

Vesmach

YOUR BAKERY SOLUTIONS PROVIDER

Product Name:

Rotary Rack Oven

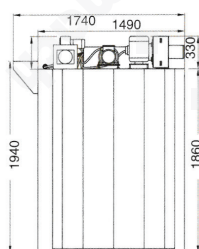
MODEL: Electric Type HS-112

Features:

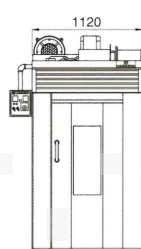
- Direct heating for increasing heat efficiency and fast temperature raising.
- Make fire directly heat on the steel plate with excellent heat concentration and heat retaining performance. This feature may save heat loss while developing the highest efficiency.
- Accurate control of air and gas mixing ratio. One barrel of household gas is used for saving fuel.



Side View



Front View



Purpose:

This machine is a type of oven that slowly rotates bakes, breads and cookies with automatic temperature control that gives great texture and taste

Specifications

Power	220 V, 3PH, 3HP
Max. Power	28 Kw
Normal Consumption	17 Kw
Pan Size	46x72 cm x12 Pan (10cm/ Layer)
Dimension	L 1740 x W 1120 x H 2190 mm

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Product Name:

Rotary Rack Oven

MODEL: LPG Type HS-112

Features:

- High temperature resisting glass-wool imported from Japan. Can resist temperatures up to 600°C
- Stainless steel chamber wall. See-through double glazed, High temperature resistant glass door gives clear view of baking operations
- Fully automatic safety alarm and anti-burst system
- Running time of 22 hours a day
- When door is open, the access ramp ascends automatically and the heated air will not leak out. No heat will be lost.
- Optional Steam
- 1 rack included



Purpose:

This machine is a type of oven that slowly rotates bakes, breads and cookies with automatic temperature control that gives great texture and taste

Specifications

Power	2KW, 220 V, 1PH/3PH
Baking Capacity	12 trays 60x40 cm
Controller Type	180°
Dimension	L 1735 x D 1120 x H 2065 mm