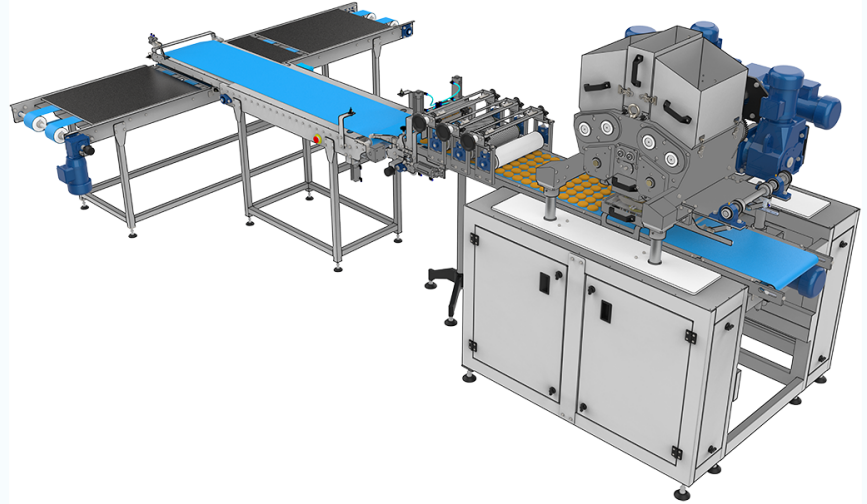


Dough Forming

Dough extruder

Dough extruder models: BEM3-6-TVS-VF, BEM3-12-TVS. Each model is shown with its image and technical specifications.

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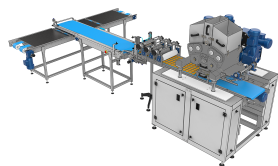
Technical details

Category	Dough Forming
Model range	2
Feature	Reciprocating shuttle conveyor (VF); trays vertically conveyed to the product flow.
Trays	400 x 600 mm.
Total power consumption	380V three-phase 7.8 kW.
Max. capacity	600 kg/h.
Model	BEM3-6-TVS-VF
Material	Food-contact stainless steel

Models and specifications

Center filled dough extruder

BEM3-6-TVS-VF

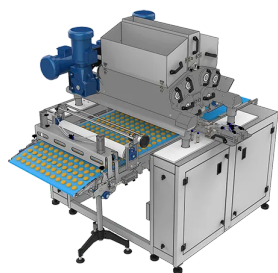


Role: tray-output co-encrusting for semi-automatic rotary-oven baking at up to 600 kg/h. The VF reciprocating shuttle deposits onto 400 × 600 mm trays. Switch to BEM3-12-TVS for inline tunnel-oven baking or output above 600 kg/h. 380 V three-phase, 7.8 kW.

Feature	Reciprocating shuttle conveyor (VF); trays vertically conveyed to the product flow.
Feature	Retractable tail conveyor.
Feature	Tray conveyor.
Trays	400 x 600 mm.
Total power consumption	380V three-phase 7.8 kW.
Max. capacity	600 kg/h.
Model	BEM3-6-TVS-VF
Material	Food-contact stainless steel

Center filled dough extruder

BEM3-12-TVS



Role: inline co-encrusting that discharges directly onto a tunnel-oven belt at up to 1200 kg/h — double the BEM3-6 output. Designed for an 800 mm tunnel-oven belt. Switch to BEM3-6-TVS-VF for tray-based semi-automatic rotary-oven baking. 380 V three-phase, 8 kW.

Dimensions	Designed for an 800 mm belt width of a tunnel oven.
Feature	Tunnel-oven belt must be CB5 articulated wire mesh or steel belt.

Total power consumption	380V three-phase 8 kW.
Max. capacity	1200 kg/h.
Model	BEM3-12-TVS
Material	Food-contact stainless steel