



Catalog

Own equipment productions

nuw  **mex**

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Electric steam combi ovens PR

Description:

Injection combi steamers PR-04M, PR-06M, PR-10M, PR-16M, PR-20M are designed for preparing gastronomic dishes in the field of public catering (restaurants, cafes, canteens), as well as for baking bakery products. Combi steamers are used in public catering establishments both independently and as part of a production line.



The main advantages of combi steamers of the PR series are:

- **Universal structure of guides PR-04M, PR-06M, PR-10M:**
in the frying chamber it is possible to load baking sheets 600x400 or GN 1/1 gastronorm containers for baking and gastronomy.
- **Enlarged distance between guides:**
models PR-04M 75mm., for models PR-06M, PR-10M 80mm provides optimal air circulation necessary for high-quality baking and allows you to load more product on each level.
- **Three adjustable fan speed:**
preparation of a full range of confectionery delicate products (biscuit, bizet, eclairs) without loss of quality.
- **Adjustable damper for removing moisture from the frying chamber**
- **Double impeller fan**
provides the maximum splitting of water to the state of fine dust, which makes it possible to obtain saturation of the chamber with steam up to 100%.
- **European accessories**

The combi steamer consists of a frying chamber installed in the body, doors and a control panel. Electric motors and tubular electric heaters are installed on the back wall of the combi steamer chamber. The PR-04M combi steamer has one electric motor and one heating element, the PR-06M combi steamer has two electric motors and two heating elements, and the PR-10M has three electric motors and three heating elements. To achieve economical energy consumption and safety, the frying chamber is insulated with a layer of thermal insulation.



Parameter name	PR-04M	PR-06M	PR-10M	PR-16M / PR-20M
Control type	Mechanical			
Steam formation method	Injector			
Rated input power of the furnace, kW	6,35	10,7	15,95	36
Rated voltage, V	400			
Voltage on heating elements, V	230			
Type of current	3N~			
Rated current frequency, Hz	50			
Number of levels of the combi steamer, pcs	4	6	10	Roll-in trolley 16 / 20
Distance between levels, mm	75	80		80 / 67
Type of container to be installed	Baking tray 600x400, Gastronorm GN 1/1			600x400 / GN 1/1
Internal dimensions of the chamber, mm	660x480x370	660x480x560	660x480x930	700x495x1500
Control range furnace temperature, °C	45-270±10			
Number of heating elements, pcs.	1	2	3	4
Number of fans, pcs.	1	2	3	4
Number of fan speeds, pcs.	3	3	3	3
Number of lighting lamps, pcs.	1	2	2	6
Chamber dry damper adjustment	Yes			
Automatic fan reverse	Yes			
Overall dimensions, mm	922x890/950x645	922x890/950x835	922x890/950x1205	950x1000x1930
Weight, kg no more	98	120	160	267 / 263



Electric steam combi ovens PR series E

Description:

Injection combi steamers PR-05M-E, PR-07M-E, PR-12M-E are designed for cooking gastronomic dishes in the field of public catering (restaurants, cafes, canteens). The combi steamer is used at public catering establishments both independently and as part of a technological line.



The advantages of combi steamers PR are:

- Autofan reverse

provides uniform baking of the product at any point of the chamber.

- Double impeller fan

provides the maximum splitting of water to the state of fine dust, which makes it possible to obtain saturation of the chamber with steam up to 100%.

The combi steamer consists of a frying chamber installed in the body, doors and a control panel. Electric motors and tubular electric heaters are installed on the back wall of the combi steamer chamber. The combi steamer PR-05M-E has one electric motor and one heating element, the combi steamer PR-07M-E has two electric motors and two heating elements, and the PR-12M-E has three electric motors and three heating elements. To achieve economical energy consumption and safety, the frying chamber is insulated with a layer of thermal insulation.



Parameter name	PR-04M-E / PR-05M-E	PR-06M-E / PR-07M-E	PR-10M-E / PR-12M-E
Control type	Electromechanical		
Steam formation method	Injector		
Rated input power of the furnace, kW	5,35	10,7	15,95
Rated voltage, V	230	400	
Voltage on heating elements, V	230		
Rated current frequency, Hz	50		
Number of levels of the combi steamer, pcs	4 / 5	6 / 7	10 / 12
Distance between levels, mm	65 / 75	70 / 80	
Type of container to be installed	Gastronorm container GN 1/1		
Internal dimensions of the chamber, mm	693x346x457	660x480x560	660x480x930
Control range furnace temperature, °C	45-270±10		
Number of heating elements, pcs.	1	2	3
Number of fans, pcs.	1	2	3
Number of fan speeds, pcs.	1	1	1
Number of lighting lamps, pcs.	1	1	2
Chamber dry damper adjustment	No		
Automatic fan reverse	Yes		
Overall dimensions, mm	790x824/885x565	922x890/950x835	922x890/950x1205
Weight, kg no more	65	114	158

Convection ovens PC

Description:

Convection ovens PK-06M, PK-10M are designed for baking bakery products. The oven is used in bakeries and public catering establishments both independently and as part of a production line.



