Multi-tray loader MTL280/281 and MTL282/283

Product distribution for minced meat and forming lines

Maximum flexibility for multi-lane processing.

The VEMAG multi-tray loaders MTL280 to MTL283 can position formed and ground products such as minced meat or burgers, convenience products such as Adana kebabs and many other products on the conveyor belt quickly and precisely and in the arrangement that you desire.
The multi-tray loader also achieves the highest transfer speeds. With variants that remove to the right and left, you can adapt the loaders to the particular circumstances of your production process perfectly.

VEMAG Multi-tray loader MTL280

The multi-tray loaders MTL280/MTL281/MTL282/MTL283 are the optimal addition to all single-lane VEMAG production lines.

Use

The multi-tray loaders are used wherever products are portioned on a single lane and transported to the packaging machine via a transport device featuring multiple lanes. They can be perfectly integrated into VEMAG production lines and are the ideal addition to forming machine FM250, minced meat portioners MMP220 and MMP223, and many other VEMAG attachment devices. Depending on the model, products can be deposited in various arrangements: side by side, overlapping or stacked.

Design

The base frame is constructed entirely of stainless steel. A transmission box contains all of the mechanical drive elements. The lateral discharge conveyor is fixed to the shuttle conveyor. All deposit patterns are programmed into the control unit and can be called up immediately.

Handling

The multi-tray loaders are easy to operate. The parameters for depositing the products are entered by the operator via the integrated screen. Like all VEMAG machines and devices, the MTLs are suitable for cleaning with low-pressure cleaning equipment and are low-maintenance.

All the benefits at a glance

- Simple integration in VEMAG production lines
- Can be used flexibly for all single-lane applications
- High transfer capacity
- Precise positioning of the products
- Full synchronisation
- Simple product switch by changing programs
- Multi-lane product distribution

Variants

The MTL280 (right) portions 600 mm * 600 mm in the format of the thermoformer. Belt width: 600 mm.
The MTL281 (left) portions 600 mm * 600 mm in the format of the thermoformer. Belt width: 600 mm.
The MTL282 (left) portions 800 mm * 800 mm in the format of the thermoformer. Belt width: 800 mm.
The MTL283 (right) portions 800 mm * 800 mm in the format of the thermoformer. Belt width: 800 mm.

VEMAG

www.vemag.de

Technical Data

Width of shuttle conveyor:	250 mm	
Width of lateral discharge conveyor:	MTL280 / MTL281:	600 mm
	MTL282 / MTL283:	800 mm
Discharge direction:	MTL280 / MTL283:	right
	MTL281 / MTL282 left	
Travel of the retracting edge:	MTL280 / MTL281:	630 mm
	MTL282 / MTL283:	830 mm
Output:	Up to 160 portions of minced meat per minute (MTL282 and MTL283)	

ISO 9001
BUREAU VERITAS
Certification

VEMAG Maschinenbau GmbH
Postfach 1620, D-27266 Verden
Tel. 0 42 31 - 77 70, Fax 0 42 31 - 77 72 41
http://www.vemag.de, e-mail@vemag.de

Presented by:

© VEMAG 2010 We reserve the right to make technical modifications
MTL280/281/282.1.EN 04/16