JCG Marketing Group, Inc.
Your partner in growth...

METRO MANILA SHOWROOM: VESMACH Bldg. Km. 19 East Service Rd, Brgy. SMDP, Parañaque City 1700 PH
TELEFAX: (632)869 3754, (632)869 3755, (632)869 3756, (632)832 8292
DAVAO SHOWROOM: Maya St., Ecoland Phase 2, Brgy. Bucana, Matina, Davao City 8000 PH
TELEFAX: (082)297 6059
www.vesmach.com / info@vesmach.com

Vesmach
YOUR BAKERY SOLUTIONS PROVIDER

Product Name:

WATER CHILLER

MODEL: JA-1RPT



Features:

- Air-cooled heat dissipation, no cooling tower required.
- Piping installation is convenient and quick
- Easy to clean and maintain
- Wide range of applications

Temperature Control:

Integrated microcomputer control panel
Display: Dual displays for set temperature and liquid temperature
Indicator lights: Obstacle indicator and operation indicator light
Temperature setting range: 5 to 40°C
Operating ambient temperature: 10 to 45°C
Temperature stability: ±1°C (±0.1°C models available upon request)

Purpose:

Provides chilled water for bakery production to control dough temperature, improve dough consistency, and maintain consistent bread quality.

Specifications	I
Power	2.2 kW
Voltage	1 phase | 220V AC
Frequency	60 Hz
Refrigerant	R407C | 0.73kg
Water Tank	28 L
Cooling Capacity	2500/3000 kcal/hr
Dimensions	W425 x L 730 x H 1030 mm
Weight	90 kg

*We reserve the right to change all technical specifications.

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Vesmach
YOUR BAKERY SOLUTIONS PROVIDER

Product Name:

WATER CHILLER

MODEL: JA-2RPT



Features:

- Air-cooled heat dissipation, no cooling tower required.
- Piping installation is convenient and quick
- Easy to clean and maintain
- Wide range of applications

Temperature Control:

Integrated microcomputer control panel
Display: Dual displays for set temperature and liquid temperature
Indicator lights: Obstacle indicator and operation indicator light
Temperature setting range: 5 to 40°C
Operating ambient temperature: 10 to 45°C
Temperature stability: ±1°C (±0.1°C models available upon request)

Purpose:

Provides chilled water for bakery production to control dough temperature, improve dough consistency, and maintain consistent bread quality.

Specifications	I
Power	3.2kW | 16Amp
Voltage	1 phase | 220V AC
Frequency	60 Hz
Refrigerant	R407C | 0.73kg
Water Tank	28 L
Cooling Capacity	5000/6000 kcal/hr
Dimensions	W425 x L 730 x H 1140 mm
Weight	110 kg

*We reserve the right to change all technical specifications.