

JCG



Vermach

www.vesmach.com

YOUR BAKERY SOLUTIONS PROVIDER



SHOWROOMS

METRO MANILA

Km. 19 East Service Road,
Brgy. SMDP, Parañaque City 1700 PH.
CONTACT: (02) 8806 7620, (02) 7219 1007
+639176237695 +639176248367

DAVAO

Maya Road, Eco Land, Phase 2,
Brgy. Bucana, Matina, Davao City 8000 PH
CONTACT: (082) 297 6059

JCG Marketing Group, Inc.
Your partner in growth

EMAIL : info@vesmach.com , vesmach@gmail.com



f [vesmach](#)
v [vesmachtv](#)
@ [vesmach_ph](#)

BAKING PROCESS STEP BY STEP

Bakery Solutions

Vesmach offers solutions for setting up small to large scale bakeries. Whether you are managing a home-based business or an industrial commissary, our company offers a wide range of equipment for the production of breads, pastries, cakes, cookies, Chinese pastries (hopia), buns, dumplings, filled breads and more.

With our vast experience in various plant setups, our team gives suggestions on how to improve the production process according to your needs, giving you greater efficiency despite the increasing cost of raw materials and operations.

Breads | Cakes | Cookies

Continuous Mixer

Uses pin-type mixing heads to aerate cake batters, marshmallow, meringue and more

Available capacities: 100 litres/hr, 200 litres/hr, 500 litres/hr, 750 litres/hr and 1500 litres/hr

Option for chiffon cake production also available



Premix System (see Powder System)

Water Chiller

Cools jacketed horizontal mixers or water needed for the dough

Dosing Meter

Optimizes water dosing process, resulting in good quality dough

Sponge Room Device & Trough

For fermentation of dough under controlled temperature



Planetary Mixer

For cakes, cookies and breads available capacities: 5 quarts, 10, 20, 30, 40, 50, 70, 100 and 150 litres

Comes with wire whisk, paddle & dough hook attachments



Horizontal Mixer

Used for bread or cookie dough Improves speed of development and quality of dough

Available from a flour capacity of 90, 135, 220, 270, 360, 450 and 560 kg that can tilt bowl at 140 or 120 degrees



Spiral Mixer

For full development of dough and cookie mixing

Available flour capacities: 6 kg, 12.5 kg, 25 kg, 50 kg, 75 kg, 100 kg and 125 kg

Options for fixed or removable bowl available



Twin Cake Mixer

Improves speed of aeration for meringue, chiffon and sponge cakes for fine and even texture

Available capacities: 25 litres, 40 litres and 80 litres



Auto Dough Roller

For full development of hard dough

Available dough capacities: 20 kg, 35 kg and 50 kg



Tabletop Roller

For small bake-off stores

Great for wonton and dumpling wrappers



Divider

Divides pre-weighed dough into: 36 equal portions of 15-110 grams 20 equal portions of 150-800 grams



Volumetric Dough Divider

Rounder Divider

Uses fully automatic or semi-automatic system for dividing and rounding pre-weighed dough into:

36 equal portions of 10-40 grams 36 equal portions of 30-100 grams 30 equal portions of 30-100 grams



Sheeter

Consistently flattens various dough such as pizza dough, laminated dough or cookie dough

Available in different conveyor widths and lengths

Standalone or tabletop versions available



RONDO
Compas 4.0

Proofer

For final proofing of dough in a controlled environment (temperature and humidity control)

Available in: Single door: 18 layers with capacity of 18 trays of 60x40cm / 36 trays of 13"x18"

Double door Retarder proofer is also available in various sizes

*Customized proofing room: a sealed, air-conditioned chamber where temperature and humidity are monitored constantly and programmed depending on the type of food product to be proofed.



