



REGO® HERLITZIUS
The Bakery Equipment People

REGO® PM 140 & 200

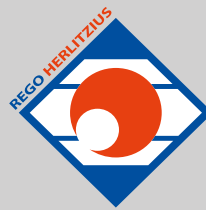
Planetary mixing and kneading machines



REGO HERLITZIUS

Computer-controlled planetary
mixing and kneading machines.
For high quality efficient processing.

REGO® PM 140 & 200



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18 months warranty!

Make your work easier - better - faster
with **REGO®** PM machines:

- internal memory as standard (37 programs of max. 20 stages)
- continuous electronic speed control
- generous electr. bowl height adjustment, bowl removable without changing tool position
- precise repetition of recipes with digital indication of time and speed and electronic, automatic cut-out
- automatic computer-controlled run-up program
- easy change of location thanks to freestanding machine foot
- quick tool-change system
- easy to clean, particularly quiet

Extensive standard equipment:

- 1 bowl
- 1 beating or stirring whisk
- 1 flat stirrer
- 1 kneading spiral
- 1 bowl wagon
- accessory set
- all tools in stainless steel ("rustless")

Machine data

Planetary mixing and kneading machines:

| Type | PM 140 | PM 200 |
|---------------------------------------|-------------------|-------------------|
| Mains voltage [Volt] | 400 / three phase | 400 / three phase |
| Drive motor [kW/min ⁻¹] | 7,5 / 720 | 7,5 / 720 |
| Fuse [A] | 16 | 16 |
| Frequency converter [kW/V] | 11 / 400 | 11 / 400 |
| Rotational speed [min ⁻¹] | 50 - 350 | 50 - 350 |
| Noise level [dB (A)] | 62 | 62 |
| Bowl size [Litres] | 140 | 200 / 140 |
| Height A [mm] | 1980 | 1980 |
| Width B [mm] | 950 | 950 |
| Depth C [mm] | 1440 | 1440 |
| Paste [Litres] | 3,0 - 28 | 4,0 - 40 |
| Mass [kg] | 5,0 - 115 | 8,0 - 160 |
| Cream [kg] | 5,0 - 70 | 8,0 - 96 |
| Net weight [approx. kg] | 860 | 880 |

REGO HERLITZIUS GMBH
Bäckerei- und Konditorenmaschinen

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