Main advantages of the PK series convection ovens are:

- Universal guide structure:

in the frying chamber it is possible to load baking sheets 600x400 or GN 1/1 gastronorm containers for baking and gastronomy.

- Enlarged distance between guides:

For models PK-06M, PK-10M - 80mm provides optimal air circulation necessary for high-quality baking and allows you to load more product on each level.

The convection oven consists of a frying chamber installed in the body, doors and a control panel. Electric motors and tubular electric heaters are installed on the rear wall of the convection oven chamber. Two electric motors and two heating elements are installed in the PK-06M furnace, and three electric motors and three heating elements are installed in the PK-10M furnace. To achieve economical energy consumption and safety, the frying chamber is insulated with a layer of thermal insulation.

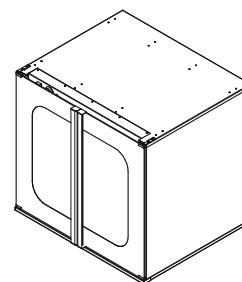
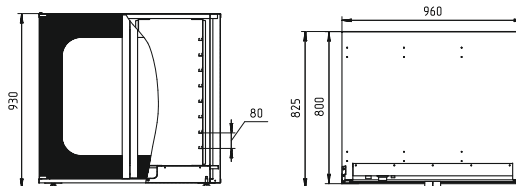
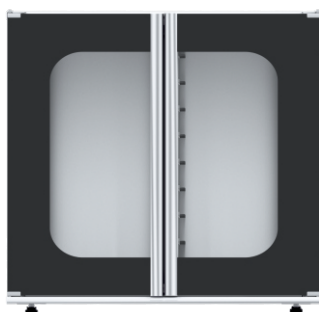


Parameter name	PK-4-440/325	PK-04M	PK 06M	PK 10M
Control type	Mechanical			
Rated input power of the furnace, kW	2,1	6,35	10,7	15,95
Rated voltage, V	400			
Voltage on heating elements, V	230			
Type of current	3N~			
Rated current frequency, Hz	50			
Number of levels of the combi steamer, pcs	4	4	6	10
Distance between levels, mm	75	75	80	
Type of container to be installed	Baking tray 440x325	Baking tray 600x400, Gastronorm GN 1/1		
Internal dimensions of the chamber, mm	460x390x345	693x346x457	660x480x560	660x480x930
Control range furnace temperature, °C	45-270±10			
Number of heating elements, pcs.	1	1	2	3
Number of fans, pcs.	1	1	2	3
Number of lighting lamps, pcs.	1	2	2	2
Steam humidification	No	Yes		
Automatic fan reverse	No	Yes		
Overall dimensions, mm	550x590/650x540	790x800/860x550	922x890/950x835	922x890/950x1205
Weight, kg no more	-	-	120	160

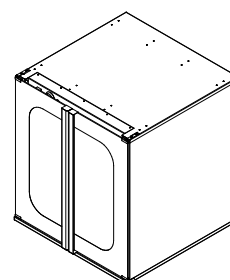
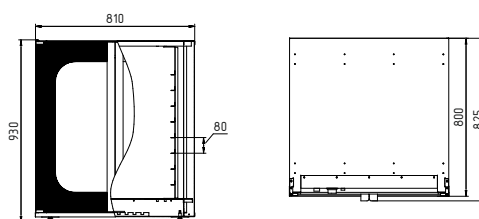


Proving cabinet

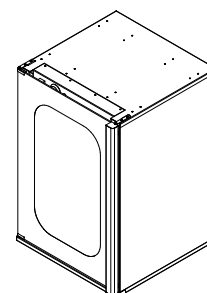
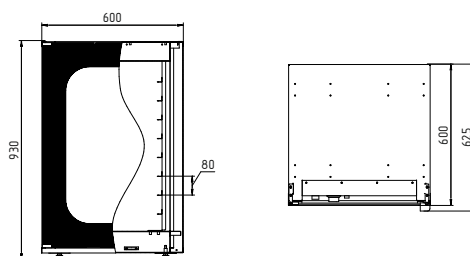
Proving cabinet SHR-930-16(2.0)