One Door Proofer Retarder Proofer



Room Device Room Design



Proofer Room

Bread Forming Machine

For different types of rolled or filled bread such as loaf bread, cheese bread, pandesal, monay, steamed bun (siopao), cinnamon roll, asado pandesal, raisin bread, flaky hopia, playa, biscocho and more

available in: Encrusting filled buns from 20-200 grams with speed of 10-80 pieces per minute Cutting rolled breads from 10-200 grams with speed of 10-120 pieces per minute



Three Lines 300 pcs/min

Cutter Option

Spreader

For spreading mayonnaise, margarine or solid fat to sliced bread

Available in commercial, retail and industrial models



Retail Spreader Commercial Spreader Industrial Spreader

Depositor

Deposits cookies and cakes onto different types of baking pan

Gen 1: CP550



Formatic

For forming and portioning food products into desired shape. Great for polvoron, puto seko and chocolate chip cookies.

Capacity of up to 115 mm product diameter

Speeds of 1200-8800 pieces per hour



Panning System



Gen 2: CP500



Gen 2: CP500

Stamping Machine



Encrusting Machine

For filled cookies, Chinese pastries (hopia), pineapple cakes, mochi and more

Production capacity ranges from 10-150 grams at maximum speed of 100 pieces per minute



Bread Production Machine

Divides various types of dough such as burger buns, hotdog rolls, loaf breads, sweet dough, filled breads and more, perfect for small and medium sized bakeries and confectioneries

Production capacity ranges from 25-230 grams with speed of 2500-3000 pieces per hour. Consists of divider, rounder, proofer, moulder and conveyor table

*Bigger capacities up to 12,000 pieces per hour also available



OSHIHIRI Home Line

Vesmach Make Up Line

Oil Spray Machine For lubricating various baking tin sizes



Dough Moulder

Rolls dough tightly resulting in better and consistent bread quality

Available in different conveyor widths and lengths



Deck Oven

For cakes, breads and cookies with automatic temperature control to save on electric consumption or LPG

Available capacities/configurations: Capacity per deck 1,2 or 3 deck 2 trays 46 x 66 cm / 3 trays 60 x 40 cm 5 trays 13" x 18" / 3 trays 46 x 66 cm 4 trays 60 x 40 cm / 7 trays 13" x 18" per deck (1 to 3 deck configuration) *Options for stone and steam oven are available

Rotary Oven

For cakes, breads and cookies with automatic temperature control to save on LPG consumption

Available capacities/configurations: 16 trays 60 x 40 cm / 32 trays 13" x 18" 36 trays 60 x 40 cm / 72 trays 13" x 18"

*Option for steam oven is available *Optional diesel-fired oven available for big types



PAVAILLER Topaze



Convection Oven with Proofer

For cakes, breads and cookies with automatic temperature control to save on electric consumption or LPG Ideal for small bake-off stores

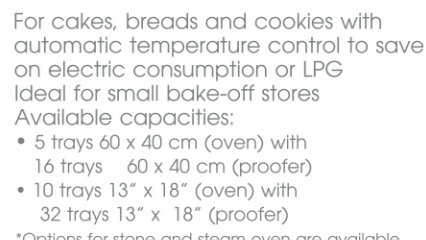
Available capacities: 5 trays 60 x 40 cm (oven) with 16 trays 60 x 40 cm (proofer) 10 trays 13" x 18" (oven) with 32 trays 13" x 18" (proofer) *Options for stone and steam oven are available

Rack Oven

For cakes, breads and cookies with automatic temperature control to save on electric consumption, LPG or diesel

Available capacities/configurations: 18 trays 60 x 40 cm / 36 trays 13" x 18" 36 trays 60 x 40 cm / 72 trays 13" x 18" 30 trays 503 x 738 mm (burger bun pans) *Option for steam oven is available

*Option for steam oven is available



Steam and Stone Oven

For almost all types of baked products

Stone and steam system, which is great for baguette and artisan breads

Capacity per deck: 2pcs 60x40 cm tray Cabinet Stand capacity: 8pcs 60x40 cm tray



Cooling Racks & Bakeware

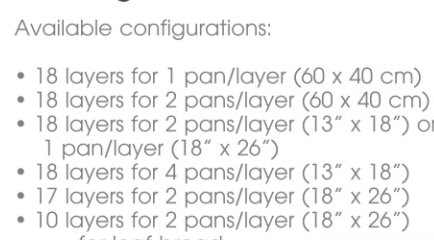
Available configurations:

