

**Vesmach**

YOUR BAKERY SOLUTIONS PROVIDER

Product Name:

## Rotary Rack Oven

MODEL: Diesel, LPG or Electric Type HS 168 (Cart Elevation)



Purpose:

*This machine is used for cakes, breads and cookies with automatic control temperature to save on Diesel, LPG or electric consumption*

### Specifications

Power	220V, 65kw, 3PH, 200W
Baking Capacity	32 Trays 46x72cm
Blower Speed	3200 rpm
Heat Capacity	50400k cal/h
Gas Pressure	10 kg/cm <sup>2</sup>
Gas Flow Rate	6 kg/hr
Dimension	L 250 x W 210 x H 250 cm

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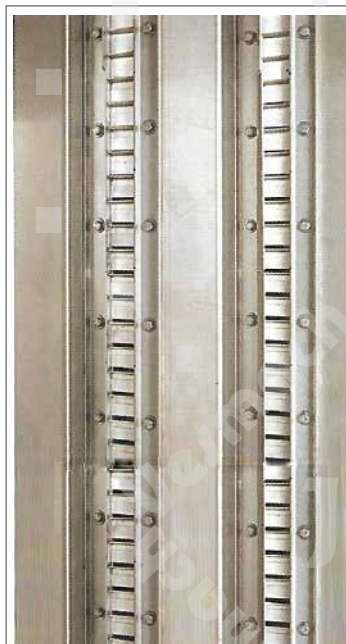
Description:

- **Oil saving:** Features an unmatched burning structure. Compared with competing domestic models, this rotary oven requires the lowest oil consumption.
  - a. The smoke exhaust for the combustion chamber is designed with downward exhaust through the smoke chute.
  - b. Superior temperature retaining. Heat isolation design.
  - c. Complete burning. The burner provides mist burning, ensuring diesel burning completely.
- **Uniform baking color:** The hot air in the oven circulates upward/downward and rightward/leftward. Air blows upward and air suction downward. These are combined with the rotary table rotation to enable the hot air to circulate rightward and leftward, assuring maximum uniformity of the hot air in the baking chamber.
- **Easy operation and cleaning:** The machine is designed for suspended rotary baking operation. When the oven door is opened, the suspended cracker lowers automatically. When the oven door is closed, the suspended bracket raises automatically. Operated by mechanical pulling bar for minimum trouble.
- **Safety:** Increased length of smoke exhaust chute effectively increases air draw force. Complete burning, saving on oil consumption and smooth air exhaust.
- Unique hot air circulation makes the machine ideal for baking hamburger buns and sweet bread.
- Two-speed blower provides a selection of high/low air speeds to suit various products.



Oven Interior:

Completely level base is easy for cleaning. The base can be elevated by a level mechanism.



Ventilator:

From upward ventilator openings, cooling air flow directly contacts the bottom of the plates. Therefore, fine and smooth layers on bakery products can be achieved.