

Vesmach

YOUR BAKERY SOLUTIONS PROVIDER

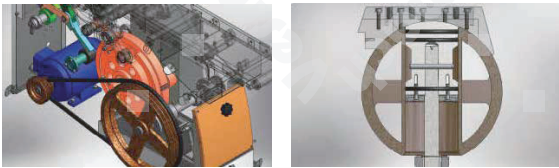
Product Name:

Volumetric Dough Divider Rounder

MODEL: DM 2000P Piston 90Ø with Inverter

Features:

- Cuts the most sensitive dough as gently as hand
- Made in stainless steel
- Dough cutting is done with vacuum system
- DM2002 has two piston



Purpose:

This machine is used for dividing dough

Specifications

Power	3PH, 1.5KW
Cutting Weight	80-450g
Cutting Capacity	700-1800/hr
Width of Machine	650mm
Depth of Machine	1480mm
Height of Machine	1120mm
Dough Capacity	60kgs
Number of Piston	1 Max
Machine Weight	460Kgs
Piston Diameter	90

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Product Name:

Conical Rounder

MODEL: CM3000SPT



Purpose:

This machine is used to round dough

Specifications

Power	1.1KW, 220V
Rounding Weight	40-150g
Dough Outlet Height	950 mm
Rounding Capacity	4000 pcs
Net Weight	220kg
Dimensions	L 985x W 985x H 1420 mm

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Product Name:

INTERMEDIATE PROOFER

MODEL: PM280



Purpose:

used to rest the dough from the Dough Rounding Machine before it is given its final shape

Specifications

Dimensions	W 2020 x L1729 x H2394M
Weight	900Kg
Electricity Type	380 V 50-60 Hz N+PE 3 Phase
Electrical Power	0,55Kw
Number of Trays	280
Weight Range	50 - 1000g
Dough Inlet Height	786mm
Dough Outlet Height	1345 - 1520Mm

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Product Name:

Long Dough Moulder S/S Stand with Inverter

MODEL: 420LBS

Features:

- Moulding and discharging air
- Don't need to sprinkle flour while operating
- The dough can be stretched during moulding
- Stainless Steel Stand
- With inverter to control speed



Purpose:

The machine is used for rolling dough tightly resulting in better and consistent bread quality

SPECIFICATIONS

Power (HP)	1 HP, 220V, 1 PH
Conveyor Spec (mm)	450x2220
Roller Spec (mm)	76x410
Dimensions (cm)	L 130 x W 68 x H 108
Net Weight	130Kg