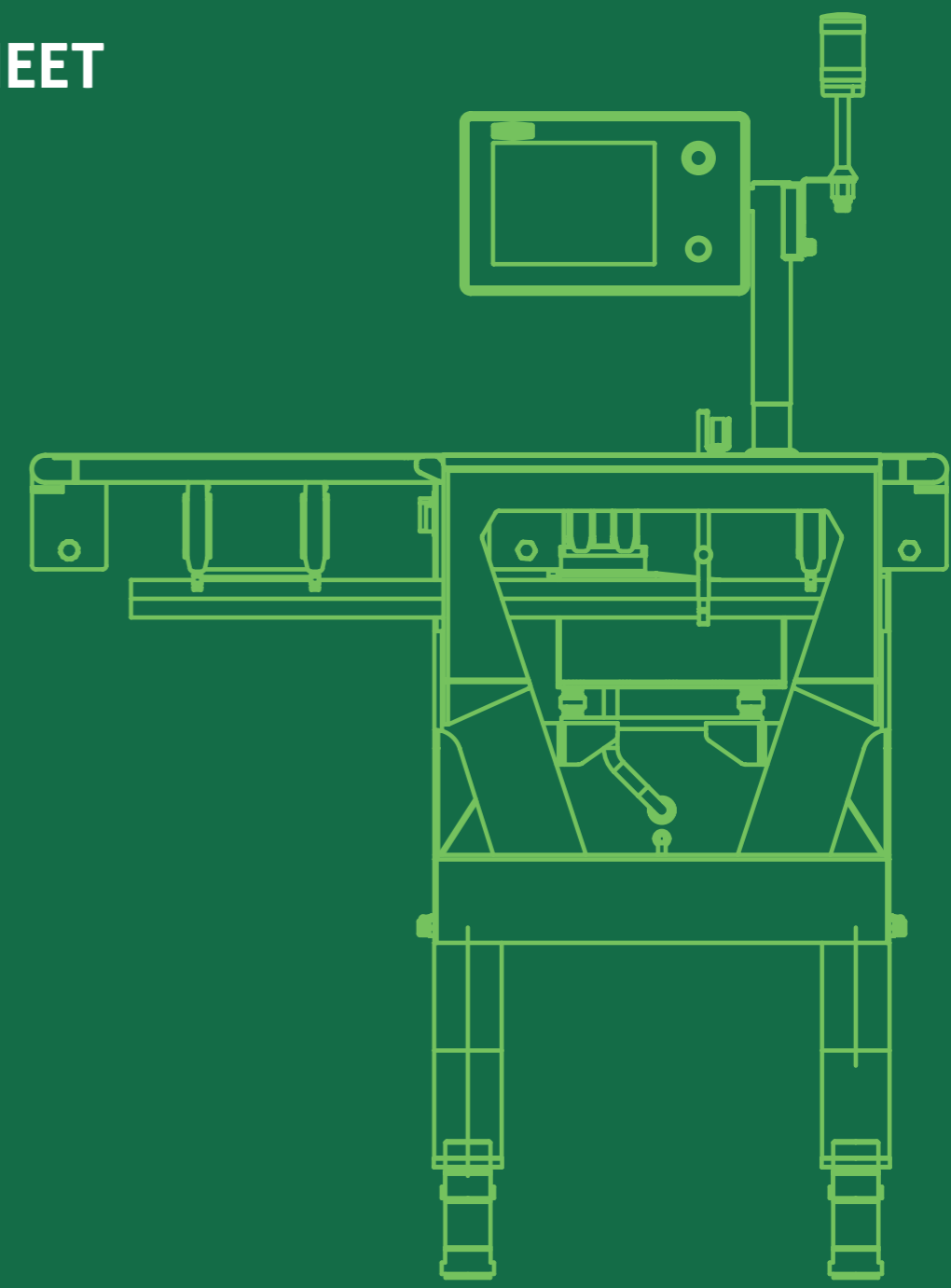


PROCESS CHECK VPC715

WEIGHT MONITORING FOR YOUR ENTIRE PROCESS SOLUTION

DATA SHEET



TECHNICAL SPECIFICATIONS	
Process Check VPC715	
Portion weight per lane	1 g–3750 g
Weighing per lane	max. 250 items/min. (depending on product length)
Belt height	730–1085 mm

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GUARANTEES OPTIMUM WEIGHT MONITORING.

Full monitoring thanks to intelligent control technology

Quality is reproducible. To ensure efficient and economical production, industrial bakeries must prioritise the accuracy of the weight of dough portions, while ensuring the quality of their materials and that these are processed carefully. This weight accuracy is what VEMAG guarantees when you integrate the Process Check VPC715 into your production line.

Benefits at a glance

- Easy connection to VEMAG dough portioner
- Reliable prevention of underweight and overweight portions
- Guaranteed to reduce giveaway
- Automatic ejection of incorrect weights
- Stable average within each batch
- Easy to clean
- Intuitive operation
- HACCP- and FDA-compliant machine design
- Tool-free belt replacement
- Cleaning program for optimum cleaning of the conveyor line

Operation

The Principle

- The VEMAG Process Check weighs dough portions continuously as they pass out of the dough portioner
- The calculated average weight of the most recent portions is sent to the dough portioner, which adjusts itself within a fraction of a second if necessary
- An automatic ejection system ensures that dough portions are ejected automatically if outside the weight tolerance

The benefits

- Adhere to minimum weight requirements
- Save resources since excess weights are eliminated
- Safeguard your production
- Continuous, uninterrupted process



VPC715

Handling

The Principle

- Intuitive to use: pivot-and-tilt display with 10.4" touchscreen
- Robust construction for a tough daily routine in a bakery
- Large flat areas easier to clean
- Conveyor belt can be removed easily for cleaning and maintenance

The benefits

- Easy handling saves time and money
- Reliable technology and high availability
- Easy to clean using conventional products and low pressure

Software

The Principle

- Clear screen of the Process Check
- Data processing is user friendly and offers a range of standard report templates
- These can be produced on a memory stick in Microsoft Excel, Smart Link 4.0 and other programs
- Online production monitoring with alarm and statistical evaluation

The benefits

- Intuitive operation
- Weights shown graphically
- Production data easy to evaluate: Portions per minute, total weight, average weight and quantity of dough portions accepted, quantity of rejected dough portions, quantity of giveaway and standard deviation



VDD807 with VPC715