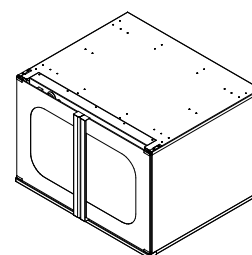
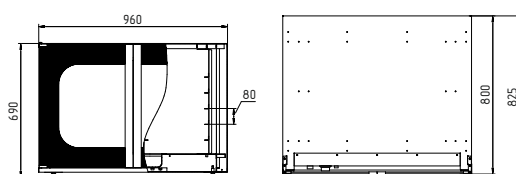
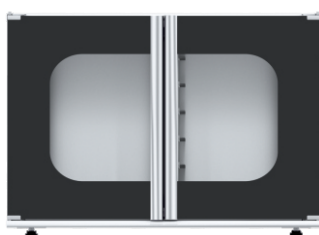
Proving cabinet SHR-930-8K (2.0)



Proving cabinet SHR-930-8 (2.0)



Proving cabinet SHR-690- J0 (2.0)



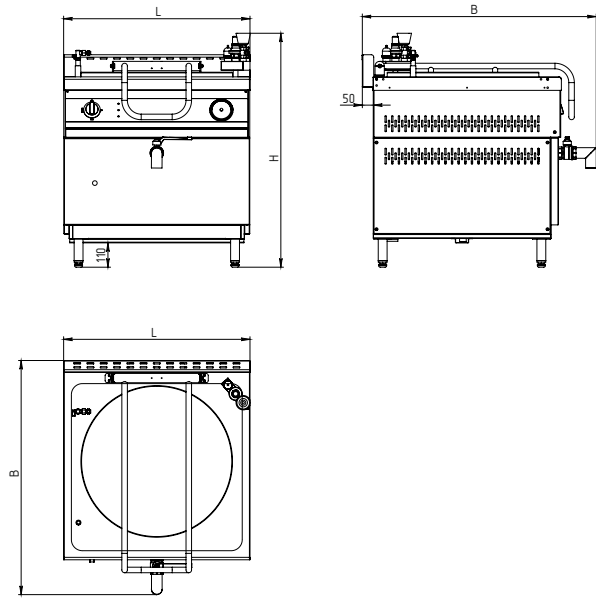
Description:

The proving cabinet is designed for proving dough pieces before baking at public catering establishments, independently or as part of technological lines. The body of the proofing cabinet is made of stainless steel, steel, glass doors. It is completed with a gastronorm container for water of GN 1/1 (GN1/2) 65 of mm. It is possible to adjust the guides for trays 400x600 mm and for GN 1 /1 gastronorm containers on a narrow prover, the guides are adjustable for trays 442x325 mm and for gastronorm containers GN 2/3.

The proving cabinet is delivered on a wooden pallet, covered with stretch film and packed in a cardboard box.

Name parameter	ShR-930-16 (2,0)	ShR-930-8K (2,0)	ShR-930-8 (2,0)	ShR-690-10 (2,0)
Nominal voltage, V	230			
Nominal current frequency, Hz	50			
Nominal power, kW	2,0			
Time to warm up the prov cabinet to work temp. of 40°C, minutes, not exceeding	30	27	20	20
Maximum air temperature in the proving cabinet, °C, not less than	60			
Temperature control range of the proving cabinet, °C	(+30 - +60)±5			
Number of levels, pieces	16	8	8	10
Distance between levels, mm	80			
Tray (gastronorm) size*	600x400 (GN 1/1)		442x325 (GN 2/3)	600x400 (GN 1/1)
Overall dimensions, mm (LxWxH)	960x800x930	810x800x930	600x600x930	960x800x690
Cabinet weight, kg, not exceeding	65	55	39	57

Cooking boiler KPEL



Description:

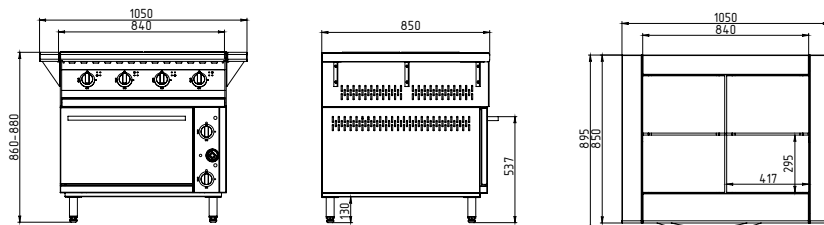
Cooking boilers KPEL are designed for boiling water, cooking broths, first courses, compotes, drinks, etc. Boilers are used at public catering establishments both independently and as part of a technological heating line. The boilers are not intended for the preparation of jelly-like products with a thick, dense liquid structure (jam, jelly, jam, marmalade, mousse, etc.)

