

## VM300 Line

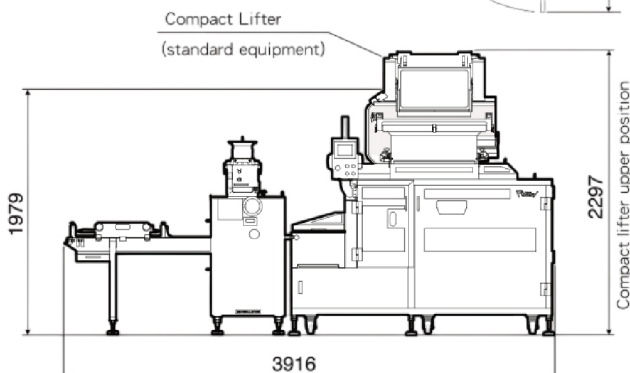
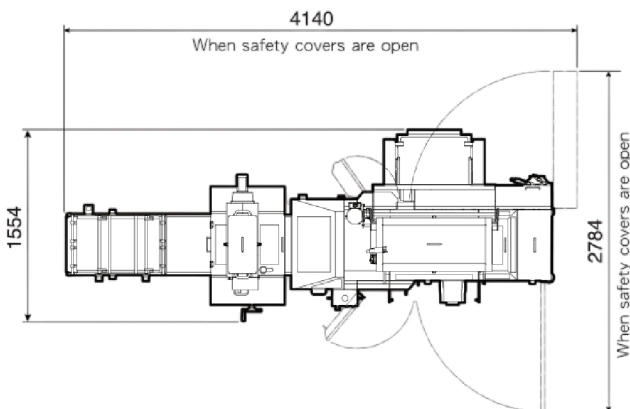
### Variety Bread Line

RHEON®

V4-Twin Divider 300 VX221



Variety Molder / VR201



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

### FEATURES

- High quality bread can be produced with no damage to the dough.
- Solid material such as raisins or nuts will remain intact.
- Requires no chemical additives.
- Bread making with unlimited formulation and unlimited process.
- High portioning accuracy.
- 1 row and 2 row productions can be switch easily.
- Wide range of weight setting is possible from the dough sheet.
- Simple machine cleaning and maintenance

### ● SPECIFICATION

VM300 LINE	
Length	3916 mm
Width	1554 mm
Height	1979 mm (when compact lifter is in upper position: 2297 mm)
V-Roller width (for changing extruding thickness adjustment)	85mm, 100mm (standard), 115mm V-Roller can be changed. (85mm,115mm rollers are optional)
V roller clearance (for extruded dough thickness adjustment)	6mm - 26mm Can be set on operational panel.
Weight	950kg (VX221) / 350kg (VR201)
Electric Capacity	1.032kW (VX221) / 0.895kW (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 2 row)

