



PETRINS A BRAS OBLIQUE - MANUEL SLANTING ARM KNEADERS - MANUAL

PAF160MM

Photos non contractuelles / Photos not contractual



- 2 vitesses
- Tableau de commande électromécanique
- Grille de protection relevable
- Capacités : Coulage = 60 L
Farine = 120 kg
Pâte = 160 kg
- Cuve inox libre
- Fourche en aluminium alimentaire
- Frein de cuve

- 400/50Hz/3
- Puissance : 1ère vitesse = 3 kW
2ème vitesse = 4.5 kW
- Poids net : 500 kg

Options :

- 60 Hz

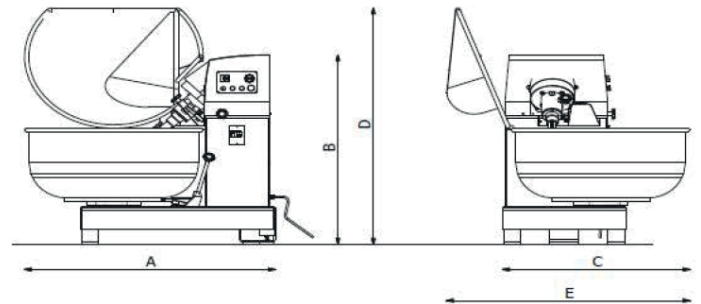


- 2 speeds
- Electromechanical control panel
- Lifiable protection grid
- Capacity : Bowl = 60 L
Flour = 120 kg
Dough = 160 kg
- Stainless steel free bowl
- Aluminium fork
- Bowl brake

- 400/50Hz/3
- Power : 1st speed = 3 kW
2nd speed = 4.5 kW
- Net weight : 500 kg

Options :

- 60 Hz



A = 1500 mm
B = 1320 mm
C = 1100 mm
D = 1650 mm
E = 1430 mm

