

dal 1977

PASQUINI
FOODEQUIPMENT

*The quality of our products,
our strength*



CATALOGUE

*Professional equipment manufacturers for the HO.RE.CA sector
since 1977*

CUTTER PSP500

The PSP500 Cutter is versatile and simple to use. It can perform various functions through the use of sharp, perforated and toothed blades. It is able to homogenize, knead, mince and mince.

CHARACTERISTIC AND EQUIPMENT:

- Structure in AISI304 steel and aluminum alloy
- Removable tank
- Cover of the tank in ABS equipped with safety micro
- Blades in stainless steel tempered
- 24 volt electric controls
- Digital keyboard 1 speed with light-touch control
- Single phase or three phase brake lining motor
- Adjustable feeds
- Supplied: n.1 Sharp tempered stainless steel blades

BLADES FOR CUTTER:

Sharp



- Sauces (Tomato, Pesto, Ragù)
- Pot herbs
- Mozzarella
- Bread crumbs

Toothed



- Dried fruit
- Ragù

Perforated



- Sauces
- Cream



CUTTER PSP500

TECHNICAL DATA:

Cutter 3,5 Lt.
Dimension of tank (ØxA): 20 x 11 cm.
Dimension (LxLxH): 24 x 31 x 42 cm.
Net weight: 16 Kg.
Voltage: 230 V. / 400 V. - 50 Hz.
Power: 0,55 Kw.
Speed: 1400 rpm

Cutter 6 Lt.
Dimension of tank (ØxA): 24 x 14 cm.
Dimension (LxLxH): 27 x 34 x 49 cm.
Net weight: 22 Kg.
Voltage: 230 V. / 400 V. - 50 Hz. (*)
Power: 0,75 Kw.
Speed: 1400 rpm

Cutter 8 Lt.
Dimension of tank (ØxA):: 24 x 17 cm.
Dimension (LxLxH):: 27 x 34 x 52 cm.
Net weight: 23 Kg.
Voltage: 230 V. / 400 V. - 50 Hz. (*)
Power: 1,1 Kw.
Speed: 1400 rpm

(*) Available also with 400 V. 2-speed motor
Power: 0.6-0.26Kw. / Speed: 700-1400 rpm



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