Parameter name	KPEL-60	KPEL-100	KPEL-160	KPEL-200	KPEL-250
Control type	Electromechanical				
Rated power consumption, kW	9,1	18,1			
Rated voltage, V	400			230	
Voltage on heating elements, V	230				
Type of current	Three-phase with neutral, variable (3N~)				
Rated current frequency, Hz	50				
Power consumption of one heating element, kW	3				
Number of heating elements, pcs.	3	6			
Water heating time in the working volume from +20°WITH before+95°WITH,min. no more	45	55	60	65	80
Steam pressure "jacket", kPa (kgf/cm ²) (max.)	50 (0,5)				
Steam pressure "jacket", kPa (kgf/ cm ²) (working)	20-45 (0,2-0,45)				
Water pressure in the water supply system, kPa (kgf/cm ²)	100÷589 (1÷6)				
Boiler nominal volume, l	60	100	160	200	250
The volume of water poured into the steam generator, l	5,7	11,5			
Overall dimensions, mm (LxWxH)	642x900(1055)x860	842x900(1055)x860	842x900(1055)x860	842x900(1055)x1007	842x900(1055)x1110
Weight, kg no more	94	119	125	143	152

Electric Cookers

The electric cooker is designed for cooking first, second and third dishes in pots and pans, as well as for frying and cooking ready-to-cook meat, fish, vegetables, baking of small flour products and baking of cottage cheese dishes in the oven at catering enterprises, both independently and as part of technological lines.

Electric Cooker EPS 0.48 LW-01



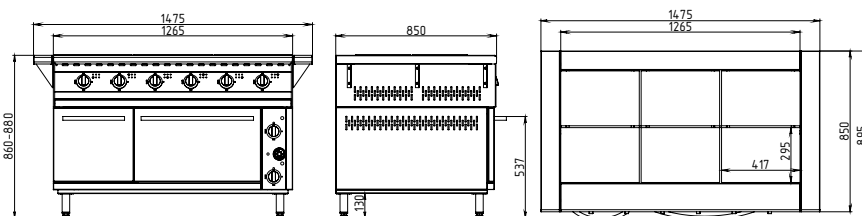
Description:

The cooker is equipped with 4 cast iron burners with a total surface area of 0.48 ml. The power is 3 kW. The oven cabinet has 4 levels designed for 530x470 mm baking trays. It comes with 2 black metal trays of 530x470x30 mm. The oven has separate power regulation of the upper and lower heating system. The cabinet automatically maintains the set temperature from 50 to 300 °C. The oven is equipped with an emergency fuse against overheating above 300 C. It is also equipped with an adjustable power regulator. The cooker is equipped with height-adjustable legs. It is delivered assembled on a pallet. Packaging is corrugated cardboard.

EPS 0,48-LW-01 front and top parts of the body are made of stainless steel, other parts are made of galvanised steel.

EPS-0,48-LW-01 plate body is made entirely of stainless steel.

Electric Cooker EPS 0.72 LW-01



Description:

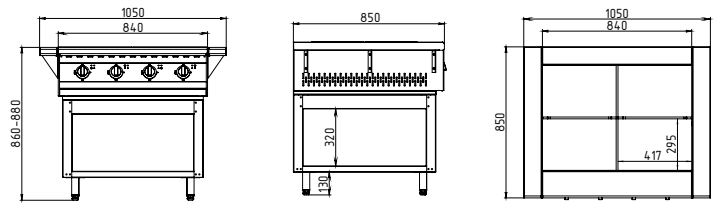
The cooker is equipped with 6 cast iron burners with a total surface area of 0.72 ml. The power is 3 kW. The oven has 4 levels for 530x470 mm baking trays. The plate is equipped with a storage compartment 460x720x470 mm. The set includes 2 black metal trays of 530x470x30 mm. The oven has a separate power regulation of the upper and lower heaters. It automatically maintains the set temperature from 50 to 300 C. It is also equipped with an overheating safety device for overheating above 300 °C. The cooker is equipped with height-adjustable legs. It is delivered assembled on a pallet. Packaging is corrugated cardboard.

EPS 0,72-LW-N-01 front and top parts of the body are made of stainless steel, other parts are made of galvanised steel.

EPS -0,72-LW-N-01 plate body is made entirely of stainless steel.

Name of parameter	EPS 0.48-LW-01	EPS 0.48-LW-N-01	EPS 0.72-LW-01	EPS 0.48-LW-N-01
O Total area of the cooking zones, m ²		0,48		0,72
Rated power consumption, kW		16,8		22,8
Rated power consumption of the oven's heating elements, kW		4,8		4,8
Internal dimensions of the chamber, mm, not more (LxWxH), mm		538x535x290		538x535x290
Dimensions (LxWxH), mm		840(1050)x850(895)x860-880		1265(1475)x850(895)x860-880
Packaged dimensions (LxWxH), mm		960x950x990		1300x950x990
Weight, kg		131		178

Electric Cooker EPS 0.48-01



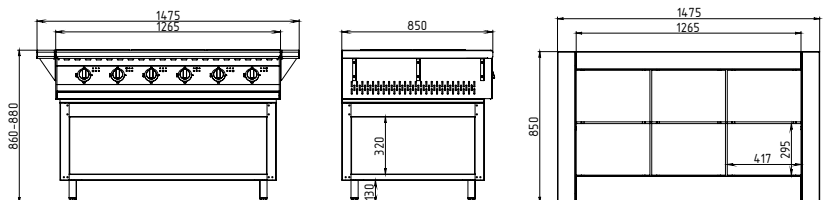
Description:

The cooker is equipped with four cast-iron burners with a surface area of 0.48 ml. Power 3 kW. Three levels of burner power adjustment. The cooker is equipped with height-adjustable legs. Complete with a stand, the stand is delivered disassembled on a pallet. Packing corrugated cardboard.

