



REGO® HERLITZIUS
The Bakery Equipment People

REGO® PM 80 & 100

Planetary mixing and kneading machines



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

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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 80	PM 100
Mains voltage [Volt]	400 / three phase	400 / three phase
Drive motor [kW/min ⁻¹]	3,7 / 930	5,5 / 950
Fuse [A]	16	16
Frequency converter [kW/V]	5,5 / 400	5,5 / 400
Rotational speed [min ⁻¹]	50 - 450	50 - 450
Noise level [dB (A)]	62	62
Bowl size [Litres]	80 / 60	100 / 80
Height A [mm]	1850	1985
Width B [mm]	680	700
Depth C [mm]	1240	1240
Paste [Litres]	1,25 - 14	1,5 - 20
Mass [kg]	3,0 - 55	3,0 - 60
Cream [kg]	3,0 - 40	3,0 - 45
Net weight [approx. kg]	600	650

REGO HERLITZIUS GMBH
Bäckerei- und Konditorenmaschinen

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