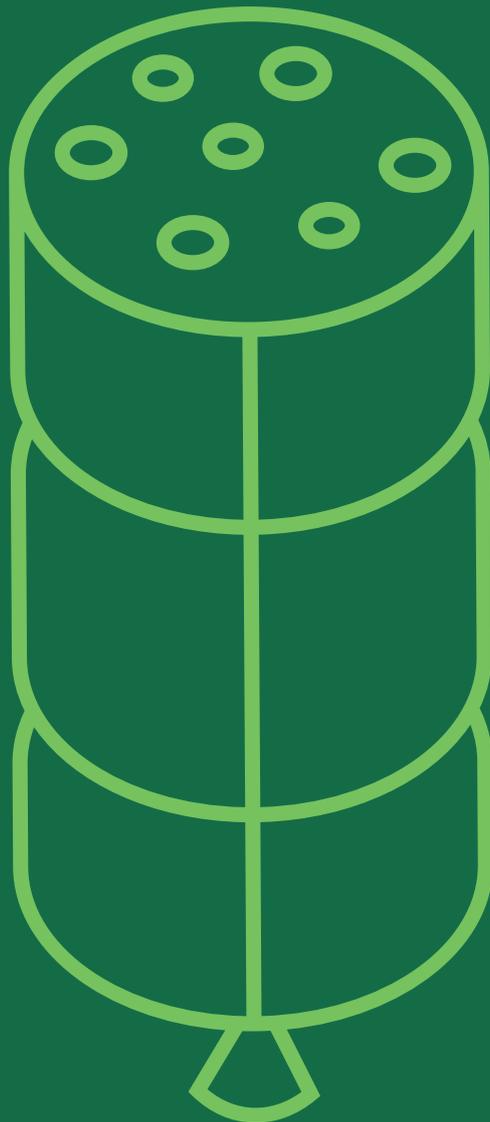


SMALL TRADE MEAT PROCESSING





WE UNDERSTAND A THING OR TWO ABOUT YOUR TRADE

In the butcher's trade tradition is combined with technical progress. The success of butchery businesses like yours still depends on good relationships with regular customers who appreciate high-quality, regional meat and sausage products as well as traditional recipes.

Our industry is undergoing a structural change. The number of businesses as a whole is declining, despite a good workload. The main reason is that businesses are being shut down with nobody to take them over, partly because there is a skills shortage in the trade. Many consumers are

changing their shopping habits in favour of a convenient weekly trip to a big retail chain, which is shifting the demand more and more towards industrial production. This puts more emphasis on productivity considerations (which impacts on the consumer price of products) as well as safety and hygiene.

It is crucial for butchers to set themselves clearly apart by offering high-quality products with regional relevance.

In this time of change, it is important to have a reliable partner by your side. That

is why at VEMAG, you are at the centre of all our activities. Working in a continuous and close dialogue with our customers, we develop machines and attachments that meet the needs of your trade and offer everyday practicality and easy handling. We can gladly advise you about how to make your production efficient and cost-saving, but without foregoing your traditional butcher's quality.

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ENDLESSLY DIVERSE PRODUCTS

The butcher's trade is becoming more and more diverse.

There is a rising demand for new products and food you can eat standing in the shop or walking in the street. Many butchers offer lunchtime meals they produce themselves, as well as a flexible catering service as an additional pillar of their business model. VEMAG helps give you freedom in production. Our flexible machine systems allow you to extend your product range whenever you want to. As well as your traditional, broad range of sausages that extends from cooked sausage, to salami, to pâté type sausages, VEMAG's range of attachments allows you to adapt flexibly to demand, offering things like modern, formed products such as fresh sausages (including skinless sausages), meatballs, burgers and lots of other ideas. Here is a rough overview of some of the many things you can produce. What would you like today?

