

Vermach

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MATERIAL HANDLING SOLUTIONS

EGG BREAKER MACHINE

Egg Breaker RX-0

Power Input	0,4 kW 230 V 1/N/PE 60Hz
Egg Capacity	2500 eggs/hour
Net Weight	85 kg
Compatibility	VEL-30
Dimensions (mm)	L 1400 x W 668x H 1210 (mm)



OVO TECH

WATER SYSTEM

BAKTEC®



Water Dosing B2 with Temp Controller

- Processing speed: 25 L/MIN



Water Dosing B5 with Temp Controller

- Processing speed: 80 L/MIN



BKL 200 ICE EF HEAVY DUTY

- Processing speed: 12-20 L/MIN

Ingredients Water Chiller

This machine is used for cooling jacketed horizontal mixers or water needed for the dough



250 L / Hr

- Chilling temperatures reaches -5° Celcius
- Recirculating Pump

400 L / Hr

- Chilling temperatures reaches 2-7° Celcius
- Lock motor amps of 65

1000 L / Hr

- Chilling temperatures reaches 2-7° Celcius
- Lock motor amps of 65

Water Chiller for Jacketed Horizontal Mixer are also available

POWDER SYSTEM

VIBRO SEPARATOR & FILTER

For different types of materials from flour, sugar and even liquid materials Available diameters ranging from 300mm to 1000mm



LS300,LS300T,LS450 & LS450S

LS300

Power	1/6 HP, 220V
Diameter of Screen Surface	125m/m x 300m/m
Net Weight	18kg
Roughing Dimension	L 320 x W 350 x H 520 mm

LS450

Power	1/2HP, 220V
Diameter of Screen Surface	135m/m x 448m/m
Net Weight	40kg
Roughing Dimension	L 500 x W 500 x H 660 mm

LS600

Power	3/4 HP, 220V
Diameter of Screen Surface	540m/m
Dimension	1 Deck - L 77 x W 77 x H 83 cm 2 Deck - L 77 x W 77 x H 94 cm 3 Deck - L 77 x W 77 x H 113 cm

LS600 – LS1500



PULVERIZER

Various volumes and materials available



Vertical Type



Lab Type



Vibrating Feeder



Horizontal Type
Best for sugar



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



POWDER HANDLING SYSTEM





PLAN



DESIGN



INSTALL



INNOVATE



SERVICE

MIXING SOLUTIONS

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



SP500

GF301

GF401

★ **STARMIX** ITALY



80 Quarts

100 Quarts

600 Liters

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



KL-203

KL-202

CM28

MP102

sottoriva ITALY



TWIST

SINTESI

EVO

TWIN CAKE AND DOUBLE BALL MIXERS

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



GF25TM

GF100TM

CR-SJ90

Available capacities:
25 litres, 40 litres and 80 litres

Available capacities:
40 litres, 60 litres and 90 litres

OSHIKIRI JAPAN

HORIZONTAL MIXER

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



HM600

Next Generation Mixer NM500

Available from a flour capacity of
90, 135, 220, 270, 360, 450 and 560 kg
dough that can tilt bowl at 140 or 20 degrees

Jacket cooling to control dough
temperature

Aeros

Continuous Aeration System



Model / Capacities: A20, A30, A50, A100L, A200S, A200L, A500, A750, A1000, A1000S, A1500



A50



Common Cake Double Roll Feed System

The actual capacity depends on recipe & processing, it need to carry out trial during production test

SHOWROOMS

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

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