

Vesmach

YOUR BAKERY SOLUTIONS PROVIDER

Product Name:

Cooker Mixer Tilttable with inverter Steam jacketed (variable speed)

Features:

- Stove base is fixed - this means that after the filling/ingredient is cooked it has to be manually removed
- Heated by steam
- Double-layer pot which means that a heat insulating cotton is placed between the layers of the stove base for preventing injuries from burning
- For heating the first bowl, it takes longer time, but when the temperature rise up to the higher temperature, it is not easy to lower down, which can conserve the energy usage
- Mixer blades are either teflon board or wooden board



Purpose:

This machine is used for mixing or cooking products like mongo, ube jam, coco jam, polvoron, sauces, siopao filling and many more

Specifications

Power	220V, 3PH / 1PH (motor)
Capacity	80L
Hydraulic tilting	90 degrees
Dimension (cm)	W 146 x D 120 x H 187