EPS 0.48-01 front and top parts of the case are made of stainless steel, other parts are made of galvanised steel.

EPS 0.48-N-01 plate body is made entirely of stainless steel.

Electric Cooker EPS 0.72-01



Description:

The cooker is equipped with six cast-iron burners with a surface area of 0.72 ml. Power 3 kW. Three levels of burner power adjustment. The cooker is equipped with height-adjustable legs. Complete with a stand, the stand is delivered disassembled on a pallet. Packing corrugated cardboard.

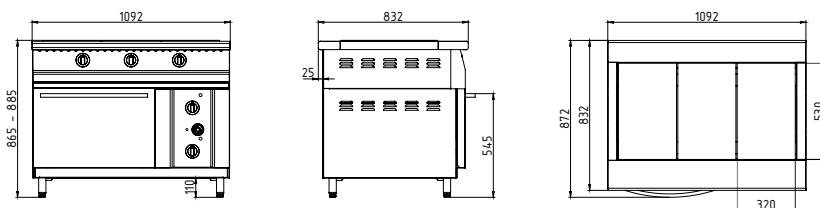
EPS 0.72-01 front and top parts of the case are made of stainless steel, other parts are made of galvanised steel.

EPS 0.72-N-01 plate body is made of stainless steel.

Name of parameter	EPS 0.48-01	EPS-0.48-N-01	EPS-0.72-01	EPS-0.72-N-01
Total area of the cooking zones, m ²		0,48		0,72
Rated power consumption, kW		12		18
Rated power consumption of the oven's heating elements, kW		-		-
Internal dimensions of the chamber, mm, not more (LxWxH), mm		-		-
Dimensions (LxWxH), mm		840(1050)x850(895)x860-880		1265(1475)x850(895)x860-880
Packaged dimensions (LxWxH), mm		970x1000x1095		1390x1010x1100
Weight, kg		90		129



Electric cookers EPS-0.51M-LW



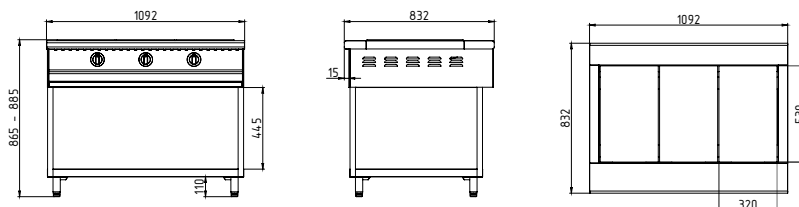
Description:

The cooker is equipped with three cast iron burners with an area of 0.51 ml. The cooking cabinet has 4 levels for 570x470 mm baking trays. The set includes 2 black metal baking trays of 570x470x40 mm. The oven has separate power control for the upper and lower heaters. The oven automatically maintains the set temperature from 50 to 300 C. The roasting cabinet is equipped with an emergency fuse against overheating over 300 C. It is equipped with an adjustable power regulator. The cooker is equipped with height-adjustable legs. It is delivered assembled on a pallet. Packaging is corrugated cardboard.

EPS-0.51M-LW front and top parts of the body are made of stainless steel, other parts are made of galvanised steel.

EPS-0.51M-LW-N plate body is made entirely of stainless steel.

Electric cooker ESP-0.51M



Description:

The cooker is equipped with three cast-iron burners with a surface area of 0.51 ml. Three levels of burner power adjustment. It is also fitted with height-adjustable feet. Supplied assembled on a pallet. Packaging is corrugated cardboard.

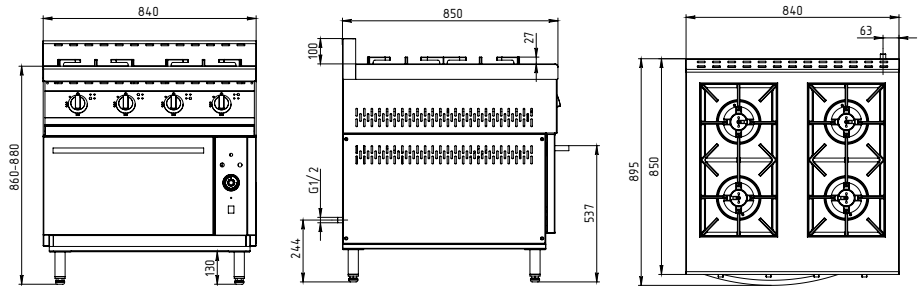
EPS-0.51M front and top parts of the body are made of stainless steel, other parts are made of galvanised steel.