18 layers for 1 pan/layer (60 x 40 cm) 18 layers for 2 pans/layer (60 x 40 cm) 18 layers for 2 pans/layer (13" x 18") or 1 pan/layer (18" x 26") 18 layers for 4 pans/layer (13" x 18") 17 layers for 2 pans/layer (18" x 26") 10 layers for 2 pans/layer (18" x 26") for loaf bread

Customized configuration (number of layers for different product height) also available

Bakeware: cake pans, loaf pans, silicon moulds, kitchen accessories and utensils (food tongs, measuring tools, knives and more)

See Bakeware for more



Slicer

For breads and cakes Various sizes and specifications are available



Slice & Fill 45 pcs/min capacity

High Speed Bun Slicer 900 pcs/hr capacity

Multi-Layer Cake Slicer or Bun Slicer

Loaf Bread Skin Slicer

Ultrasonic Cross Cutter and Slitting Machine

Variable Thickness Single Slice

Loaf Speed Slicer Optional Bagger

Tabletop Bread Slicer

Cake Slicer

Packaging

For breads and cakes

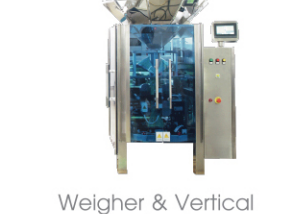
Various sizes and specifications are available

Loaf Bagger

Used for loaf breads



Auto-Packaging Machine



Weigher & Vertical Packaging

BAKEWARE

PANS, MOULDS, TOOLS & ACCESSORIES

shopee.ph/vesmach

+63998-845-6531 / +63998-9620278

Baking and/or
Kitchen Tools



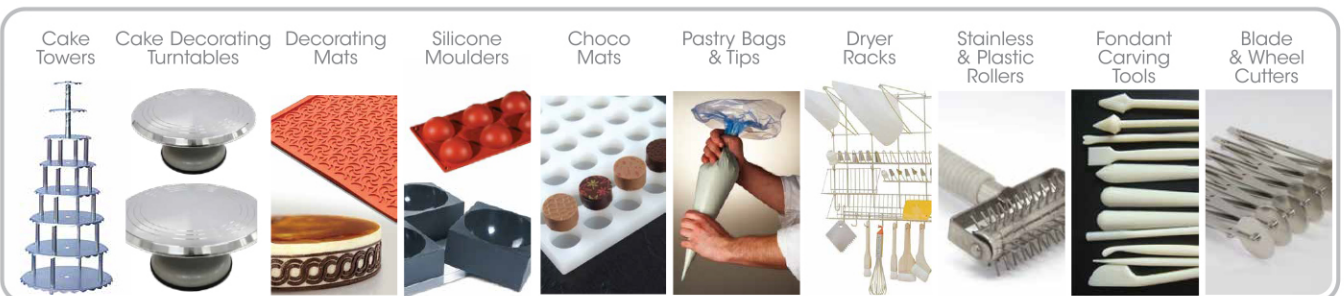
Baking
and/or Cooling



Multi-Link Pans



Cakeware



Display
Equipment etc



Steaming

"Super Saver" Steamer

For siopao, siomai, crispy pata, kakanin and more with automatic water control

Capacity of 160, 208 or 325 pcs per load of siopao



*OPTION:
Automatic temperature control



Rice Steamer

Available in capacity of 25kg or 50kg with automatic water control



*OPTIONS:
Automatic temperature control

Donut Machines

Automatic Polytype Donut Machine



Oil Filter



Supports making different types of donuts. This multi-functional solution includes the depositor, feeding conveyor (for yeast donut) and donut fryer.

Chocolate Coating Machine

This machine is designed for chocolate coating, with a thermal insulation device used for heating chocolate.



Donut Chocolate Icer

This machine provides fast, uniform chocolate glazing of cakes, bread and donuts.



