

A wide variety of high quality bread can be produced.

V *STRESS FREE®* **M System**

V4-VM250 / V4-VM500

Rheon's Stress Free® VM System will not damage delicate dough. Chemical additives for dough recovery are not required when using the Rheon Stress Free® VM System. High quality construction, hygienic features, easy cleaning and without the need of an over head proofer make this bread line the choice of quality bakers. Loaf Breads, Boules, Baguettes and Dinner Rolls can easily be produced on the same compact line.

*VM System is a compact
variety bread line.*

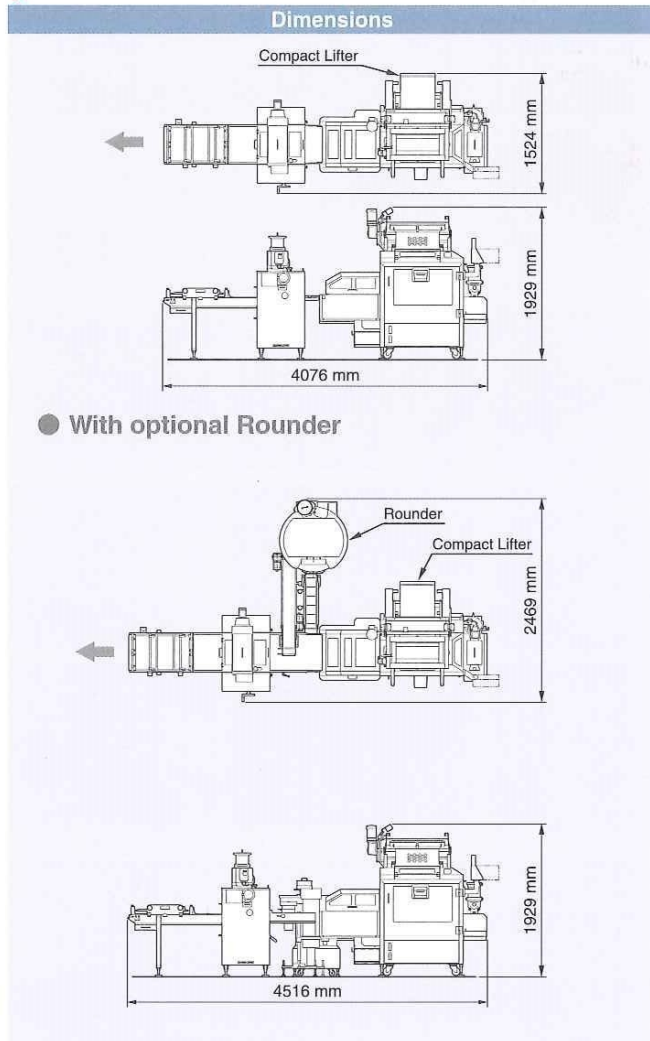


V4-VM250

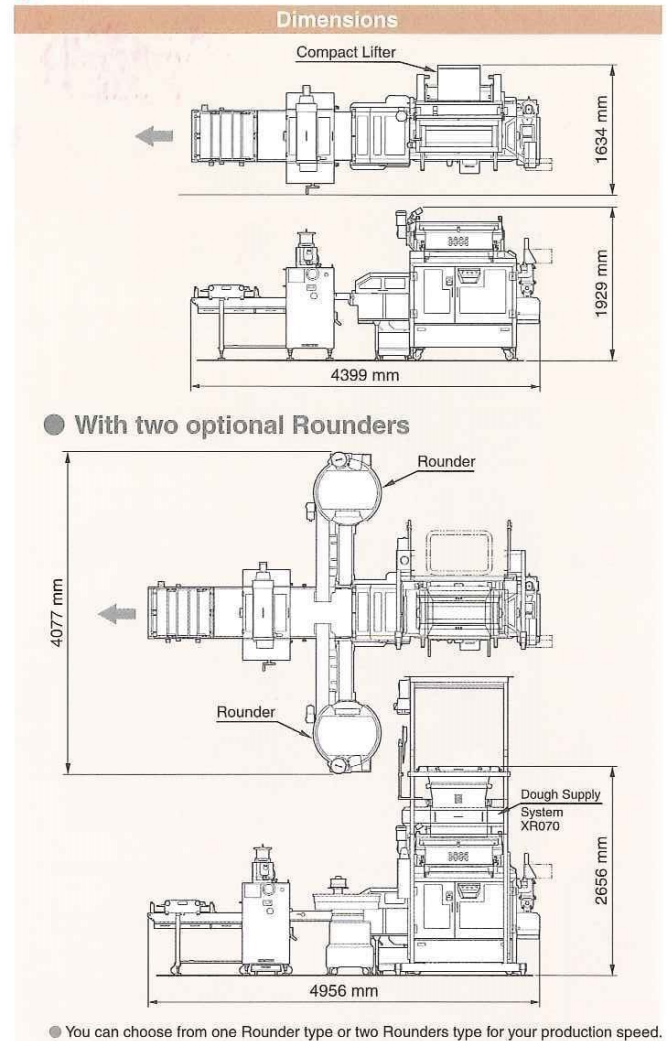
RHEON®

Choose the best line for your production plan from following line-ups.

V4-VM250



V4-VM500



	VM250 < Specification/Capacity >				VM500 < Specification/Capacity >			
	VM250 (No Rounder)		VM250 + Rounder		VM500 (No Rounder)		VM500 + Rounder	
Number of row	1 row	2 rows	1 row	2 rows	1 row	2 rows	1 row	2 rows
Production Capacity (Max)	250kg/h				500kg/h**			
Dividing Range	100 ~ 400g	30 ~ 150g	100 ~ 300g	40 ~ 150g	100 ~ 400g	30 ~ 150g	100 ~ 300g	40 ~ 150g
Maximum Cutting Frequency	20cuts/min.				42cuts/min.			
Length	4076mm		4516mm		4399mm		4956mm	
Width	1524mm		2469mm		1634mm		4077mm	
Height	1929mm		1929mm		1929mm		2656mm	
Electric Capacity	2.3kW		2.8kW		2.8kW		3.8kW	
Necessary Air Pressure	0.6Mpa, 120ℓ/min.				0.6Mpa, 120ℓ/min.			
Hopper Capacity	50ℓ				75ℓ			

Note on VM System specification

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

- We have also V4-VM1000 (1000kg/h) and V4-VM1500 (1500kg/h). Please contact Rheon offices for more information.

**When the Compact Lifter is used, maximum production speed will be limited to 300kg/h due to the Compact Lifter operating time cycle.

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ANEL

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VM System is able to produce the highest quality bread by using the Stress Free® System and the Gravimetric® weighings method.

High quality

High quality bread can be produced due to no damaging to the dough.

(Dough extrusion on V4-Twin Divider)

V4 System extrudes the dough sheet continuously without the use of screw or piston. By giving no excess pressure to the dough, the dough suffers no damage.



Solid material such as raisins or nuts will not be crushed.

Due to the no damage extrusion system, solid materials mixed in the dough remain as they are. 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 like gluten strengthener.

Bread making with unlimited formulation and unlimited process.

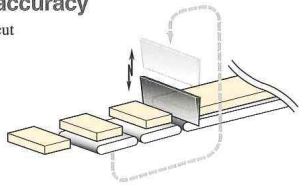
- ① No need to change your formula. You can use your formula as it is.
- ② Unlimited process : straight, sponge, liquid sponge, over night, etc.
- ③ All dough that couldn't be handled on the conventional machine, natural yeast dough, rice flour dough, high water absorption dough and highly fermented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

Not only soft dough, but also hard dough can be handled.
Example : Chabatta with 75% water

High performance

High portioning accuracy

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.



