



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.....1,2 KW

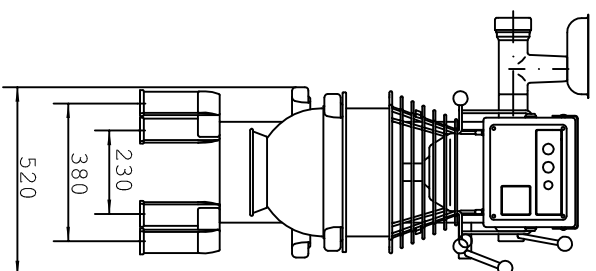
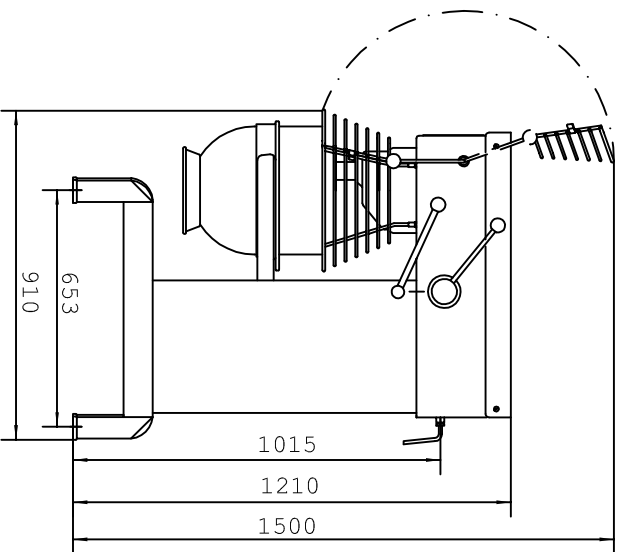
=====

Marine Execution

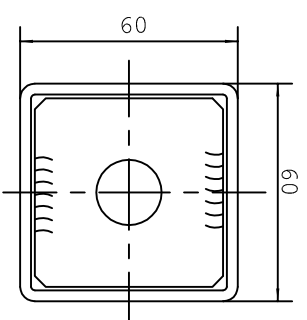
Floor model.

30 liters Stainless Steel bowl with:

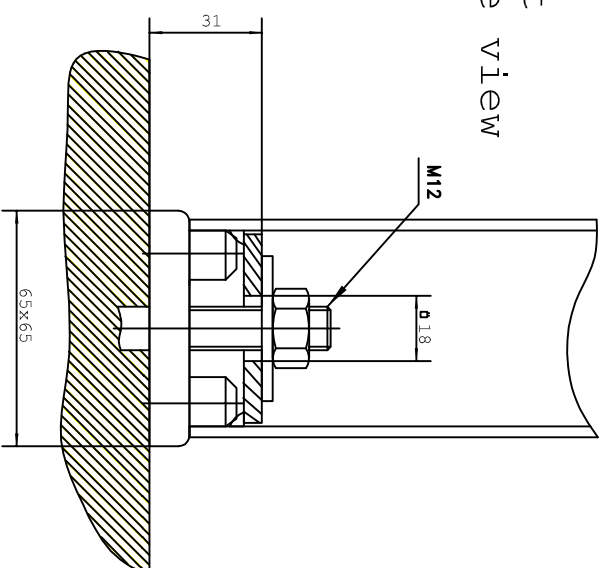
- 1-Beater, 1-Whip, 1-Hook.
- Safety guard for bowl.
- Strong enough as dough kneading machine.
- Heavy construction for use on ships.
- Motor protection, switches and operating lever for stepless speedregulation 0-100% are factory mounted.
- Practically free of maintenance.
- Following positions are included in our scope of delivery:



Foot
Top view

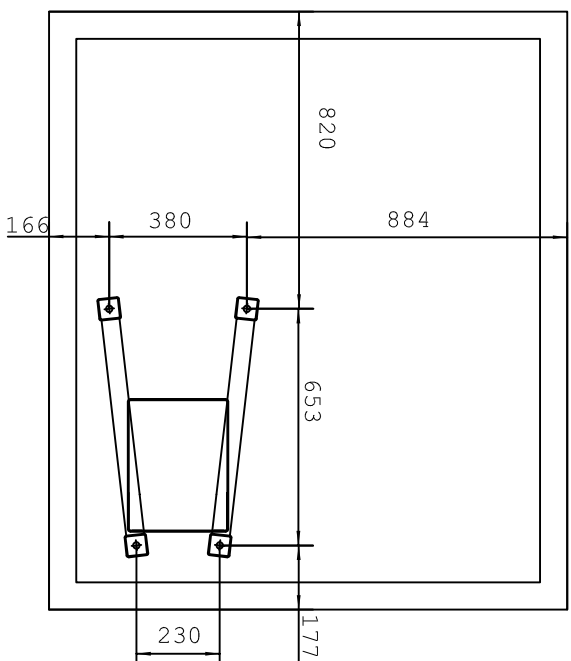
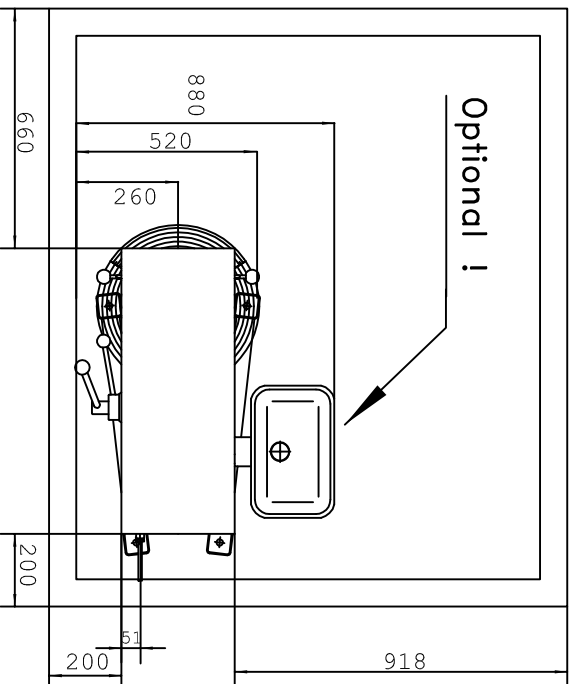


