Spotlight: Clipped products

Aromatic, juicy, savoury, coarse or fine: Our machines can do all of this and much more.

Just see for yourself ...
One system for unlimited variety!

With machines and attachments from VEMAG, the possibilities are endless

You can use our machines to produce all kinds of sausage products. Not everything can be made on one machine alone, but the VEMAG modular principle means there are almost no limits to your production process.

For a broad product portfolio with no long handling times:

- Salami
- Spreadable pork sausage with onions
- Liver sausage
- Bologna sausage
- Blood sausage
- Formed ham
- Ham sausage
- etc.
We handle your raw material as gently as possible

At the heart of our sausage machines are VEMAG double screws, which operate on the double spindle principle. The double screws transport all kinds of products, including those containing large pieces, in an extremely gentle process from the hopper to the machine outlet. Weight limits are a thing of the past. You can portion any weight you like using VEMAG double screws.

The double screws operate almost without wearing, reducing maintenance costs. Quick removal and simple cleaning ensure minimum downtimes during product changes. This reduces machine and staff costs per quantity unit, guaranteeing safe and efficient production.

Your benefits:

- Flexible setting options
- Optimum hygiene
- Short downtimes
- Quality benefits (thanks to exact lengths and filling weights)
- Processing of the most different masses is possible
- High level of safety
- Convenient operation

The double screws are characterized by an extremely high degree of efficiency. They produce with an extremely high level of weight accuracy, ensuring a low amount of Give-Away. Another special feature is the gentle way in which they handle your raw material.

Provided by: