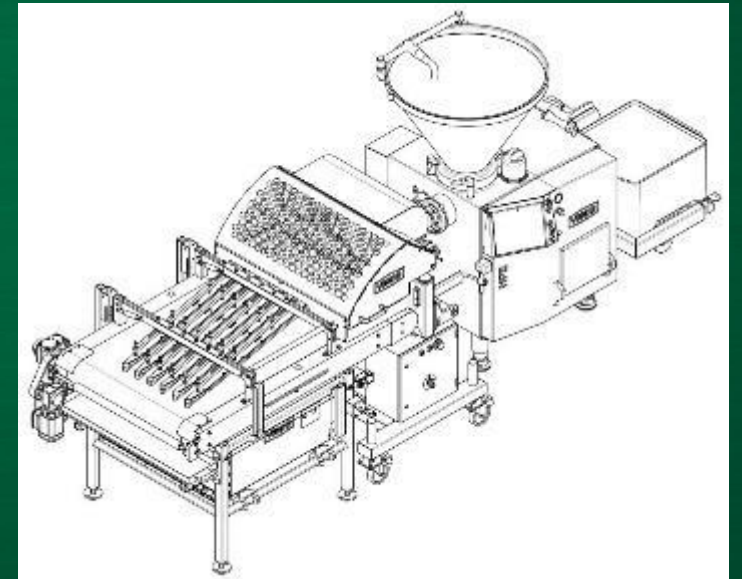
Hamburger and Hot Dog Buns



Variety of Hamburger and Hot dog buns



Hot Dog Buns



HPE with Servocutter and OBR

Contact



Edgar Wenkel
Product Manager Sales Bakery

E-Mail: Edgar.Wenkel@vemag.de
<https://bakery.vemag.com>



Alexander Bressler
Product Manager Sales Bakery

E-Mail: Alexander.Bressler@vemag.de
<https://bakery.vemag.com>