



Dough mixing machine / Rühr- und Knetmaschine
R30

Tel.: +49 40 600 094 680 E-Mail.: info@wesco-navy.de

Dough mixing machine R30

Total capacity.....1,0 KW

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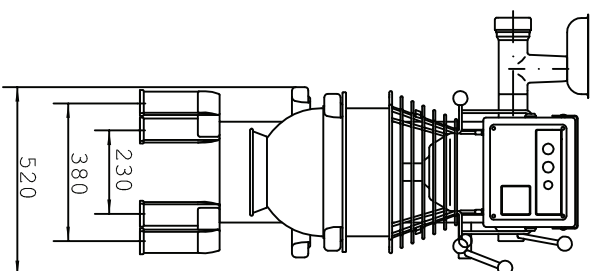
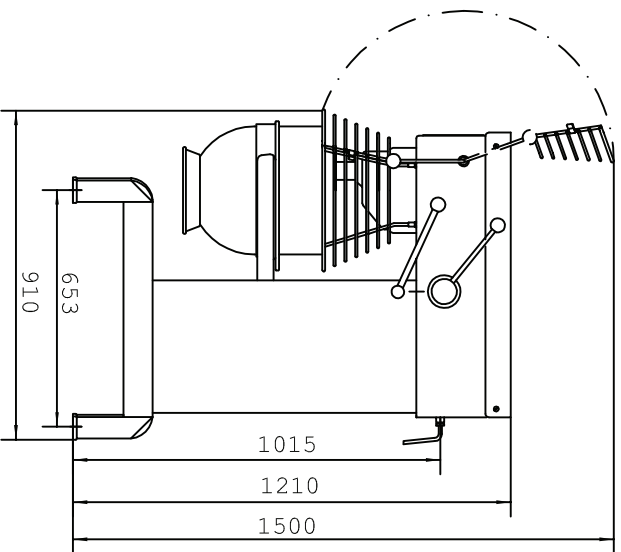
Marine Execution

Floor model.

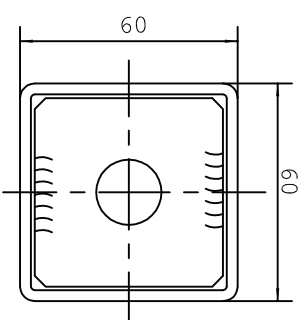
30 liters Stainless Steel bowl with:

1-Beater, 1-Whip, 1-Hook.

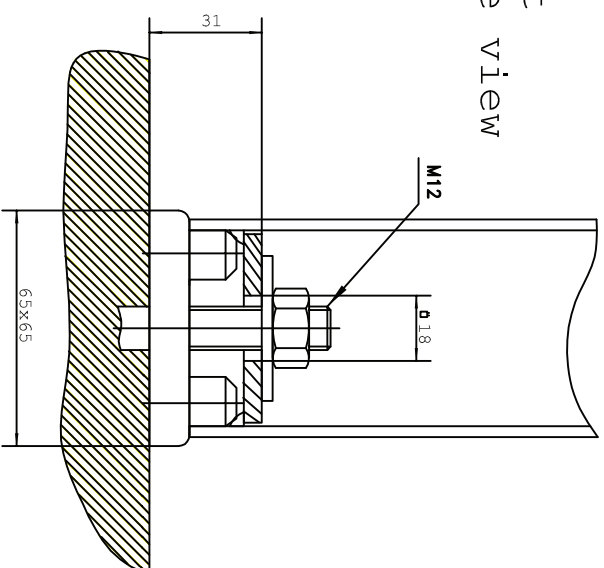
- Safety guard for bowl.
- Strong enough as dough kneading machine.
- Heavy construction for use on ships.
- Motor protection, switches and operating lever for stepless speedregulation 0-100% are factory mounted.
- Practically free of maintenance.
- Following positions are included in our scope of delivery:



