

Vesmach

www.vesmach.com

YOUR BAKERY SOLUTIONS PROVIDER

AUTOMATED SYSTEM

BAKERY PROCESS

1st	Powder Handling
2nd	Mixing
3rd	Dividing
4th	Proofing
5th	Baking
6th	Cooling
7th	Packing

Powder Handling



Horizontal



ACM



Vibro Sifter

Pulverizer

- Grinds from 10 up to 200 mesh
- Continuous type
- Horizontal/Vertical type depending on target output
- Easy to operate

- Noiseless
- Low maintenance
- Can utilize up to 400 mesh for powder separations
- Used for powder or liquid

Blender

- Mix various powder evenly and quickly
- Ribbon type capacity range from 65 liters up to 1500 liters
- Double Cone type capacity range from 7 kg up to 200 kg



Ribbon Type



Double Cone
20kg



Double Cone
200kg



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Mixing

for Cakes



Planetary Mixer



Lift & Tilt



Twin Mixer



Aerator

- Capacity of 40-2000 kg/hr unaerated

Cake Mixer

- Twin mixers for faster mixing and produces tiny air bubbles
- Capacity range from 5 quarts up to 150 liters
- Belt type mixers

Water Chiller

- Capacity of 250-1000L with temperature ranges from 2-7° Celsius



for Breads

Spiral Mixer

- Range from automatic, electric, removable bowl and lift & tilt types
- Flour capacity can range 6kg up to 150 kg for small scale and even up to 400kg on large scale
- Bowl capacity range from 42 liters to 360 liters
- Suitable for any small to large scale of factory



Wendel



Lift & Tilt

Horizontal Mixer

- Water-cooled bowl jacket is available for below-zero (Celsius) temperature of coolant (such as PP glycol, etc.)
- Equipped with automatic chain lubricator
- 140 or 120 degrees bowl tilting for easier dough discharge
- Dough can weight from 90 to 1350 kg



Horizontal



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Dividing

for Cakes/Cookies

Depositor

- Touch panel with memory setting
- Filling rollers designed to abate the air bubbles of cake dough
- Changeable point or move filling to make a variety of products
- Switchable single-user mode and continuous operation for in-line production



Gen 2

Encrusting+Stamping+Panning

- Designed to automatically encrust filling to produce product into balls, bars and cylindrical shapes



Forming Machine

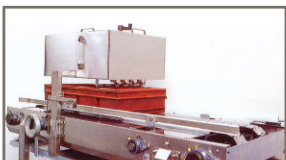
- Products are formed and partitioned into desired shapes



Rotary Moulder



for Breads



Greaser



Make-Up

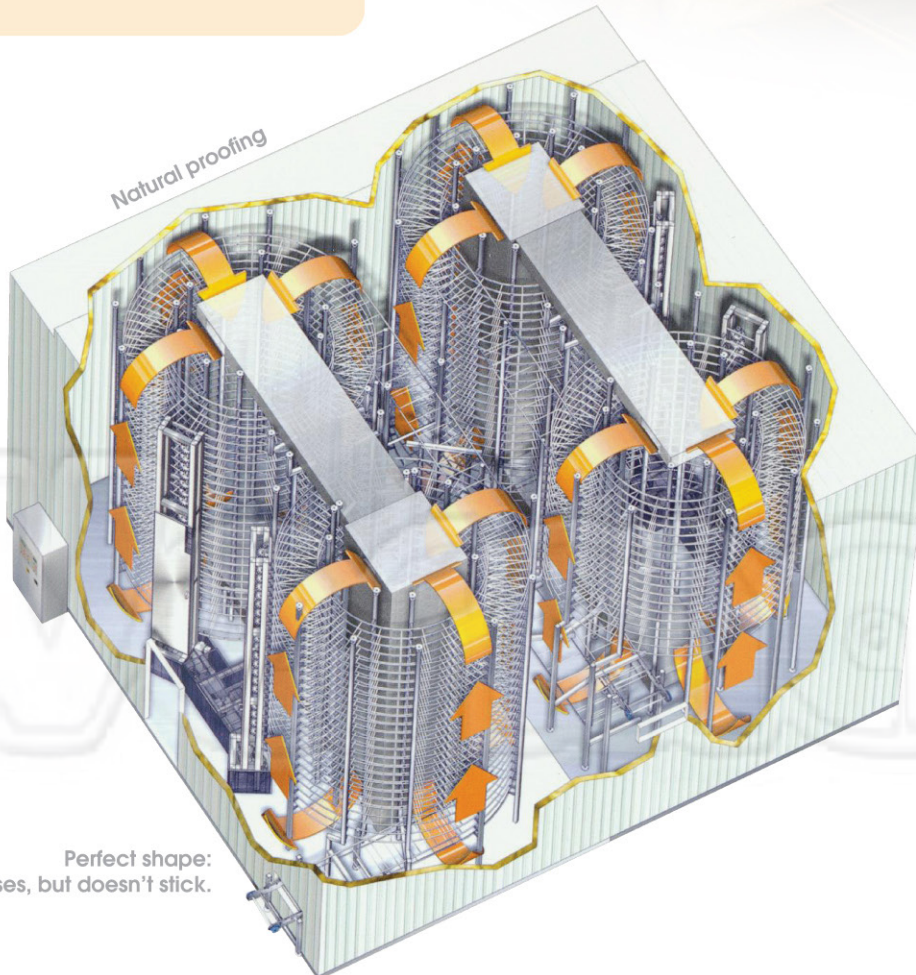
- Adjustable variable speed operation
- Production dough capacity range from 25 to 230 grams with speed of 2500pcs/hr