Name of parameter	EPS-0.51M-LW	EPS-0.51M-LW-N	EPS-0.51M
Total area of the cooking zones, m ²	0,51		0,51
Rated power consumption, kW	17		12
Rated power consumption of the oven's heating elements, kW	5		-
Internal dimensions of the chamber, mm, not more (LxWxH), mm	508x340x645		-
Dimensions (LxWxH), mm	1095x860x860-880		1095x830x865-885
Packaged dimensions (LxWxH), mm	1100x880x850		1100x880x850
Weight, kg	196		108

GAS COOKERS

Gas cooker is designed for cooking first, second and third dishes in pots and pans, as well as for frying and cooking half-cooked meat, fish, vegetables, baking small flour products and baking cottage cheese dishes in the oven at catering enterprises, both independently and as part of technological lines.

Gas cooker-4D-01

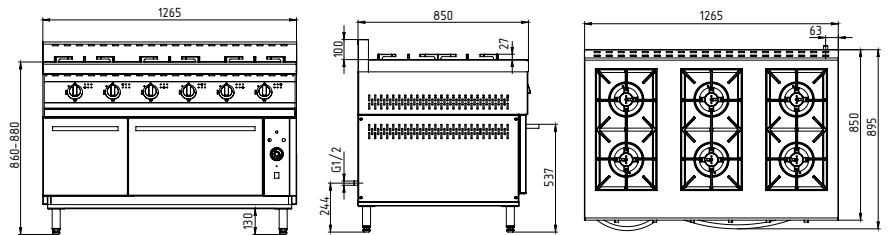


Description:

4-burner gas cooker with an oven-4D-01 (840x850(895)x860(960) mm, 20 kW, 220 V) The gas cooker is designed for cooking first, second and third dishes in a pan, as well as for frying and cooking half-cooked meat, fish, vegetables, baking small-scale flour products and baking curd dishes in the oven at catering enterprises, both independently and as part of technological lines.

The gas cooker is designed to work both on mains and liquefied gas. Accordingly, it is equipped with two sets of valves.

Gas cooker-6D-01



Description:

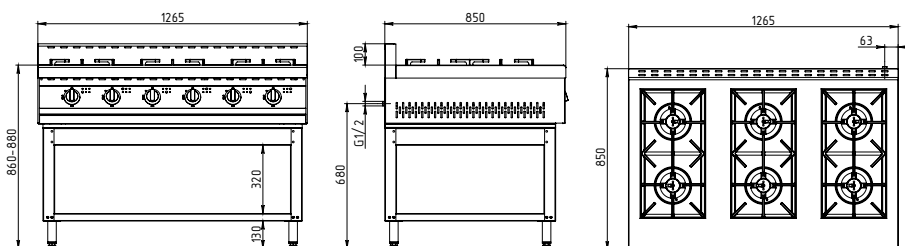
6-burner gas cooker with an oven 6D-01 (1265x850(895)x860 (960) mm, 27 kW, 220 V) The gas cooker is designed for cooking first, second and third dishes in a hot plate, as well as for frying and boiling semi-finished meat, fish, vegetables, baking small flour products and baking cottage cheese dishes in an oven at catering enterprises both independently and as part of technological lines.

The gas cooker is designed to work both on mains and liquefied gas. Accordingly, it is equipped with two sets of valves.

Name of parameter	PG-4D-01	PG-6D-01
Number of table burners	4	6
Table burner power, kW	4x3,5	6x3,5
Oven capacity, kW	6	6
Time of heating up the oven to working temperature 240, min.	30	30
Maximum air temperature of the oven chamber, °C minimum	280	280
Internal dimensions of the chamber, mm	538 x 535 x 290	538 x 535 x 290
Rated voltage, V	220	220
Rated current frequency, Hz	50	50
Overall dimensions, mm	840 x 850 (895) x 860 (960)	1265 x 850 (895) x 860 (960)
Weight, kg max.	120	165



Gas Cooker PG-6-01



Description:

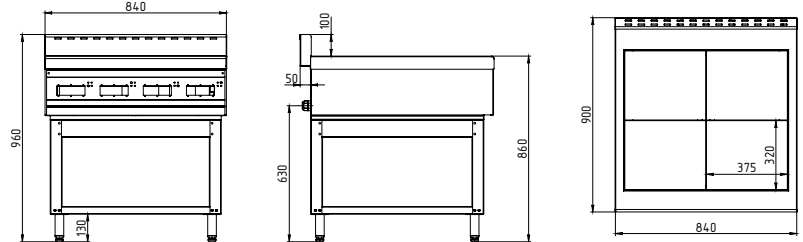
6-burner gas cooker without an oven 6-01 (1265x850x860 (960) mm, 21kW, 220 V) The gas cooker is designed for cooking first, second and third dishes in pots and pans at catering enterprises, both independently and as part of technological lines.

