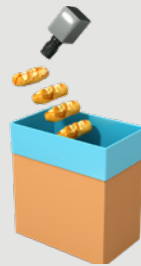


VIBRATING COUNTING MACHINE

VCM-11

The vibrating counting machine, designed according to the needs of the bakery industry, counts small fresh or frozen products such as: kaiser rolls, mini baguettes, bagels... Available with 4, 6, 8 or 10 channels, this machine is a cost effective solution when production is entirely dedicated to small products.



MOST RELIABLE VCM
ON THE MARKET

Unique, Easy & Reliable

- Unique independent vibration per channel.
- **User friendly** and easy to maintain.
- Tool free demountable channel.

Lowest total cost of ownership

- Entry level solution thanks to its **moderate price**.
- Very low maintenance.
- Limited number of parts.



Watch our videos
at pattyn.com

TECHNICAL SPECIFICATIONS VCM-11

4 available versions

- 4, 6, 8 and 10 channels

Easy to use and completely configurable

- Searching method of last product of the batch configurable
- Batch drop method with hoppers configurable

Quick channel change

- Tool free demountable channel.

The lowest possible operational sound level

- Mechanical and independent vibration per channel.

Vibration intensity adjustable in the recipe

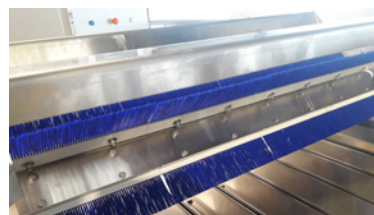
Standard with

Remote access point (one per line)

CAPACITIES				
Number of channels	4, 6, 8 or 10			
Number of batches / min	Up to 50 batches/min			
Number of rolls / hour	Up to 4000 products / hour for 1 channel			
CONSUMPTION				
Voltage	3 x 400 V + N + T / 50 Hz			
Air supply	6,2 bar			
Channels	4	6	8	10
Installed power (kW)	2	2,54	3,08	3,62
Air consumption (NL/min)	30	45	60	75
DIMENSIONS				
Channels	4	6	8	10
Length (mm)	2190	2190	2190	2190
Width (mm)	900	1170	1410	1670
Height (mm)	1215	1215	1215	1215
Weight (kg)	500	600	700	800
CONSTRUCTION				
Stainless steel construction				
Vibration infeed accumulation plate				
Independent motors with VFD (Variable Frequency Drive)				
Tool free demountable channel for easy cleaning & replacement				
Rotary brush for product spreading				
Adjustable photocell orientation, to adapt the "product level detection"				
Batch collecting hoppers				
Crumb collector to ensure a perfectly clean use				
Sound-proofing				
OPTIONS (More options are available, please contact Pattyn Bakery Division)				
Set of extra channels				
Semi-automatic function (discharge activated by pedal)				
Mix mode (mix of 2 or more different products)				
Counting finger with brush for fresh product				



Vibrating channels



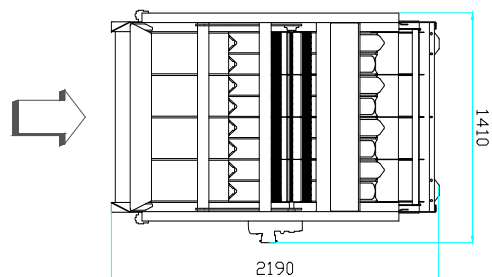
Rotary brush



Counting finger



Counting cells



Machine height 1215 mm

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