



Vibro Sifter



Industrial Water Chiller



Material Handling



Horizontal Mixer



Spiral Mixer



Sponge Room



Lifting-lifting Machine



Dough Lifter



Automatic Star Feeder

OSHIKIRI HOME LINE

This system is the optimum dough make-up equipment for small- & medium-sized bakeries aiming for space as well as manpower and cost savings. The home line has a volumetric divider, conical rounder, intermediate proofer, and moulder.



Dough Divider
MODEL: DQS2, DQS2/4
Conical Rounder
MODEL: RQS
Intermediate Proofer
MODEL: PG70B, PG84B
Moulder
MODEL: WFT



U-Shape

Specifications

Line Name	Dough Weight	Max. Cap (pcs/hr)	Proofing Time	Line Configuration Sample
Home Line 25	25g-230g	2,500	15 min	DQS2/4-RVS-PQB84-WFT
Home Line 30	25g-230g	3,000	15 min	DQS2/4-RVS-PQB100-WFT
Home Line	20g-80g	6,000	15 min	DQS2/4-RVS-PQB120-WFT

Product Applications



MINI BUN LINE

Specifications

Speed range	6,000 - 12,000 (pcs/hr)
Scaling range	28- 100 g
*up to 60,000 pcs/hr available	



Extrusion Bun Divider
Model CBD4



Bun Rounder
Model CBR4



Proofer / Control Sheeter / Moulder / Panner
Model PB4



Model MGP1



Budget Solutions

MAKE-UP LINE

Intermediate Proofer
PM280



Long Dough Moulder
420LBS

Conical Rounder
CM3000SPT



Volumetric Dough Divider Rounder
DM 2000P

TORTILLA PITA AUTO LINE

Pita Press

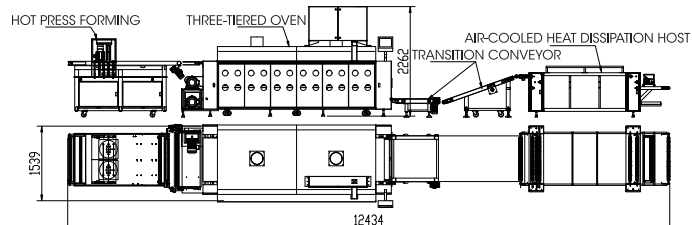
MODEL: F250, F290



Specifications

Speed range	3,600 - 8,100 (pcs/hr)
Press size	65*65 cm

Speed range	1,200 -2,400 (pcs/hr)
Press size	6/8/10 inches





DINAMICA

Dough Divider Rounder



For the production of round bread, hamburger, pita and pizza.
The machine, suitable to work soft and semi-tough doughs, is equipped with stainless steel hopper for a capacity of 20 Kg. approx. It works at 25 strokes/min.

List of drums for all Dinamica with the STEP BY STEP system

Grams	4 pockets	5 pockets	6 pockets
15-22 gr.	110-125 gr.	80-92 gr.	95-110 gr.
22-30 gr.	125-140 gr.	92-105 gr.	
30-42 gr.	140-160 gr.	105-118 gr.	
42-55 gr.	160-180 gr.	118-130 gr.	
55-68 gr.			
68-80 gr.			
80-95 gr.			

Weight Range

Pockets	Grams	per Hour up to
2*	200 - 350 gr.	3000
3	100 - 250 gr.	4500
4	20 - 180 gr.	6000
5	20-130 gr.	7500
6	20-110 gr.	9000

*only divide NOT round



Solid and heavy duty out feed belt for hand panning (Standard).



Spread belt to connect the Dinamica with a moulding station or a line (Optional).

BREAD LINE



CUT & TURN SYSTEM

Line for the production of loaves, baguettes, tin bread with production from 1000 up to 4500 pieces per hour.

HI LINE



The HI-LINE has a roller moulder for gently sheeting, curling, pressing and panning by a retracting belt. Weight range from 15 to 180 grams hourly capacity up to 4500 PCS.



SUPER FLEX LINE



All you need from a roll line.
Line for the production of rolls, stamped bread, finger rolls, baguettes. From 20 to 600 grams. Hourly capacity according with the number of pockets of the dividing head.

Weight range:
20 to 130 g (0,70 oz to 4,58 oz)
Max. hourly production 15.000 pieces



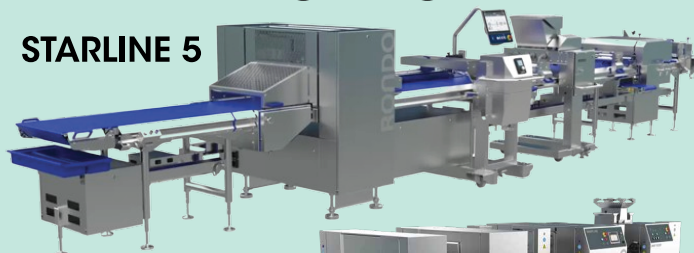
ATHENA PLUS

Hourly production from 1000 to 2500 pcs/h per row (42 strokes/minute).

- 4 Pockets - 10.000 PCS
- 5 Pockets - 12.500 PCS
- 6 Pockets - 15.000 PCS

RONDO

STARLINE 5



SMARTLINE



Room Type Proofer



Conveyor



Tunnel Oven



De-lidder



De-panner



Spiral Cooling



Slicing



Packaging

SHOWROOMS

MANILA: Km. 19 East Service Road, Vesmach Bldg. Brgy. SMDP, Sucat, Parañaque City, 1700 PH.

DAVAO: Maya Road, Eco Land, Phase 2, Brgy. Bucana, Matina, Davao City 8000 PH.

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