

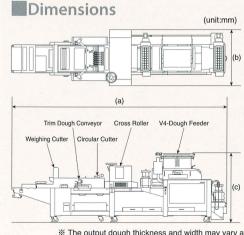
V4-S.F.D. with Cross Roller Forming Process (Dough Flow)



Features

- ① STRESS FREE® system does not damage dough even high-quality type bread without chemical additives.
- ② "V4-S.F.D. with Cross Roller" produces high-quality bread such as Italian Flat Bread or Eckige Brötchen.
- ③ "V4-S.F.D. with Cross Roller" handles well-fermented gassy dough and divides dough into pieces with desired weight.
- ② Dough width and thickness are adjustable by Cross Roller.

Maximum applicable dough width: 350mm



Machine Code	VX122
Output Capability	800 kg/h
Output Dough Width (V4 mechanical width)	200 mm
Output Dough Thickness (before Cross Roller)	20~35 mm
Hopper Capacity	800
Belt Speed	1.0~4.0 m/min.
Length (a)	5420 mm (long type:6000 mm)
Width(b)	1410 mm
Height (c)	1726 mm
Weight	2000 kg
Electric Capacity	2.1 kW
Necessary Air Pressure	0.5MPa 150ℓ/min.

Specifications

* The output dough thickness and width may vary according to dough condition and characteristics.

The specifications are subject to change without notice and without obligation.
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No.S-FNWN-022-3B

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Printed in Japan. 2006.8.2000Y