Clipped Products:

- Cooked Sausage
- Salami
- Salami, Chasseur Sausage, Blood Sausage
- Ham Sausage
- Liver Pâté
- Formed Ham

Sausage Products:

- Viennas
- Bockwurst
- Fresh Sausage
- Cocktail Sausages
- Minced Pork Sausage, Pepperoni
- Veal Sausage
- Salami and Modern Salami Snack Products
- Currywurst

Formed and Ground Products:

- Meatballs
- Rissoles
- Cevapcicis
- Köfte
- Filled Cans and Jars



A WIDE RANGE OF END PRODUCTS



EFFICIENCY AND PRECISION

Your endless options in processing.



Filling

Gentle handling of raw materials and a continuous filling flow guarantee maximum product quality and a perfect subsequent processing



Grinding and Separating

The market's most compact filling and grinding technology featuring direct, straight-line product flows for less smearing, and perfect long-term pressure control



Linking

Producing sausages of perfectly even calibre and identical length



Portioning in Cans and Jars

Precise portioning and uniform filling without dripping for perfectly clean edges



FILLING



FILLING

Uniform performance and the utmost precision for faultless products.

Our fillers are the perfect companion for daily production in butchers' businesses. They reliably produce a diverse range of products in top quality. When it comes to filling, optimum feed and a constant vacuum are required to ensure that the system is consistently charged. Fluctuations in output can interrupt the production process and cause irregularities in the final product. Our reliable, robust vacuum fillers handle your products gently and efficiently. Double screw technology or rotary vane pump: VEMAG machines are designed to be very easy to operate and clean. Our rotary vane pumps have 60% less components than comparable machines, and our double screws can be removed and replaced in one piece. That helps you to work without interruption and limits set-up times to a minimum. The machine parts are not only easy to

clean, they are also easily accessible. Ideal conditions for total hygiene. Our machines are sophisticatedly designed with short product routes, keeping residue to a minimum. That means perfect yield for your raw materials to be more economical. VEMAG portioning systems transport the material without squeezing, even if products are lumpy. The outstanding quality of our machines guarantees a long life cycle with minimum wear.

The benefits:

- Gentle processing
- Performance that suits your needs
- Ergonomic handling
- Easy to clean and quick to set up because there are few machine components
- Low residue, making products easy to change, with less product loss even if your product range is broad
- Less parts, easy to disassemble and assemble, meaning a quick set-up and optimised hygiene

Broad range of machine types to meet your needs precisely



Sausage linker



ROBOT500



DP5 - DP6



HP3



DP3



Robby



Clipper

GRINDING AND SEPARATING



GRINDING AND SEPARATING

Gentle cutting and removal of unwanted particals.

VEMAG machines help you achieve a consistent particle size, excellent colouring and a clear texture for the perfect product profile, regardless of whether you are making mince, burgers or fresh sausage. The sausage grinder980 with an integrated separation device enables you to grind your product to its final particle size, and if necessary to separate out unwanted bone particles and sinews. This ensures that your product is safe and it exhibits excellent qualities. The meat passes through the machine along straight, short passages. That means nothing

at all is wasted.

The generation of heat is avoided during the grinding process, and excess pressure is prevented.

Grinding demands the utmost hygiene: our machines and attachments are designed so that they are easy to clean and so that unwanted product residues do not remain in the machine.

The benefits:

- Raw material refined by separating out unwanted components
- Clear particle size and an attractively coloured end product
- Straight product feeding without dead space, in which residue can accumulate. This enables perfect hygiene.
- Less giveaway

Broad range of machine types to meet your needs precisely



ROBOT500



Sausage grinder980 with separation function



Separation Valve

LINKING



LINKING

The utmost precision for perfectly linked sausages.

Linking sausages demands the utmost precision. Identical lengths, identical weights, identical calibres: the LPV802 length portioning device helps you achieve a uniform product profile and highly accurate weights. Because results are highly reproducible, you can achieve a level of standardisation which was previously only possible for sausages in artificial casings.

During the filling process, you can adjust the casing tension to your requirements in just a few moves and without any tools.

That saves valuable time and raw materials, because rework is eliminated.

