

NEW



Variety bread line

STRESS FREE & GRAVIMETRIC

M300 Line

VM300 Line can produce a variety of bread by using various molding functions, such as dough weighing and dividing, degassing, compacting, and roll and square molding, depending on the products.

**Highly hydrated breads
can be produced!**

“Stress-free System” does not damage the dough and “Gravimetric Method” weighs and divides dough accurately. These systems make high-quality and consistent bread production.



Production Capacity (Max)

300 kg/h

Maximum Cutting Frequency

3000 cuts/h

Dividing Range

20 - 440 g

* in case of small product
2-row production.



Equipped with
dough supplying
compact lifter.

Rounder / BR011
(optional)



NEW
V4-Twin Divider 300 VX221

Variety Molder / VR201

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High quality bread can be produced with no damage to the dough

V4 System extrudes the dough sheet continuously without using screws or pistons. By giving no excess pressure to the dough, the dough suffers no damage. (Dough extrusion on V4-Twin Divider 300)

Solid material such as raisins or nuts will remain intact

Production change-over is very easy because the machine stays clean due to the uncrushed solid materials.

Requires no chemical additives

VM System can produce high quality breads without using any chemical additives such as gluten strengthener.

Bread making with unlimited formulation and unlimited process

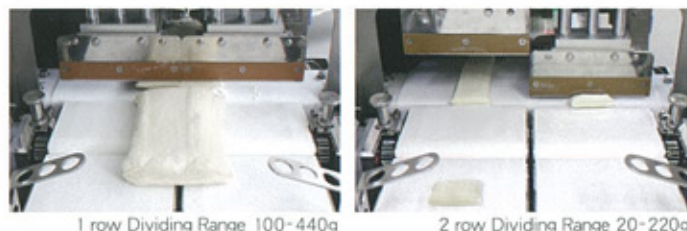
- ① No need to change your formula. You can use your formula as it is.
- ② Unlimited process : straight, sponge, liquid sponge, over night, etc.
- ③ Dough that couldn't be handled on the conventional machine such as natural yeast dough, rice flour dough, high water absorption dough and highly fermented dough, can be run without sticking.

High portioning accuracy

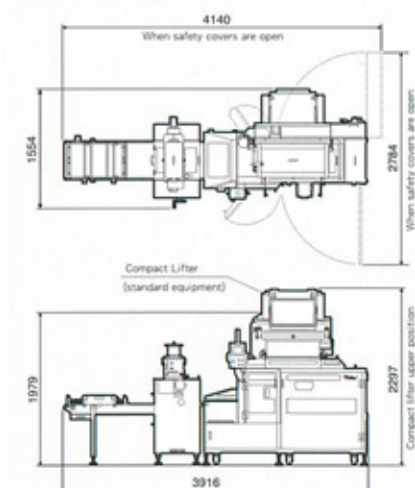
Since the VM System has a weighing cut system, Gravimetric Method, the dough weight at the beginning and the end of the batch remains accurate even the dough conditions change through the processing period.

1 row and 2 row productions can be switched easily

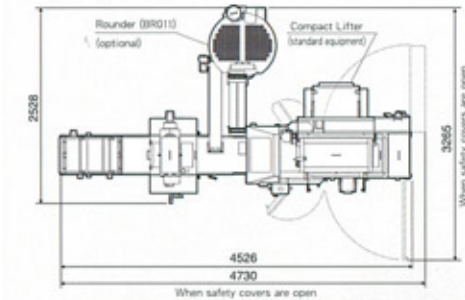
Dough dividing cutters are for both 1 and 2 row productions, so there is no need to change cutters. Production modes can be switched on the operation panel.



VM300 Line



VM300+Rounder



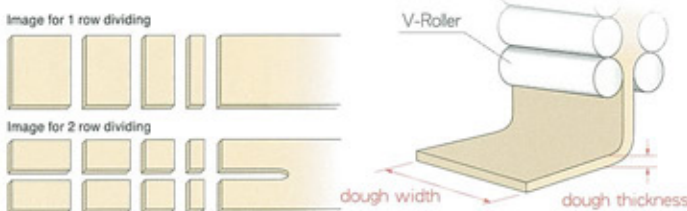
Rounder/BR011

"Rounder" forms weighed and divided doughs into dough balls to be transferred onto the main line.

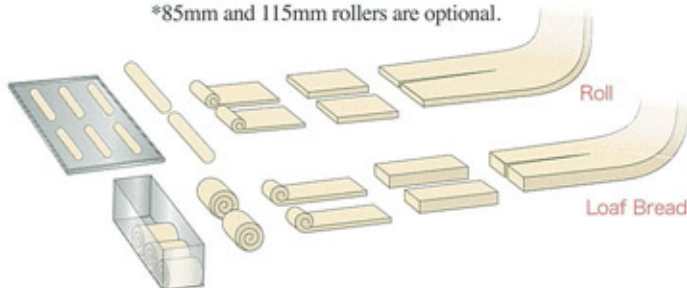


Wide range of weight setting is possible from the dough sheet

VM System has a wide weight range because the dough is portioned from the continuous dough sheet.



dough thickness: extruding clearance can be adjusted on the operation panel
dough width: extruding width can be changed by replacing V-Rollers (85mm, 100mm, 115mm)
 *85mm and 115mm rollers are optional.



Simple machine cleaning and maintenance

Safety covers can be opened from either side of the machine, making cleaning and maintenance of the inside easy. Conveyor belts can be placed and removed, so cleaning time can be also reduced.



Conveyor belt attachment and detachment Easy access from either side of the machine

● Specification

	VM300Line
Length	3916 mm
Width	1554 mm
Height	1979 mm (when compact lifter is in upper position : 2297mm)
V-Roller width (for changing extruding dough width)	85mm, 100mm (standard), 115mm V-Rollers can be changed. (85mm, 115mm rollers are optional.)
V roller clearance (for extruded dough thickness adjustment)	6 mm - 26 mm Can be set on operation panel.
Weight	950 kg (VX221) / 350 kg (VR201)
Electric Capacity	1.032 kW (VX221) / 0.895 kW (VR201)
Necessary Air Pressure	0.5 Mpa, 75ℓ/min
Hopper Capacity	65ℓ

● Capacity

	1 row	2 rows
Production Capacity (Max)	300 kg / h	
Dividing Range	100 - 440g	20 - 220g
Maximum Cutting Frequency	25 cuts/min	50 cuts/min (25 cuts/min x 2row)

● The figures vary depending on the dough conditions and characteristics. Please test your own dough.

The specifications are subject to change without notice and without obligation.
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