Easy production change-over

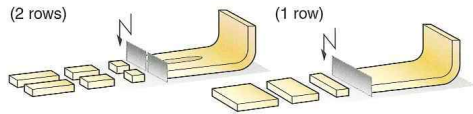
V4 feeder extrudes whole dough supplied in the hopper leaving no remainder in the machine. Also inside the machine stays clean because the solid materials mixed in the dough are not crushed. Consequently, easy cleaning enables easy production change-over.

Easy weight setting and change-over

VM System memorizes the name of the products and the data of the machine. Production change-over is easy and quick by simply recalling the memorized data.

Wide range of weight setting is possible from the sheet of dough.

VM System has a wide weight range because the dough is portioned from the continuous dough sheet. (see the spec. chart on the back)



Hygienic

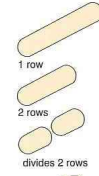
Improves Food contamination prevention

VM System is highly hygienic it can be cleaned easily. And actual production can be seen so sanitation is made simple.

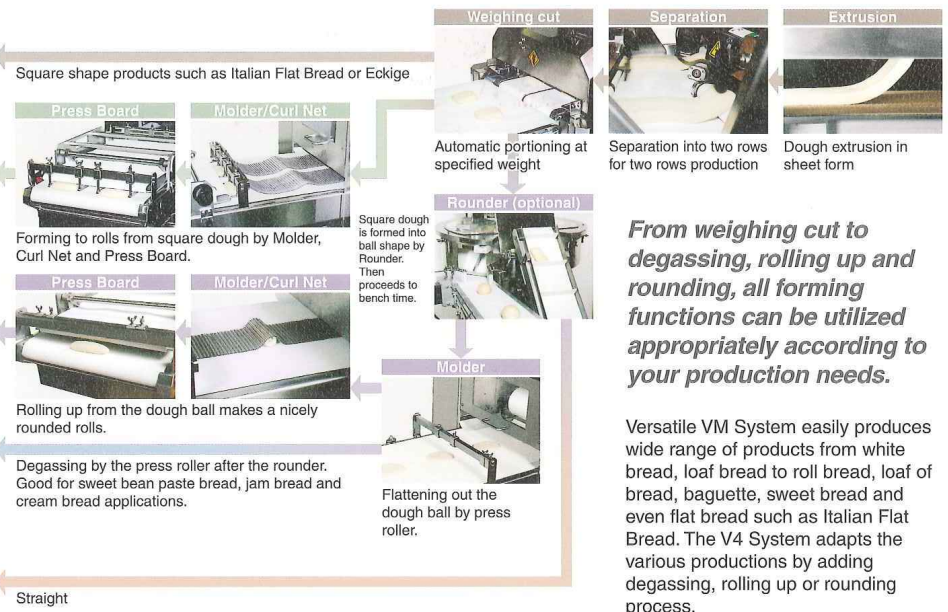
Easy cleaning

Reasons for easy cleaning:

- ① No dough remainder on V4-Twin Divider nor forming conveyor.
- ② Machines stay clean due to the uncrushed solid materials mixed in the dough.
- ③ Safety covers and outer panels open easily and easy access to the dough passing areas.



Forming process of VM System (Production flow)



From weighing cut to degassing, rolling up and rounding, all forming functions can be utilized appropriately according to your production needs.

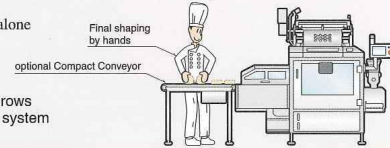
Versatile VM System easily produces wide range of products from white bread, loaf bread to roll bread, loaf of bread, baguette, sweet bread and even flat bread such as Italian Flat Bread. The V4 System adapts the various productions by adding degassing, rolling up or rounding process.