The gas cooker is designed to work both on mains and liquefied gas. Accordingly, it is equipped with two sets of gas valves.

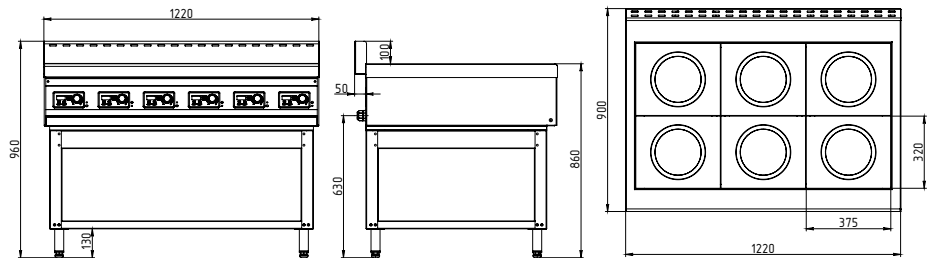
Name of parameter	PG-6-01
Number of table burners	6
Table burner power, kW	6x3,5
Total gas consumption, m ³ /h (natural gas)	2,256
Total gas consumption, kg/h (liquefied gas)	1,656
Rated voltage, V	220
Rated current frequency, Hz	50
Overall dimensions, mm	1265 x 850 x 860 (960)
Weight, kg max.	74

Induction cookers

Electric induction cooker-40-30-01

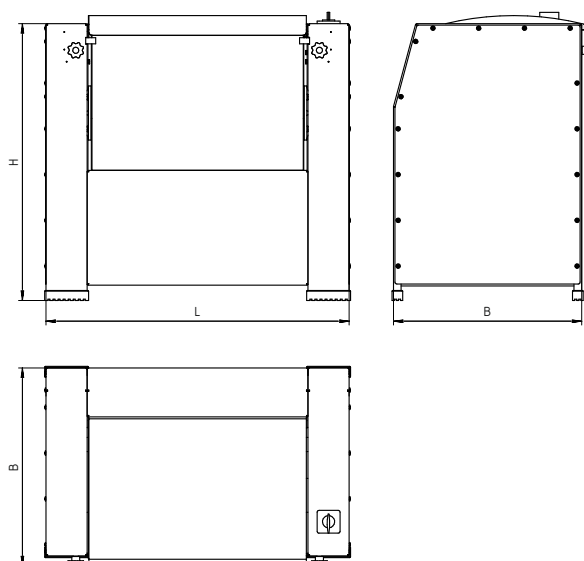


Electric induction cooker-60-30-01



Name of parameter	PEI-40-30-01	PEI-60-30-01
Nominal voltage, V	400	400
Voltage on heating elements, V	230	230
Rated frequency of current, Hz	50	50
Current type	AC, three-phase neutral	
Number of burners (heating zones), pcs.	4	6
Max. power consumption of one burner, kW	3	3
Max. power consumption of all burners, kW	4x3=12	6x3=18
Area of cooking surfaces of burners, m ²	0,48±0,02	0,72±0,02
Power levels	1, 2, 3, 4, 5, 6, 7, 8, 9	
Levels of automatic temperature control, °C	60°, 80°, 100°, 120°, 140°, 160°, 180°, 200°, 240°	
Timer, min	1 - 99	1 - 99
Cookware weight per burner, kg	up to 25	up to 25
Glass-ceramic surface thickness, mm	4	4
Minimum diameter of cookware, mm	120	120
Maximum diameter of dishes, mm	300	300
Collapsible base	Да	Да
Frequency of the induction module, kHz	20 - 30	20 - 30
Fan switch-on temperature behind the rear wall, °C	53	53
Fan switch-off temperature behind the rear wall, °C	33	33
Filter	Grease trap, wire mesh	Grease trap, wire mesh
Dimensions (LxWxH), mm	840x900x960(980)	1220x900x860(980)
Weight, kg	76	102

Minced meat mixing machine FM-25



Description:

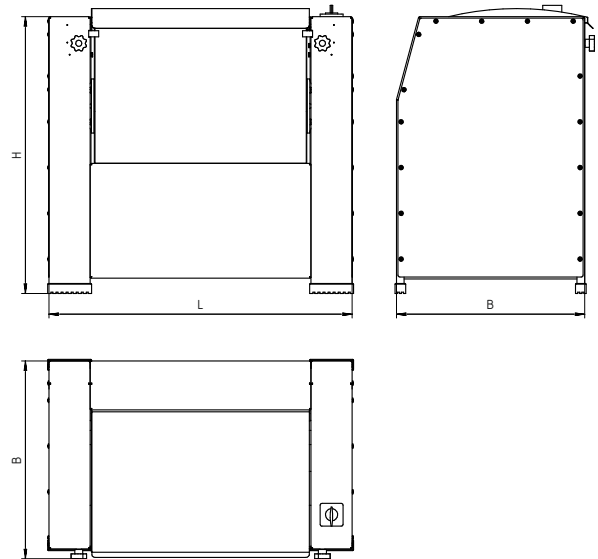
Designed for uniform mixing of meat, vegetable raw materials with various ingredients. Are used in industrial conditions at catering establishments. To create machines, special materials and technologies were selected.

