

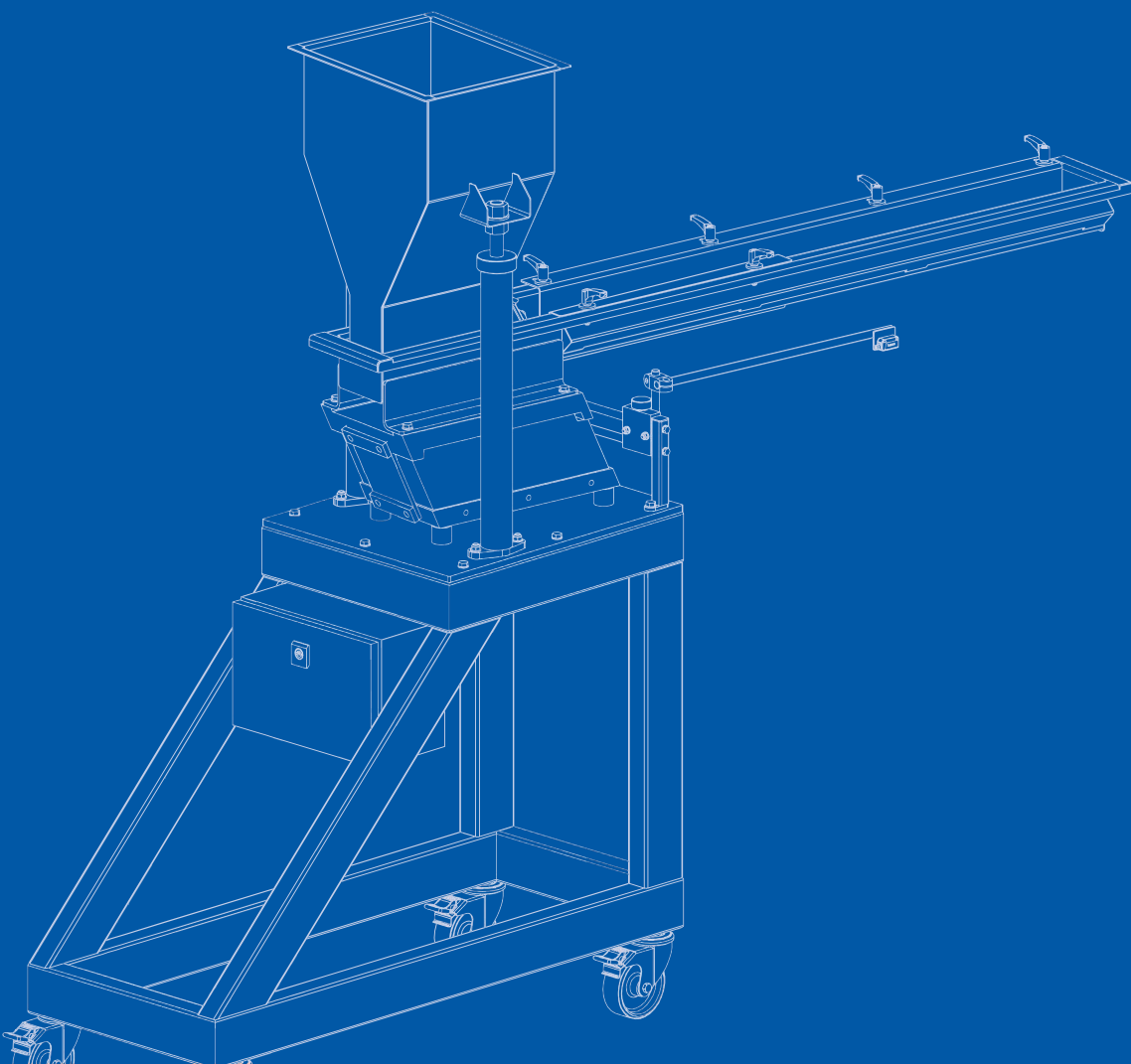


VISS-600

VIBRATION SPRINKLING SYSTEM

The sprinkling system for the refinement of various bakery products

SPRINKLING



mobile

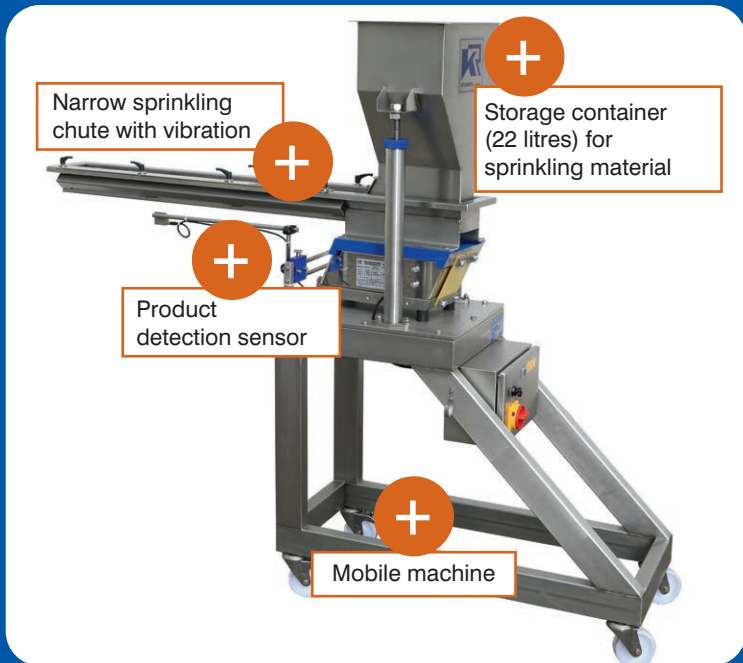
consistent

accurate

made
in
Germany

KRUMBEIN
food in process





BENEFITS

- ✓ Easy operation and hygienic design
- ✓ Versatile sprinkling machine for a wide range of materials
- ✓ Grain sizes from 0,5 mm up to 20 mm
- ✓ Machine with lockable swivel castors, so it can be used at different places
- ✓ Continuous adjustment of the sprinkling material
- ✓ Machine parts with contact to products are made of food safe materials
- ✓ Sleek design



MAIN FEATURES

- ▶ Vibration sprinkling system for the scattering of easy to sprinkle, dry toppings
- ▶ Product detection sensor with start / stop control
- ▶ Suitable for the topping with granulated material such as croquant flakes, chocolate sprinkles, granulated and coarse sugar, salt, chopped nuts, linseed, coconut flakes, sunflower and pumpkin seeds, etc.
- ▶ Standard sprinkling width: 580 mm
- ▶ Maximum grain size: 20 mm
- ▶ Even sprinkling of the material through the vibration system



AVAILABLE OPTIONS

- ▶ Integration as part of a production line possible
- ▶ Available with adjustable edge to change the sprinkling width



PRODUCT GALLERY



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