Foot
Side view



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

Optional !



Model R-30

WESCO Navy
Hamburg

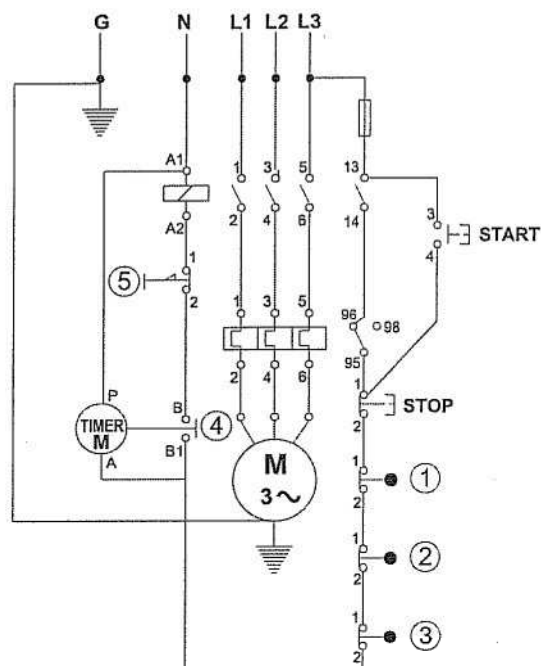
Dough-Mixing-machine
R-30
Rühr- und Knetmaschine
R-30

Tel.: +49 40 600 094 680
Fax.: +49 40 536 75 01
E-mail: Info@wesco-navy.de

ELECTRICAL DIAGRAMMES:

Electrical connection: **3 phase + 0 + ground.**

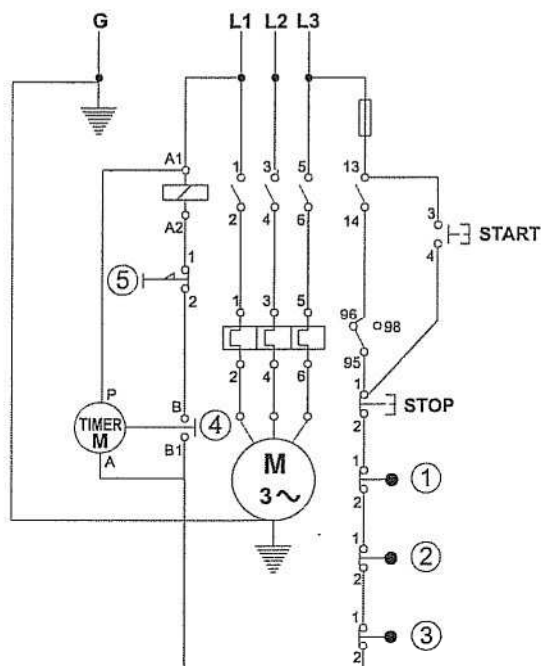
Control voltage to relay: 1 phase + 0.



400 Volt 50 Hz 3 Ph
440 Volt 60 Hz 3 Ph without Zero.

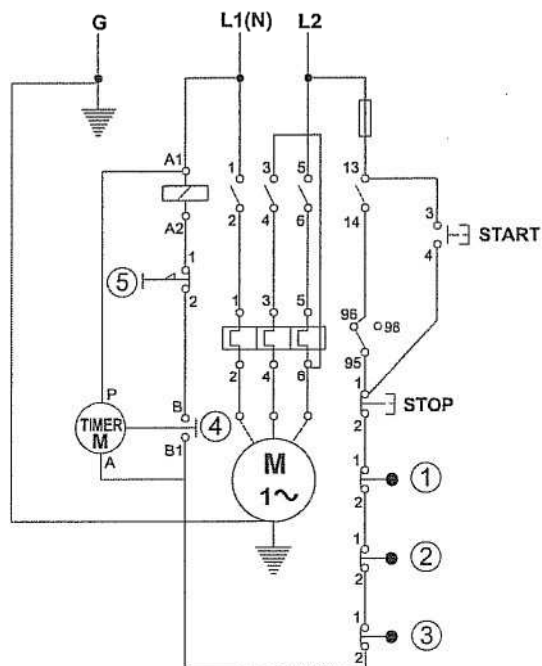
Electrical connection: **3 phase + ground.**

Control voltage to relay: 2 phases.



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