



**REGO® HERLITZIUS**  
The Bakery Equipment People

# REGO® PM 40 & 60

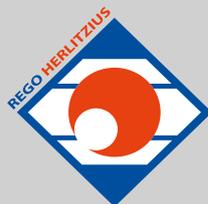
*Planetary mixing and kneading machines*



## **REGO HERLITZIUS**

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

# REGO® PM 40 & 60



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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")

**18 months warranty!**

Machine data

Planetary mixing and kneading machines:

Type	PM 40	PM 60
Mains voltage [Volt]	400 / three phase	400 / three phase
Drive motor [kW/min <sup>-1</sup> ]	3,0 / 1435	3,0 / 1435
Fuse [A]	16	16
Frequency converter [kW/V]	3,0 / 400	3,0 / 400
Rotational speed [min <sup>-1</sup> ]	50 - 450	50 - 450
Noise level [dB (A)]	62	62
Bowl size [Litres]	40 / 20	60 / 40
Height A [mm]	1700	1700
Width B [mm]	680	680
Depth C [mm]	970	970
Paste [Litres]	0,75 - 8	1,00 - 10
Mass [kg]	1,5 - 30	3,0 - 50
Cream [kg]	1,5 - 20	3,0 - 30
Net weight [approx. kg]	265	300

**REGO HERLITZIUS GMBH**  
Bäckerei- und Konditorenmaschinen

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