

Quality at sea



Dough mixing machine / Rühr- und Knetmaschine R30

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Dough mixing machine R30

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:

Meaat mincer 70 mm

Capacity: 150 Kg/h

- -Complete with Bajonet-Connection to the mixing- and dough kneading machine.
- -With following equipment:
- a) Meat tray.
- b) Intermediate bearing (only with 20l 80l machines)
- c) Breaker plate 4,5mm.
- d) Knife.

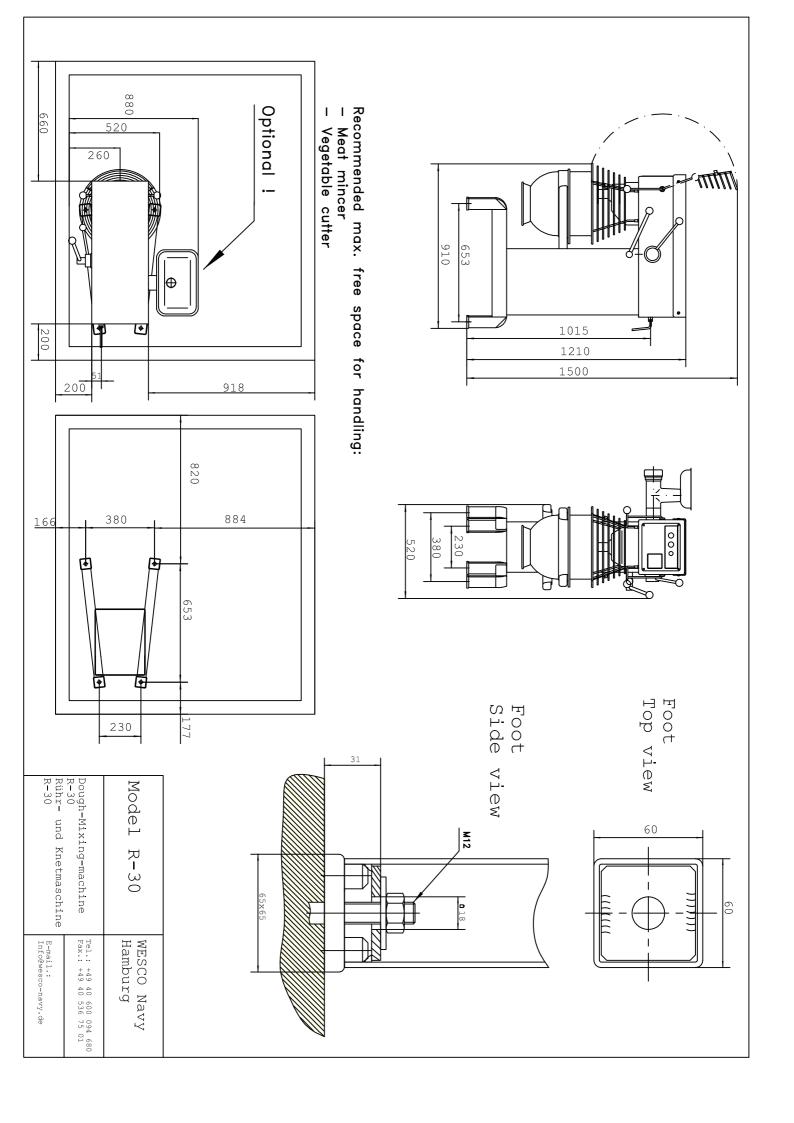
Vegetable cutter

Capacity: 150 Kg/h

- Complete with Bajonet-Connection to the mixing- and dough kneading machine.
- Complete with the following discs:

1- S3

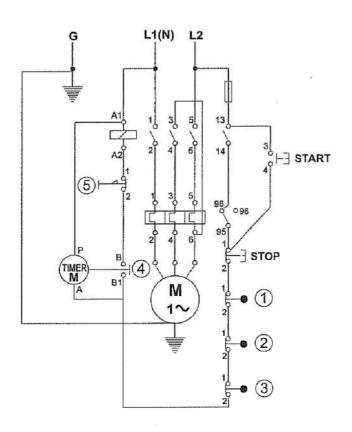
1- R3



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