

Item
Model
Project Name



601216

## PSR100

The PSR100 spiral tools are suited to the requirements of modern bakeries thanks to their flexibility and the quality of the results obtained. The technology and the quality of the materials used make these kneaders ideal for intensive use.

### FEATURES

- The frame of the kneader is constructed in painted steel.
- Stainless steel spiral cylindrical bar tool equipped with a system to prevent the dough from rising up.
- Two speed kneading motor.
- Manual model (manual speed variation).
- The 90 litre capacity stainless steel bowl is positioned at the very front of the unit to facilitate the operator in removing the dough once it has been

kneaded.

- Safety feature that stops the machine if the cover is raised, allowing for more secure operations.
- The surfaces of the food area are smooth and easy to clean.

**Dough mixers**



**DITO****Electrolux**

## Specifications

MODEL	PSR100 601217
Bowl Capacity lt	90
External dimensions - mm	
width	630
depth	990
height	1230
Working capacity - kg of flour	
Cold water paste	30
Croissant	22.5
Brioche	22.5
Pizza	22.5
Power - kW	
installed-electric	2.8
Net weight - kg.	260
Supply voltage	380...415 V, 3, 50
Speed variation	Manual

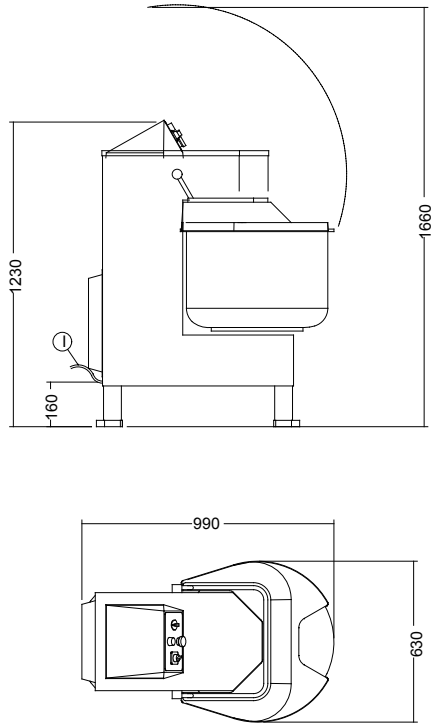


**DITO**

**Electrolux**

## Installation drawings

601217



**MODEL**

I - Electrical connection

**PSR100  
601217**

380...415 V, 3, 50

The manufacturer reserves the right to modify and make improvements to the products without giving prior warning. Dimensions, illustrations, technical data, weights, etc. are given as an indication only.



[www.dito-electrolux.com](http://www.dito-electrolux.com)

# Dough mixers



AHED010