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Proofing



Spiral Type



Stack Type

Room Type

- Intelligent electronic and automatic control system minimizing rate of error
- Quickly increase humidity system
- Can accommodate 12 sq.m x 2.1m (h) room with 18 trays of 40x60cm or 36 trays of 13x18in



Electrode

- Stable durable control system
- Perfect final fermentation for 3~6 big trolleys at the same time.



Customize Proofing & Fermentation

An air-conditioned sealed chamber where temperature and humidity are monitored constantly, programmed depending on the type of food product to proof



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Baking

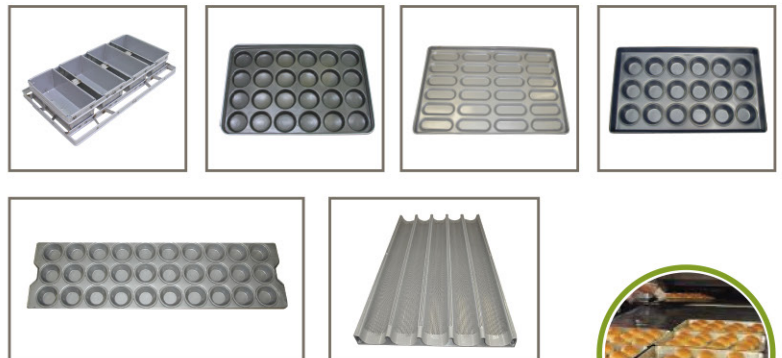
Wide baking ranges from bread ,cake ,cookies, Chinese pastries, and more.



Tunnel Oven

- Uses Japanese technology proven for more than 30 years developed through brilliant research and development
- First in China to use air and gas ratio control that greatly improves safety factor
- Uses leading components for its safety control system
- Furnace uses high quality steel that is strong and thick which prevents deformation
- Complete combustion lessens energy cost (LPG or Natural Gas)
- Able to bake a wide range of baked products that results to moist and better mouth feel
- Can be used for single product production lines such as cakes, cookies, Chinese pastries, loaf bread, hamburger buns, sweet bread, etc.
- Choice of energy source (electric, LPG, Natural Gas) and customized length can be done based on customer's specification and requirement
- Good air circulation system for targeted even baking

Wide range of industrial baking pans are available



Depanner also available ▶



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Cooling



Spiral Type

Cooling tower act as a buffer storage between the oven and packaging machine



Stack Type

Spiral Cooling Tower

- Smooth sliding; Adjustable conveying speed
- Easy and reduced maintenance
- Simple cleaning
- Suitable for any temperature
- Ideal for any type of bakery products

Ambient

- Ideal for any type of bakery product
- Best performance
- Less space and mass production

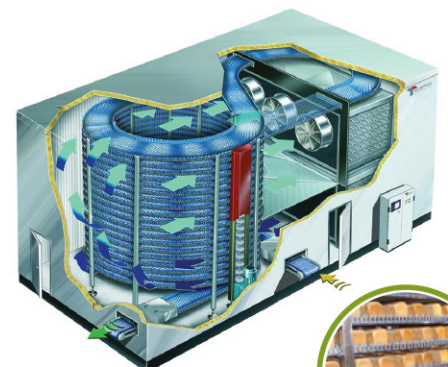
Forced Air Room

- Temperature lowered fast
- Absolute precision
- Maximum hygiene

This freezer room allow users to preserve the natural aroma, color and flavor of bakery products intact

Spiral Freezer Tower

- Intuitive control panel
- Heat exchangers designed to custom
- Defrosting without halting production
- Ideal air flow



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Packing

In-line smart packaging



Horizontal Packaging
Available versions:
Mechanical and Electronic

Automatic packaging that packs 45 loaves per minute

Horizontal Packaging

- Produces 60-120 packs/min
- Adjustable speed
- Fixed or adjustable form box on request
- Digital temperature controllers

Separator



Slicer



Sealer



Slices and packs 1800 pcs/hr



Features

Slicer

- Infeed conveyor
- Slices range from 14 to 29mm
- Easier product change-over

Sealer

- With servo control for precise positioning of the product

Separator

- Less contact with sliced surface
- Superior adhesive tape
- Clear printing of a carbon tape
- Capacity of 45 pcs/min

*We reserve the right to change all technical specifications.

