

VM System VM300

Bread making Machine Line

From One Supplier

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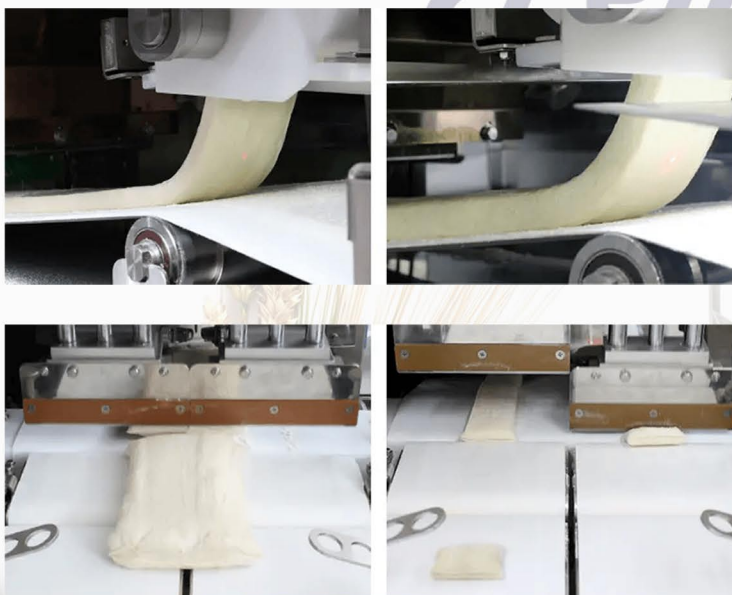
Rheon's STRESS FREE VM System will not damage delicate dough. Tin Breads, Boules, Baquettes and Dinner Rolls can easily be produced on the same compact line.

High quality bread can be produced due to no damaging to the dough. Solid material such as raisins or nuts will not be crushed. Requires no chemical additives. Bread making with unlimited formulation and unlimited process.

VM System has weighing cut system, GRAVIMETRIC Method, therefore the dough weight at the beginning and the end of the batch remains accurate even the dough conditions changes through the processing period. Wide range of weight setting is possible from the sheet of dough.

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)



V4-VM300

Max. Production Capacity
250kg/h