VEMAG machines combine the traditional butcher's trade with technical progress. This allows you to produce sausages that set you apart from the competition.

The benefits:

- Short set-up times, wide range of products easy to produce
- Identical lengths and calibres
- The utmost portioning accuracy
- Handles your products gently
- Easy to handle, ergonomic to work with

Broad range of machine types and attachments to meet your needs precisely



DHV937



DHV841



LPV802



DHV810



DAG804

PORTIONING IN JARS AND CANS



PORTIONING IN JARS AND CANS

Fill cleanly and to precise weights.

Liver sausage, luncheon meat and pâté in jars have always been popular since they ensure longer shelf life than other products. VEMAG vacuum fillers and their filling horns allow you to fill your products cleanly and without dripping. The filling quantities and weights are identical and nothing is wasted – whether the product is a paste, a liquid or a lumpy mass, whether it is a dry or cooked sausage product, from liver pâté to beef and pork. You can choose a filling horn with the diameter to suit your product and set the filling speed using a big, intuitive graphical display. Airfree filling into almost any can or jar is easy and gives you an ideal filling

pattern. Our machines and attachments are designed for optimum hygiene. All product carrying parts can be quickly disassembled to change products and for daily cleaning. The whole system is easy to clean using low pressure blasters and regular detergents, which makes it very easy to maintain.

The benefits:

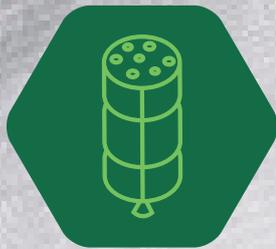
- Extremely accurate weights on account of volumetric filling and a separating filler horn
- No dripping, thus, clean can edges
- Optimum hygiene because there are less parts to clean
- Careful product handling for the best possible product profile



Filling Head 981



**STRONG TOGETHER
FOR YOUR SUCCESS**



YOUR PRODUCT

...is Number One.

At VEMAG, our top priority every day is to be there for our customers in every way. We consider your product the most valuable asset, and we want to protect it, refine it, improve it and make it even more professional.

That will give you an edge and your customers as well.

We develop, perfect and install every vacuum filler, every attachment and every complete line so that you can achieve your objectives with a wide range of functions:

- Excellent products, designed and produced exactly the way you want them
- VEMAG machine technology is highly flexible, enabling amended and newly developed products to be made easily on existing VEMAG lines to produce the best possible outcome
- Optimised standards that ensure guaranteed reproducibility and product safety for your end-customers

Our product managers and food technologists are there to assist you and are in constant dialogue with our development department in order to make your products even better using improved machine technology



LESS RAW MATERIALS

...for more sales

Only once your product is as perfect as you want it can we think about improving yields. We understand that good food has to be competitive, which is why our own teams of experts are always using and developing their knowledge to allow you to get more of your high-grade raw materials into sellable products. That means more profit, and also less waste.

- Optimised weight accuracy and less giveaway allow you to deliver only what you are going to be paid for.
- Higher yield reduces your costs. For example, have you ever calculated what 1% less casing or raw material and ingredients could do for your profits, thanks to VEMAG's intelligent filling technology?
- Perfect product lengths and geometries reduce packaging problems and improve your packaging costs. They also eliminate high waste costs.

Together we can work out how your process combined with our technology can generate added value for you, precisely by using less raw material.





LESS RISK

...more customers

VEMAG fillers and VEMAG lines offer endless features, making them low-risk production systems that give you more time to concentrate on what is important. Every time we develop anything, we think about your safety and the hygiene standards you build your business on. We were leading the world in some areas while other companies hadn't even started there.

- VEMAG supplies the world's first vacuum filler with 3-A Sanitary Standards.
- VEMAG fillers allow you to remove stoppers and feed units hygienically, quickly and easily in the filling direction so you can clean them. This means you can clean seals properly because it is quick and easy to do, and practical for operators.
- The vacuum channel between the feeding system and vacuum pump is much shorter and easy to clean. VEMAG is at the top of the industry when it comes to hygiene standards.
- VEMAG feeding technology makes product distances shorter and with fewer corners in the product flow. Hygiene is outstanding, and the products are better.
- Fewer parts in the feeding system mean better hygiene. There are also fewer parts to lose.



