

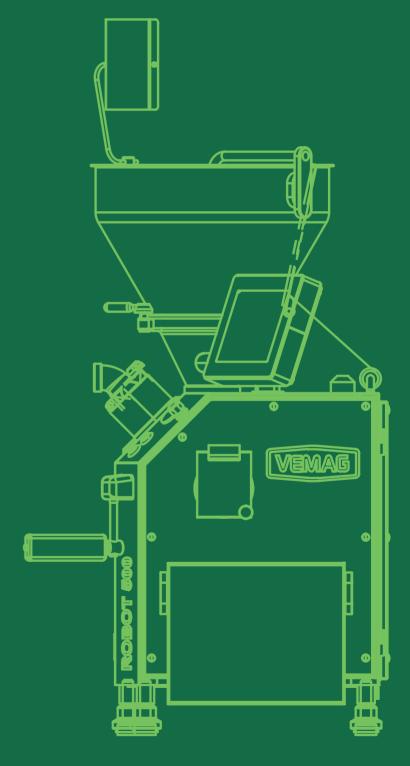
TECHNICAL SPECIFICATIONS	
	ROBOT500
Power input [kW]	5.5
Mains voltage	220/240 V   400/460 V   575 V
Current consumption [A]	17   10   7
Total weight [kg]	/5/



# THE ROBOT500

VERSATILE DOUGH PORTIONER FOR SMALL AND MIDDLE SCALE PRODUCTION

**DATA SHEET** 



VEMAG Maschinenbau GmbH • Weserstr. 32 • 27283 Verden • Germany

www.VEMAG.de

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## THE COMPACT AND **VERSATILE POWERHOUSE.**

### The workhorse with over 35 years of experience

The Robot500 is a rugged and reliable portioning unit for food processing. More than 6000 units sold worldwide are the impressive proof. Opt for the Robot500 in your bakery area if you need to portion bread with high dough yields, cookies, or viscous cake mixes. The Robot500 always produces accurate weights, regardless of the product you choose.

#### Benefits at a glance

- Perfectly suited to precise portioning of soft and very firm mixtures
- Controls numerous new attachments; easier to integrate into a line
- Intuitive, quick operation using a 12" touch display
- Quick and easy to assemble since it has fewer parts
- Unique maintenance properties, maximum machine availability

## Spatial mobility

#### The Principle

**(** 

• The Robot500 is available as both a mobile system and a fixed feet design. This allows the Robot500 to be lifted using the steering unit, and moved between production sites or into the cleaning

#### The benefits

- Mobile flexibility between workplaces (pastry shop, bakery, cleaning zone)
- Quick response to changing production conditions







## Versatile application possibilities

#### The Principle

• Various attachments can be used to easily retool the Robot500, allowing it to be used as as dough portioner in the bread area or to portion cake mixtures in the

#### The benefits

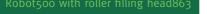
- Quick to adapt to your production requirements
- Quick to retool











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