

dal 1977

PASQUINI
FOODEQUIPMENT

*The quality of our products,
our strength*



CATALOGUE

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



PASQUINI SINCE 1977

Leader in Italy and throughout the world

Since 1977 our family has been producing, in our company in Rimini, professional equipment for catering and related sectors, such as Vegetable Shredder, Potato Peelers and Cutters.

Pasquini products are designed and produced in Italy. **Quality** conferred by the use of only Italian raw materials, **robustness** of the 304 stainless steel body, **security** guaranteed by safety micros; all this translates into **reliability**

Our company values reflect the technical characteristics of our products and have affirmed our strength on the world market by maintaining **craftsmanship** unchanged and making **Italianness** an essential element

Today, with more than 40 years of history, the third generation of the Pasquini family continues along the path started by the creator and founder *Sergio Pasquini*.

Knowledge and **innovation** allow us to provide our customers with an ongoing process of development within tradition .





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POTATO PEELER PSP700

The PSP700 potato peeler is an extremely simple machinery. Thanks to an abrasive band, it is able to peel and wash large loads of potatoes in just a few minutes.

CHARACTERISTIC AND EQUIPMENT:

- Structure in AISI304 steel and aluminum alloy
- Column configuration
- Inner body covered with an abrasive band
- Belt drive
- Cast iron support with sealed bearings
- Low voltage electric push button
- Board protected by IP55 plastic box
- Manual button for unloading the product
- Electromagnetic sensor positioned on the door and on the protection grill ("SUPER CE" version)
- Supplied with timer
- "NORMAL" version for foreign markets (no CEE regulations)
- Arrangement for inserting the filter drawer



POTATO PEELER PSP700

TECHNICAL DATA:

Potato peeler 10 Kg.

Tank size (ØxA): 32 x 28 cm.

Size (LxLxH): 40 x 43 x 82 cm.

"Super CE" - With the grate raised the height is: 104 cm.

Entry door size (Ø) : 17 cm.

Exit door size(LxH): 12x12 cm.

Net weight: 32 Kg.

Peeling time full charge: 3/4 min.

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

Power: 0,55 Kw.



Potato peeler 15 Kg.

Tank size (ØxA): 40 x 30 cm.

Size (LxLxH): 45 x 49 x 86 cm.

"Super CE" - With the grate raised the height is: 116 cm.

Entry door size (Ø): 21 cm.

Exit door size (LxH): 12x12 cm.

Net weight: 42 Kg.

Peeling time full charge: 3/4 min.

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

Power: 1,1 Kw.



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





VEGETABLE SHREDDER PSP300

The PSP300 Vegetable Shredder is a machinery capable of cutting, dicing, slicing and grating different types of foods both soft and firm such as vegetables, fruit, mozzarella cheese, bread and different kinds of cheese. It is suitable for every cutting need for restaurant kitchens, canteens, hotels, delicatessens and similar activities.

CHARACTERISTIC AND EQUIPMENT:

- Structure in AISI 304 stainless steel and aluminum alloy
- Side book opening
- Removable overhead to facilitate cleaning operation
- Supplied with a 5 cm. entry hole for food such as courgettes, carrots, cucumbers etc.
- Supplied with a 7x16 cm. entry hole for food such as potatoes, mozzarella, eggplants etc.
- 24 Volt electric controls.
- Digital keyboard with light-touch controls
- Single phase or three phase motor
- Adjustable feet
- Supplied: n.1 high ejector disc, n.1 low ejector disc, n.1 plastic pusher



VEGETABLE SHREDDER PSP300

TECHNICAL DATA:

Dimension (LxLxH): 27 x 52 x 50 cm.
Net weight: 22 Kg.
Hour production into slices: 200Kg./h
Hour production into cube: 300Kg./h

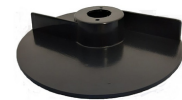
Voltage: 230 V. / 400 V. - 50 Hz.
Power: 0,55 Kw.
Speed: 320 rpm



Plastic pusher



Low ejector disc
Suitable for cuts most delicate



High ejector disc
Universal for all cuts



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:

Combination mixer
3,5 Lt.

Dimension of tank (ØxA): 20 x 11 cm.

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

Combination mixer
6 Lt.

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



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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