OUTSTANDING AVAILABILITY

...another aspect of VEMAG Service

What happens if your product is not ready to sell on time? No product often means no sales, which not only reduces turnover, it can annoy your customers a lot and even drive them into the arms of your competition. VEMAG Service includes lots of ways of avoiding that:

- VEMAG machine concepts include 'Function First'. From the drawing board onwards, we try to make functions as durable as possible. A good example is our vacuum fillers' box-in-box system, which doubly encapsulates electronic parts.
- Quick set-up times mean more time for production. VEMAG lines can often start producing a completely new product simply by replacing a small attachment or module, which is quick and easy.
- VEMAG trains agency and branch office technicians at its VEMAG Academy. This means our international service standards are always improving for your VEMAG solutions, and it means you receive, from installation onwards, the service that will secure your investment over the long term and make your product available to meet your customers' demands flexibly.

THE VEMAG MODULAR PRINCIPLE FOR MAXIMUM FLEXIBILITY

VEMAG's big portfolio of machines, attachments and accessories is like a box of building blocks from which you can select the modules you need.

That means we can assemble with you precisely the machine system that meets your needs, and it can grow with you whenever you want to make new products. Many things in the butcher's trade can be made using one machine and the right accessories. Our wide range of attachments opens up possibilities for you so that you can produce new product ideas economically and in top quality.

VEMAG accessories are system components whose technology and operation are tailored exactly to our machines. That means you always have a solution from a single source.

Modularity is what our machines are all about. And that means there are no limits to your product range.





RELIABLE, EXPERT PARTNER



VEMAG: YOUR RELIABLE AND COMPETENT PARTNER

Service and maintenance: we are there for you worldwide

At VEMAG we consider service part of our DNA: you, the customer, are always at the centre of our activities.

VEMAG service technicians, subsidiaries, agencies throughout the world: we will always provide you with outstanding service wherever you are, and we define manufacturer standards to keep it that way, including at our VEMAG Academy. VEMAG Service in Germany and our offices and agencies abroad will support you from the installation of your machine, throughout compre-

hensive training, and whenever repairs are needed.

You can rely on:

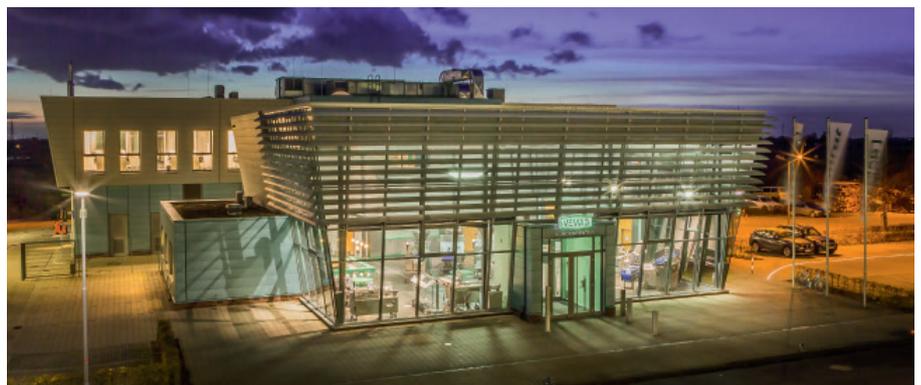
- Global support
- Service technicians trained worldwide by the VEMAG Academy
- Sound technological training
- Practice-based technician and user training



The VEMAG Customer Centre: Space for innovation.

Make your vision a reality with us and discover how you can improve your production. We can show you individual components and complete production lines at our VEMAG Customer Centre. We will show you, under realistic conditions, how you can make a wide range of foods.

Experience VEMAG up close and in action — our competent advisers are there for you.





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