



V 700 SR[®] HIGH FIVE

1

For who

The V 700 was developed for medium sized and industrial bakeries for dividing and portioning all possible doughs in automated fresh bread systems.

2

Advantages

- SR dividing unit: made out of sour resistant high quality stainless steel
- Voluminator:
for dough friendly dividing with a extreme high weight accuracy

3

Savings

The V 700 SR guarantees the following savings:

- Double machine life of the division box
- Higher weight accuracy over a longer period
- Less oil because of less wear
- Less cleaning of the unit
- Hygiene production
- Easy to operate process

4

Features

The V 700 SR offers the following features:

- Voluminator for dough friendly and accurate dividing
- Sour resistant dough dividing unit for less wear
- Easy cleaning and servicing
- Touch panel in combination with plc for recipe control and service program

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Products

The following products can be made on the V 700 SR:

- All doughs from stiff to soft
- Delicate doughs/high water absorption doughs
- Pizza
- Gluten free bread
- Low carb breads
- Toast
- Tin bread and hearth bread
- Whole meal bread
- Rye bread

V 700 SR DOUGH CONCEPT