Decorating/Finishing

Donut Puff Depositor

For injecting filling into donuts, cream puffs and more



KOYO MACHINERY CO., LTD
Cream Presser



BELDOS
Mini-fill

Icing Machine

For icing middle layers and top/side of cakes



BELDOS
Advanced
Depositor

BELDOS
Belpump
Lift

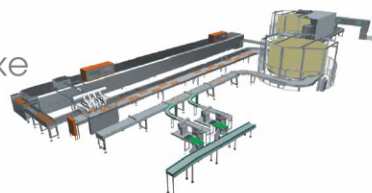
BELDOS
Portioning
Machine

Automated Lines

Turnkey Solutions for Fully-Automatic Lines



Loaf Bread • Burger Bun • Hotdog Roll • Cake
• Hopia Cracker / Biscuit •
Rusk (Toasted Bread) • Toasted Cake



From Powder Handling to Packaging

MATERIAL HANDLING



Powder Handling System

MIXING



Horizontal Mixer

DIVIDING



Make up Line

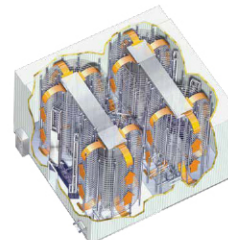
BAKING



Spiral / Tunnel Oven



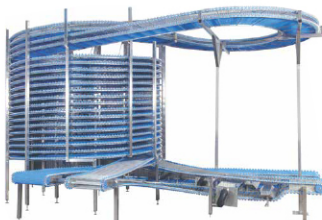
Proofer Room



Spiral Proofer Room

PROOFING

COOLING



Spiral Cooling Tower

PACKAGING



Horizontal Packaging

Packaging Solutions

X-Ray Inspection System

Specifically designed to detect unwanted physical contaminants within food



Metal Detector

For detecting metal contaminants in products



Hand and Foot Sealer

Available in horizontal and vertical band type



Auto Dispenser, Oxygen Absorber & Dessicant

Helps in extending shelf life of products



Band Sealer

Impulse sealer
• manual or automatic
• hand or foot type



Horizontal Packaging

Various sizes and specifications are available



Capping Machine

For sealing non-vacuum round cans



Induction Sealer



Pylon Bag Sealer

For sealing packaged products
The ECOT Tape's innovative design makes the bag easy to open and reclose



Noodle Machines

For making fresh noodles, dried noodles, pancit canton and more



Table-Top Noodle Machine

This machine is used to make fresh noodle with 1.5mm noodle cutter and capacity of 5-6 kilos per hour.



Richmen Type 1

With a built-in 10kg mixer, it is a perfect fit for small - medium-scale restaurants.



Richmen Gold 1



Fresh Noodle Making Machine

Noodles and wheat flour skin with a capacity of 25-45 kg/hr.



Whole Type Noodle Machine

Specialized Machines

Pita Press

For flattening pita, tortilla, piaya and more



Bread Crumbs Machine

Produces bread crumbs from dry or toasted bread



Peanut Roaster

Capacity of 25 kg



Baumkuchen

For semi-automatic production of baumkuchen (tree cake)



Dorayaki Machine

For depositing and grilling of pancakes for Dorayaki (Japanese style filled pancakes)



Powder Systems

Vibro Separator & Filter

For different types of materials from flour, sugar and even liquid materials

Available diameters ranging from 200mm to 1100mm



Pulverizer

Various volumes and materials available



Vertical Type



Vibrating Feeder



Batch Type



Horizontal Type
Best for sugar

Powder Handling System



Ribbon Blender

Available in 25, 50, 75, 110, 190, 380 and 575 kg capacity



Double Cone Blender

Available in 40, 100 and 200 kg capacity



Magnet

Customized configurations are available



Dryer

Electric or LPG models



13 layers
for single door

40 layers
for each
rack



Meat Systems

Vacuum Tumbler

For meat marination

Available capacities (meat and marinade in kg): 8, 50, 100, 160, 260, 330, 500 and 1000 kg



