

# Vesmach

YOUR BAKERY SOLUTIONS PROVIDER

Product Name:

## Stationary Infrared Salamander

MODEL: HY511E

Features:

- The speed is adjustable according to the character of goods so it is impossible to be under-cook or over-cook. It is easy to operate and increase working effectiveness.
- It can increase the heat temperature to 400 degrees at a very short time so it offers a immediately-cook function.
- Infra-red ray has the heat-through function. Each kind of goods can be cook well without turnover.
- Open and raw roast method. The roasting process can be monitored easily and keep the nature taste of goods without dried up.



Purpose:

*This machine is a chamber for continuous heating, perfect for cooking pizzas*

### Specifications

Power	220 V, 1PH, 3200 W
Dimension	L 520 x W 415 x H 415 cm
Net Weight	18Kg