Foot
Top view

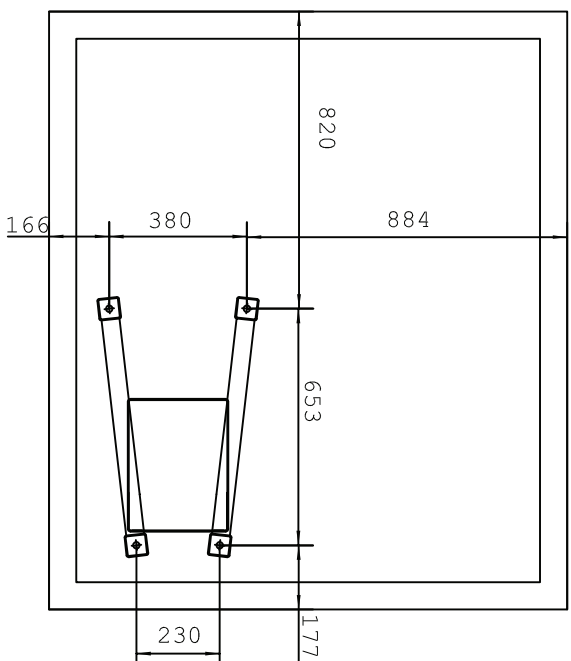
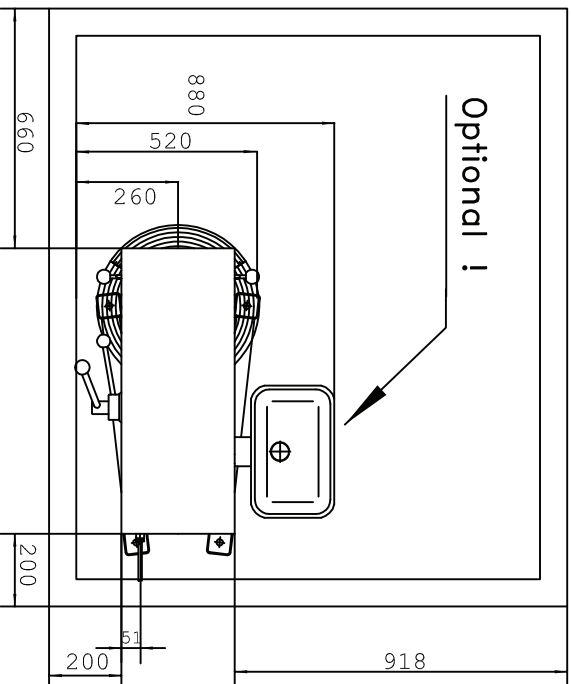


Foot
Side view



Recommended max. free space for handling:
 – Meat mincer
 – Vegetable cutter

Optional !



Model R-30

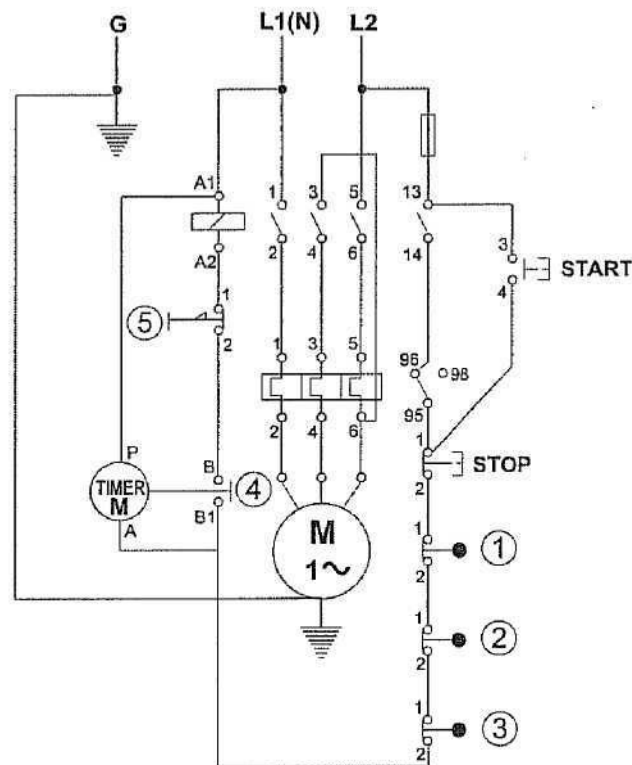
WESCO Navy
Hamburg

Dough-Mixing-machine
R-30
Rühr- und Knetmaschine
R-30

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Electrical connection: **1 phase + 0 + ground, or
2 phases + ground**

Control voltage to relay: 1 phase + 0, or 2 phases



- (1) Safety switch for bowl lift
- (2) # Safety switch for safety guard.
- (3) * Safety switch for lid.
- (4) * Timer
- (5) * Emergency stop
- * Will only be mounted on request
- # Optional outside the EU.

OBS:

The mixer is to be connected to power via a plug.
The plug must be dimensioned for min. 16 A, 230/
400V~, IP44

When connecting;

- 1 phase with 0 + earth, use 3 pole plug
- 2 phases + earth, use 3 pole plug
- 3 phases + earth, use 4 pole plug
- 3 phases with 0 + earth, use 5 pole plug