Meat Mixers

Available in 25, 50, 75, 110, 190, 380 and 575kg capacity



Meat Mincer

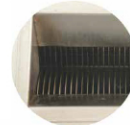
For mincing all types of deboned meat

Available in single and double blade system with 1.5/5.5/11HP of power



Meat Slicer (deboned)

Blade distance options of 4, 5, 6, 8, 10 and 12 mm



Skewering Machine

Used for skewering pork BBQ, dumpling, squid ball and more



Dumpling Machine



Steam Bun "Siopao" Encrusting Machine

Capacity of encrusting 20-200g in speeds of 10-80 pcs/min



Siomai Machine

For siomai production, up to 5400 pcs/hr with wrapper



"Super Saver" Steamer

For siopao, siomai, crispy pata, kakanin and more with automatic water control

Capacity of 160, 208 or 325 pcs per load of siopao

*OPTION:
Automatic
temperature
control



Liquid Systems

Cooker Mixer

For mungo, ube jam, coco jam, polvoron, sauces, popcorn, siopao filling and more



Colloid Mill

For peanut butter, cocoa and more



Mung Bean Roller



Cross Gas/Steam Mixer



Custard Cooker

For cooking custard, jam, bean paste and syrup



Liquid Extractor

Available in 16, 22, 31, 40, 56 and 85 liters

Great for extracting coconut milk



Vegetable Systems

Washer

For washing leafy vegetables automatically



Garlic Peeler

For peeling garlic cloves to garlic bolts



Peeler

Peels automatically



Cutting Machine

For vegetables, bulbs, taro, potatoes, onions, bamboo shoots, yams, radishes, cucumber, and more.

High-speed Vegetable Dicer



Belt Cutting



Vegetable Slicer



AND OTHER VEGETABLE PRODUCTS

Food Service Systems

Warmer Steamer

Capacity of 45 pcs of 100g siopao or steam bun



Rice Steamer

Available in capacity of 25kg or 50kg with automatic water control

*OPTIONS:
Automatic temperature control



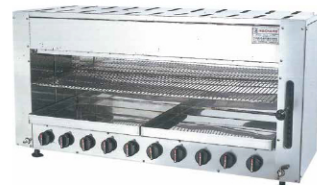
Conveyorized Oven

For pizza or hopia



Infra-Red Smokeless Griller

Available in 4, 6, 8 and 10 burner



Ice Crusher

Ice block/tube/cube shaver



Coffee Grinder



Coffee Roaster



Vermach

WE ARE YOUR BAKERY SOLUTIONS PROVIDER



PLANNING



DESIGNING



INSTALLATION



INNOVATION



SERVICE

INTERNATIONAL BRAND PARTNERSHIPS



Made in France



Blast chillers and freezers



Made in China

Production equipment for aerated chocolate, cream and cakes



Made in Netherlands



Water chilling and dosing machines



Made in Belgium

Depositors, decorating machines, filling machines and other cake equipment



Made in France



Bakery-pastry equipment for working with dough and production of leaven



Made in France

Freezers, proofers and product preservation



Made in China

Continuous Conveyor System



Made in United Kingdom



Formatic and Spreadmatic



Made in Italy

Packaging machines for food and non-food products



Made in United Kingdom

High speed slicer and bagger



Made in Taiwan

Tunnel ovens / ovening system



Made in Japan

Injectors, spreaders, filling and decorating equipment



Made in Japan

Conveyors and depanners



Made in Taiwan

Oxygen absorbers and desiccants



Made in Japan

Bread production line



Made in Poland

Egg breaking machines



Made in France

Convection ovens and deck ovens



Made in Italy

Silicon moulds



Made in Switzerland

Pastry production machines and systems



Made in Italy



Machines and plants for bread production



Made in China

Customized pans and trays



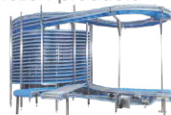
Made in China

Metal detectors and X-ray inspection systems



Made in Italy

Turnkey solutions for processing baked goods and frozen products



Made in United Kingdom

Bag sealing equipment and consumables



Made in Japan

Noodle making machines

