



VIENNOISERIE SOLUTIONS



Croissant



Danish Puff Pastries



Puff Pastries



Neapolitan Puff Pastries



Empanada



Cream Cheese Pie Crust



Vibro Sifter



Spiral Mixer



Horizontal Mixer



Sheeter

Sifting

Mixing

Make Up



Horizontal Flow Packaging



Cooling Racks



Rack Blast Freezer



Rack Oven



Retarder Proofer



Perfect croissants

Occasional shapes

Packaging

Cooling

Deep Freezing

Ovening

Proofing

Cutting

DONUT SOLUTIONS



Yeast Raised Donut



Cake Type Donut



YEAST RAISED

CAKE TYPE



Vibro Sifter



Spiral Mixer



Horizontal Mixer



Planetary Mixer



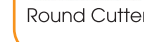
Continuous Aerator Mixer



Sheeter



Ring Cutters



Round Cutters

Sifting

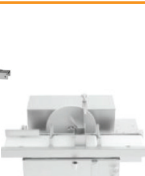
Mixing

Make Up

Cutting



Enrobing Machine



Glazing Machine



Donut Chocolate Icer



Cooling Racks



Donut Fryer with Oil Filter



Donut Forming Machine



Automatic Polytype Donut Machine



Retarder Proofer

Glazing

Cooling

Frying

Proofing



Cream Injector



Mini-Fill



Donut/Cream Puff Injector

Injector

RONDO



Cutting Table



Rondostar 5000



Rondopress

Kitchen Class 2

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VIENNOISERIE, DONUT, PIZZA SOLUTIONS

RONDO

Econom Dough Sheeter

This machine is used for consistent flattening of pizza dough, laminated dough or cookie dough



Rondomat 4000

The Rondomat 4000 floor sheeter is an ideal dough sheeter for hotels, restaurants, pizza shops, bakeries and food service kitchens.



Rondostar 5000

An easy to operate, extremely robust and reliable electronic dough sheeter.

The Rondostar 5000 incorporates all the characteristics that a large modern bakery needs.



Rondinette

This machine make croissants in different sizes – quickly and efficiently. Dough triangles are simply placed on the infeed belt of the Rondinette and loosely wrapped.



Rondopress

With the Rondopress it is an easy, exertion-free job to shape uniform, rectangular blocks of dough and plates of fat – just what you need for making up perfect dough bands.



Automat/Cutomat

Mechanical dough sheeter and cutter, combines ergonomics with performance capability and hygiene.



Budget Solutions

Reversible Dough Sheeter



Manual or Foot Switch

Ecoline

Compact make-up line which allows you to begin automated production for folded and rolled pastry products.



Polyline *Starline (also available)

The gateway to a fully automated production process. Offers space for up to four accessories operated in series.



Croissomat

This machine is used for production of filled and unfilled croissants.



Smartline and Smart Feeder

Smartline will enable you to process all types of dough, even soft, highly-hydrated, pre-proofed and sticky dough, into a regular, stress-free dough band.



Cromaster

Can produce more than just croissants, baguettes, egg tarts and salted bread sticks are also possible. And all this at impressive production rates of up to 24,000 croissants per hour.



MLC 4.0 Laminating Line

Laminating and feeding in one process: The MLC 4.0 Laminating Line feeds a continuous dough band directly into your make-up line. Or it laminates the dough first and then shapes the dough band to a thickness of no more than 1 mm.

