

Vesmach

YOUR BAKERY SOLUTIONS PROVIDER

Product Name:



Dinamica - Electronic

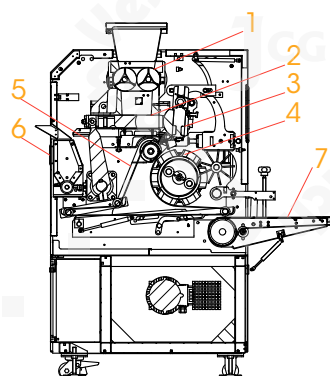
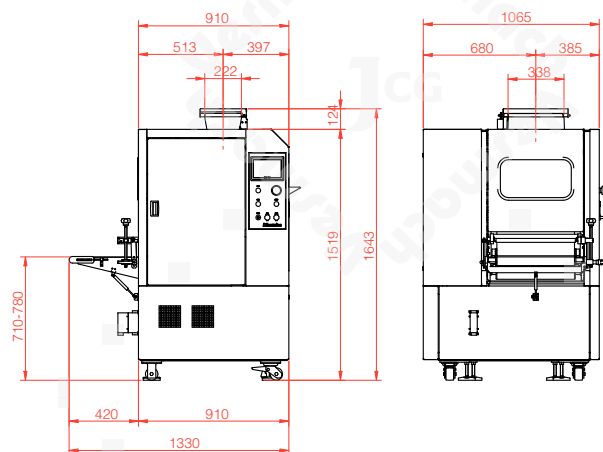
MODEL : Dinamica 4/EEC

Features:

- Suitable for soft and semi tough dough
- Stainless steel hopper with capacity of 20kg approx.
- Touch screen control panel with 50 setting program
- PLC for adjustment of weight, production speed and rounding speed
- Long outfeed spreading belts
- Heavy duty flattening board
- Flour duster for moulding station
- Manual collecting belt



Electronic version control panel



- 1) Stress Free
- 2) Dividing Star System;
- 3) Dividing Pistons;
- 4) Rounding Drum;
- 5) Rounding Belt;
- 6) Flour Duster;
- 7) Exit Belt.

Purpose:

This machine is suited for dividing and rounding a variety of doughs which undergo further processing to obtain a round, moulded, flattened, or long rolled shapes

Specifications

Power	220V, 60Hz
Weight Range	15-35 grams
Hourly Production	800 - 1600 pcs for each row
Type of Piston	extra piston set 1
Pressing Roller	at outfeed belt