

Vesmach

YOUR BAKERY SOLUTIONS PROVIDER

Product Name:

Super Saver Steamer with Automatic Water & Control Temperature

MODEL: CHA 1, CHA 2 and CHA 6

Features:

Redesigned basin - The redesigned basin makes the boiling of water faster and protects the stainless from wear and tear. This leads to significant additional savings in LPG consumption.

Automatic control of fire - The control uses a thermo controller to detect the set temperature and automatically lowering the flame of the burner to maintain the temperature all throughout the steaming time of the product. This leads to consistent product and steaming time.

Redesigned back tank - The back tank which uses the excess heat from the burner to boil the water inside the tank. The purpose of this is whenever the water enters the basin the water is already boiling making recovery time very fast.

Automatic water inlet - Without using electricity, the water can feed automatically the back tank. This eliminates problem of running out of water in the basin or back tank which leads to leaks.

Gasket Guard - The gasket guard secures the gasket in place. It also protects the gasket from breaking during trolley loading and unloading. This can ensure longevity of gasket life therefore reducing over all maintenance costs.

No wet product if perforated trays are used. The side wall and top wall of the chambers are heated with dry heat using the same heat generated from the burner. This makes the side chamber wall continuously heated and therefore whenever steam touches the side walls it vaporizes the water again. This prevents condensation



Digital Control Panel



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MODEL: CHA 1, CHA 2 and CHA 6

Purpose:

This machine is for various steamed products like siopao, siomai, longanissa, vegetables, etc.

Specifications

CHA1

Power	220V, 1PH, 60HZ
Number of Layers	10
Tray Size	42x42x5 (perforated trays & trolley set)
Temperature	10mis max to reach boiling point
Gas Pressure	10 psi with high pressure LPG fired and burner
Dimension	L 66 x W 65 x 150 cm

Specifications

CHA2

Number of Layers	13
Tray Size	48.8x48.8x5.4 (perforated trays & trolley set)
Gas Pressure	30 psi with high pressure LPG fired and burner
Dimension	L 71 x W 80 x 170 cm

Specifications

CHA6

Number of Layers	13
Tray Size	61x61x5.4 (perforated trays & trolley set)
Gas Pressure	10 psi with high pressure LPG fired and burner
Dimension	L 84 x W 86 x 170 cm