PASQUINI FOODEQUIPMENT











COMBINATION MIXER PSP400

The Combined PSP400 is a machinery that combines the functions and capabilities of the Cutter and Vegetable Cutter. It is equipped with two engines, two cards and two separate keyboards. This allows single or simultaneous processing of the two applications to accommodate every user need.

TECHNICAL DATA:

Dimension of tank (ØxA): 20 x 11 cm.

Combination mixer 3,5 Lt. Hour production into slices: 200Kg./h

Hour production into cube: 300Kg./h

Dimension (LxLxH): 49 x 49,5 x 50 cm.

Net weight: 34 Kg.

Voltage: 230 V. / 400 V. - 50 Hz.

Power and speed: TV: 0,55 Kw. / 320 rpm - CT: 0,55 Kw. / 1400 rpm

Dimension of tank (ØxA): 24 x 14 cm.

Hour production into slices: 200Kg./h

Hour production into cube: 300Kg./h

Dimension (LxLxH): 52 x 50 x 50 cm.

Net weight: 34 Kg.

Voltage: 230 V. / 400 V. - 50 Hz. (*)

Power and speed: TV: 0.55 Kw. / 320 rpm - CT: 0.75 Kw. / 1400 rpm

Combination mixer



DISCS FOR VEGETABLE SHREDDER

DISCS TO FRAY AND TO GRATE **Z7-Z4-Z3-Z2-V**











DISCS TO SLICE **P2-P3,5-P5 / E8-E10-E14**













DISCS TO DICE **PS8-PS10-PS12-PS20** TO COMBINE WITH SLICING DISCS E8-E10-E14









DISCS TO MATCHSTICK CUT PP4-PP8-PP10







DISCS TO CUT STRIPS **B6-B8-B10**TO COMBINE WITH SLICING DISCS E8-E10-E14







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