



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 tension 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

The almond grinder device can be used for the quick and complete crushing of almonds, dry pastries and other foodstuffs in smaller or larger pieces according to the setting

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
WITH ALMOND
GRIDER DEVICE

pietrobeto

BAKERY AND PASTRY EQUIPMENT

TECHNICAL FEATURES

Installed power:	kW 1.3		
Voltage:	230/50/3+E	400/50/3+E	220/60/3+E
Weight:	kg 243		
Cylinders width:	mm 300	Cylinders width almond grinder device:	mm 150
Cylinders diameter:	mm 200	Cylinders diameter almond grinder device:	mm 53
Open between the cylinders:	mm 8	Open between the cylinders almond grinder device:	mm 6
Hopper capacity:	mm 11.7	Almond grinder device hopper capacity:	lt 5.2

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

