

Vesmach

YOUR BAKERY SOLUTIONS PROVIDER

Product Name:



Spiral Baking Tower



*Can be customize for your every need

Features:

- Smooth sliding
- Conveying speed
- Easy and reduced maintenance
- Simple mechanics
- Suitable for up to 300° temperature
- Highly-resistant stainless steel conveyor belt
- Unique and specific technical solutions designed for each customer



Purpose:

This machine is used for baking of bakery products in a spiral-shaped oven. This system blends all the characteristics that are typical in a product with an exceptional thermal yield: flexibility, reduced space and simple maintenance.



Product Name:

TECNOPOOL Spiral Baking Tower

Baking Room

To obtain a good baking process and a perfectly in-line for advantages and performance



- Ideal baking
- Radiation baking, convection baking or both
- Temperature adjustment maximum yield, always and no matter what
- Diathermic oil
- Less encumbrance
- Maximum flexibility
- Static heat transmission system by radiation
- Fast maintenance
- Baking on conveyor belt and pan

Thermal Yield

To obtain a perfect baking temperature.

- Temperature kept under control
- Independent support
- Quality control
- Certified tests
- Fluid management

