

REGO® HERLITZIUS
The Bakery Equipment People

REGO® PM 12 & 20

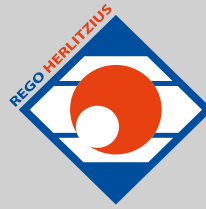
Planetary mixing and kneading machines



REGO HERLITZIUS

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

REGO® PM 12 & 20



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18 months warranty!

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

- continuous electronic speed control
- mechanical bowl height adjustment
- precise repetition of recipes with digital indication of time and speed and electronic, automatic cut-out
- automatic computer-controlled run-up program reduces load on tool and machine
- easy change of location thanks to low weight and compact dimensions
- easy to clean, particularly quiet

Extensive standard equipment:

- 1 bowl
- 1 beating or stirring whisk
- 1 flat stirrer, 1 kneading spiral
- timer with automatic cut-out
- accessory set
- all tools in stainless steel ("rustless")

Machine data

Planetary mixing and kneading machines:

Type	PM 12	PM 20
Mains voltage [Volt]	230 / single phase	230 / single phase
Drive motor [kW/min ⁻¹]	0,75 / 1435	1,5 / 1435
Fuse [A]	16	16
Frequency converter [kW/V]	0,75 / 230	1,5 / 230
Rotational speed [min ⁻¹]	50 - 450	50 - 450
Noise level [dB (A)]	71	71
Bowl size [Litres]	12	20
Height A [mm]	800	1100
Width B [mm]	450	680
Depth C [mm]	600	780
Paste [Litres]	0,25 - 2	0,5 - 4
Mass [kg]	0,25 - 7	1,0 - 15
Cream [kg]	0,25 - 5	1,0 - 10
Net weight [approx. kg]	70	150

REGO HERLITZIUS GMBH
Bäckerei- und Konditorenmaschinen

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