

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.



601216

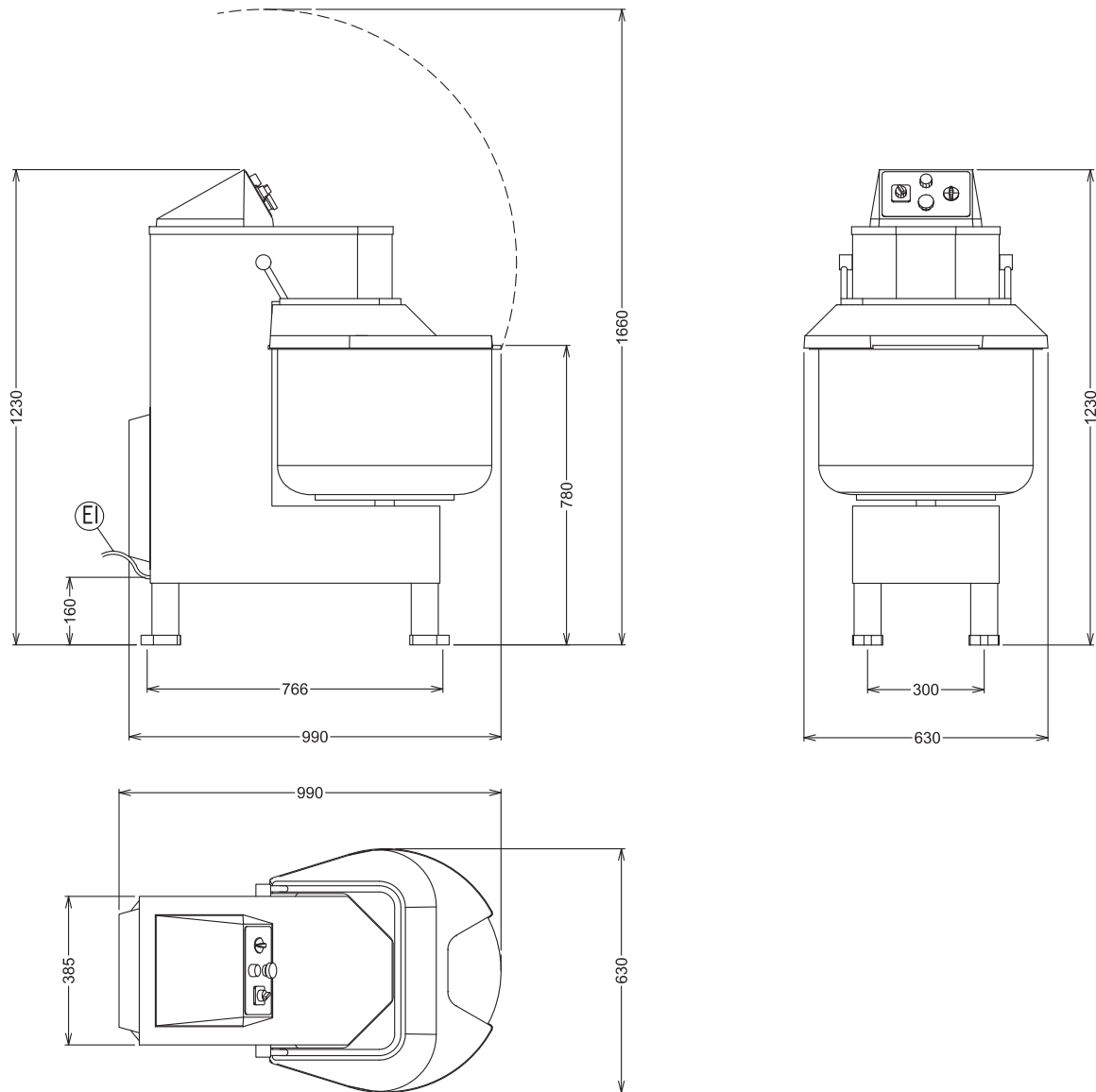
FEATURES

- 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.



Electrolux

601217



Dough mixers

PSR100

BHBD010

2010-05-06

PSR100 601217	
PAIGALDUSJONIS	
EI - Elektriühendus	380...415 V, 3, 50
TEHNILISED ANDMED	
Anuma mahutavus l	90
Välismõõtmed -mm/laius	630
Välismõõtmed -mm/sügavus	990
Välismõõtmed -mm/kõrgus	1230
Taigne-kg jahu	30
Croissant-kg jahu	22.5
Brioche-kg jahu	22.5
Pizza-kg jahu	22.5
Võimsus - kW	
paigaldatuna-elekter	2.8
Netokaal - kg	260
Pinge	380...415 V, 3, 50
Speed variation	Manual

Võib muutuda ilma etteatamata