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Product Name:

ATHENA PLUS

Features:

- The machine is suitable for working soft and semi-hard dough without any use of Lubrification oil for the pistons.
- The machine has the "STOP STRESS SYSTEM"



Touch screen control panel.



Electromechanical control panel.



Purpose:

"Heavy duty" high output divider rounder with 4-5 or 6 rows, suitable for dividing and rounding dough, which undergoes further processing to obtain round, moulded, pita, pizza bread, hamburger buns and finger rolls.

Specifications | ATHENA 4 PLUS

Weight Range 50 - 210 gr Hourly Production 4000/10000

Specifications I ATHENA 5-S PLUS

Weight Range 45 - 160 gr Hourly Production 5000/12500

Specifications I ATHENA 5 PLUS

Weight Range 30 - 130 gr Hourly Production 5000/12500

Specifications | ATHENA 6 PLUS

Weight Range 30 - 130 gr Hourly Production 6000/15000