Line composition

V4-Twin Divider (VX201/VX202)

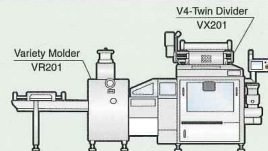
Can be used alone as a divider.

one and two rows weighing cut system



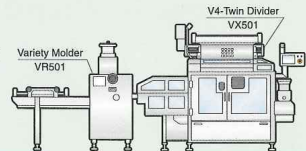
V4-VM250

Max. Production Capacity 250kg/h



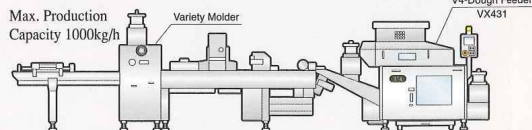
V4-VM500

Max. Production Capacity 500kg/h



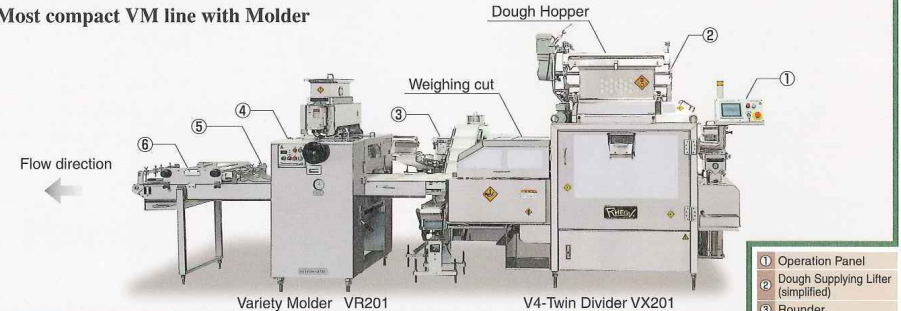
V4-VM1000 (custom order)

Max. Production Capacity 1000kg/h



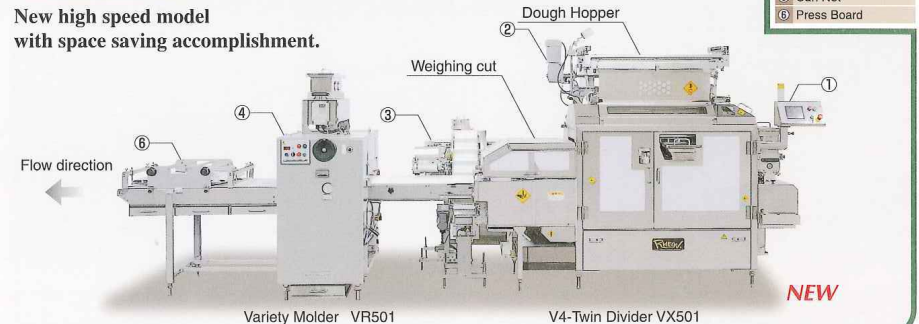
V4-VM250 (with Rounder)

Most compact VM line with Molder



V4-VM500 (with Rounder)

New high speed model with space saving accomplishment.



- ① Operation Panel
- ② Dough Supplying Lifter (simplified)
- ③ Rounder
- ④ Molder
- ⑤ Curl Net
- ⑥ Press Board

Wide variety of breads can be produced by VM System.

Square
Italian Flat Bread, Focaccia, Square Bread
Made right from the divider

Rolls
Roll, Baguette, Pullman Bread
Rolled breads are easily produced.

Filled Bread
Sweet Bean Cream Buns, Curry Buns, Paste Buns
Good for all types of filled breads

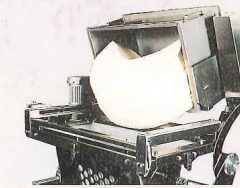
Rounded Product
Loaf Bread, Boule, Melon Bread
Not only the round products, loaf bread can be easily produced.

Some products are needed to make manually.

