



Compact machine used in pastry shop kitchens for refining, milling and sheeting a variety of food products

The cast iron shoulders rest on a welded steel structure

The utilization of special materials for the construction of the support and transmission organs as well as a few particular modifications guarantee a perfect, silent and long operation

A special amalgam makes the refining cylinders more resistant

The hopper and the basin are stainless steel.

The hopper plastic cover functions as a safety guard which stops the machine once opened

The low voltage electric installation is situated in a sealed housing and it is graded protection class IP 55 while the motor is graded protection class IP 44

Use other than those envisaged by the manufacturer are forbidden without the latter's authorization

The machine is built to comply with the accident prevention, hygiene and electric standards in force

R20

2-CYLINDER GRINDER

pietrobeto

BAKERY AND PASTRY EQUIPMENT

TECHNICAL FEATURES

Installed power:	kW 1.2		
Voltage:	230/50/3+E	400/50/3+E	220/60/3+E
Weight:	kg 210		
Cylinders width:	mm 300		
Cylinders diameter:	mm 150		
Open between the cylinders:	mm 8		
Hopper capacity:	lt 11.7		

FUNCTIONING

Once the product is poured into the hopper and the safety plastic cover is lowered, the working cycle begins by regulating the opening of the cylinders to obtain the product thickness or grinding needed. The basin underneath collects the processed product.

Dimensions in millimeters

