

PETRIN HORIZONTAL MIXER STAINLESS STEEL 80 L OR 150 L

FOR WHAT USE ?

This mixer is used to mix and knead the curds to homogenize the product. It can also be used to add salt or ingredients such as herbs, paprika, etc.

8 to 10°C for an EST of 43 to 44%.



Standard model

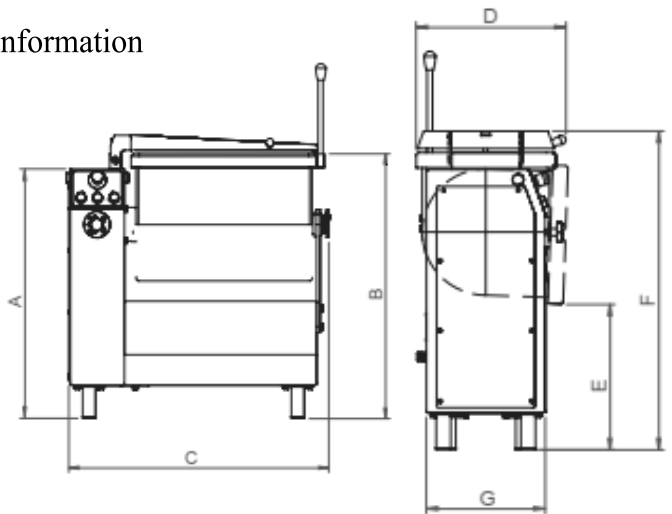


Vacuum model

TECHNICAL DETAILS

Photo for information only

Model	Dimensions (mm)							Weigh (Kg)
	A	B	C	D	E	F	G	
M80	830	675	880	440	430	940	350	132
M150	975	995	1 035	565	445	1 100	450	220



- All stainless steel construction
- Works with a central arm fitted with "T" shaped blades that easily dismantled for washing
- Safety lid
- Manual tank tilting
- M80 : Model 80 Liters to process 50-60 kg of dough Model 80 liters and motor power 0.75 kW
- M150: Model 150 Liters for processing 100-120 kg of dough and motor power 1.5 kW

OPTIONS

- Wheels
- Optional 80 L vacuum mixer (including 7 m3/h vacuum pump)