3 types of Dough Supplying System

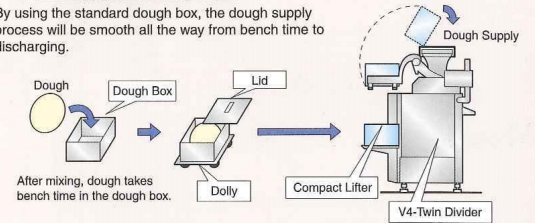
Compact Lifter

for VM250, VM500



Standard Compact Lifter for V4-Twin Divider and VM250 Line. Compact Lifter makes dough supplying to the machine easy and clean.
Dough Box Capacity : 25ℓ
VM250 } 18kg (specific gravity 0.7)
VM500 }

By using the standard dough box, the dough supply process will be smooth all the way from bench time to discharging.



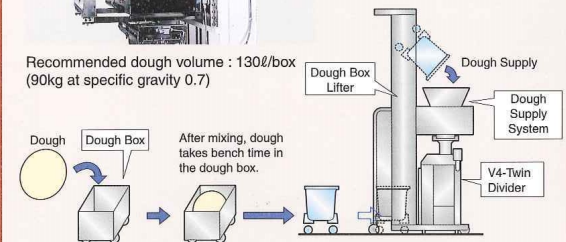
Dough Supply System

XR070 for VM500



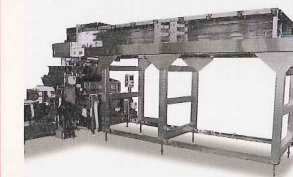
This Dough Supplier supplies the proper amount of dough to the V4-Twin Divider automatically.
(Dough box capacity : 180ℓ)

Recommended dough volume : 130ℓ/box (90kg at specific gravity 0.7)

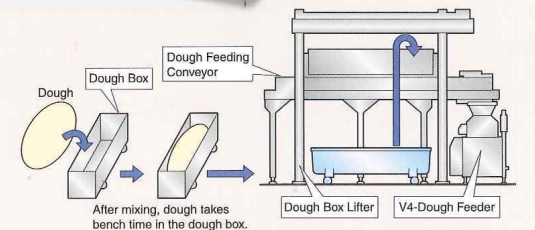


Dough Feeding Conveyor

for VM500, VM1000



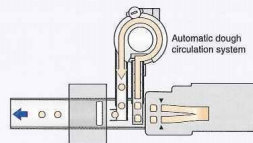
Dough Feeding Conveyor receives dough block from a dough box lifter and divides proper amount by a chucker, then feeds it to the V4-Dough Feeder hopper automatically.
Recommended dough volume : 200ℓ/box (140kg at specific gravity 0.7)



Optional machines and attachments

Rounder

- Rounds up the dough piece divided by the VM System.
- Rounded dough balls return to the VM System by the automatic dough circulation system.
- Weight range : 40~300g



Weight range	40~300g
disposal capacity	*40pcs/min (Max)
Length	860 mm
Width	939 mm
Height	1247 mm
Weight	110 kg
Electric capacity	0.29 kW



* Weight: 40~150g 40pcs/min (Max)
Weight: 150~300g 20pcs/min (Max)



Cup Rounder*

Connected after the V4-Twin Divider.
Forms divided dough piece into a beautiful ball shape with smooth surface for high quality products.

- Product size is easily changed by replacing the cups.
- Forming Speed : Two rows ; 2400pcs/h
Other types are available for your production speed.
- Weight range : 30~150g



Blade Cutter for Rolls

- Used on the VM System press board
- Produces butter rolls by cutting the rolls in half on the press board.



First forming press board for Rolls.

- Used on the VM System press Board.
- Forms a rolled dough into a corn shape as a first step.
- ※ After bench time, as a second step, the dough goes to the moulder and formed into a butter roll shape.



Melon Bread Depositor*

Deposits round cookie dough sheet on top of the bread dough rounded by the former machine for efficient automated melon bread productions.



Conveyor for hand working

Connected with VM System. Work tables on both sides are very handy for finishing up the products, putting the dough piece into casing or on the baking pans.



* custom order