Parameter name	FM-25
Voltage	220V, 50Hz
Power, kWt	1,5
Bowl material	stainless steel AISI430
Material for the manufacture of the kneading body	stainless steel AISI430
Rotation speed, rpm	33
Loading, min / max kg	3 / 25
Bowl volume, l	39
Dimensions, mm (L×B×H)	637×470×693
Weight, kg	92

Machine advantages for mixing minced meat FM series:

- Bowl and kneading body made of stainless steel AISI 304
- Reverse function
- Reliability and simplicity in the design of the meat mixer - makes it easy to maintain and carry out timely cleaning of equipment
- Small dimensions
- The presence of a top cover with a tight clamp to the bowl
- The limit switch system ensures safe use. Lifting the top lid and tilting the bowl
- The control panel is located in an accessible place

Dough mixing machine for tough dough "TK"



Description:

The machine with reverse movement is designed for making hard dough. Are used in industrial conditions at catering establishments. The machines are manufactured in UHL4 climatic version, location category 4.2 GOST 151 50.

For creating machines selected special materials and technologies.

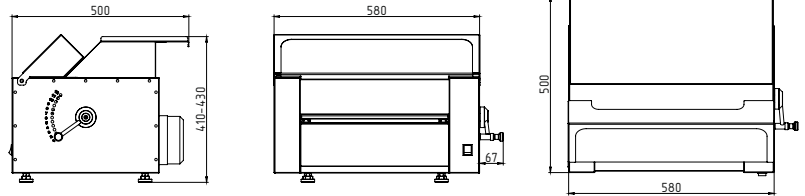
Parameter name	TK-15	TK-15-N	TK-25	TK-25-N
Voltage	220V, 50Hz		220V, 50Hz	
Power, kWt	1,5		2,2	
Bowl material	stainless steel AISI430	stainless steel AISI430	stainless steel AISI430	stainless steel AISI430
Material for the manufacture of the kneading body	with galvanic anticorrosive coating	stainless steel AISI430	with galvanic anticorrosive coating	stainless steel AISI430
Rotation speed, rpm	33		30	
Loading, min / max kg	3 / 15		5 / 25	
Bowl volume, l	39		56	
Dimensions, mm (Lx Bx H)	637×470×693		796×493×739	
Weight, kg	92		110	

Advantages of TK series dough mixer:

- Reverse function
- Reliability and simplicity in design dough mixer - allows you to easily maintain and carry out timely cleaning of equipment
- Small dimensions
- The presence of a top cover with a tight clamp to the bowl - prevents the "spray" of flour in the production process
- Termination system switches ensure safe use. Lifting the top lid and tilting the bowl
- Control panel located in an accessible place

Dough sheeter

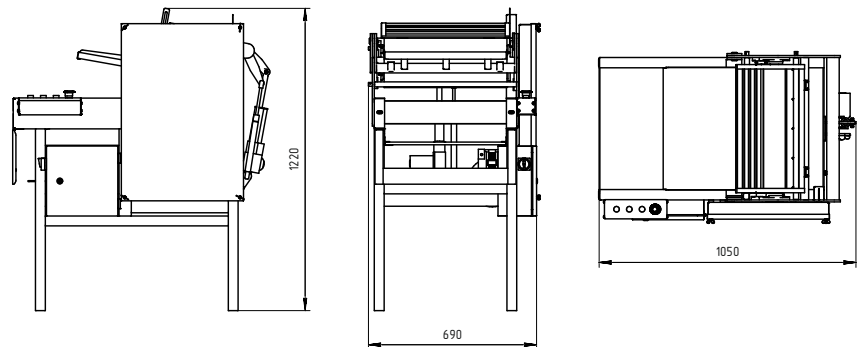
Dough sheeter "MRT-2"



Description:

Dough sheeter MRI-2 is designed to mechanize the processes of rolling out various types of dough in the production of confectionery and culinary products. In the dough sheeter, the dough passes through two shafts, fixed and movable. The working surface of the rollers is made of food-grade plastic polypropylene. The distance between the shafts is changed by means of an eccentric pusher. The machine has height-adjustable feet. Packing - installed on a wooden pallet and packed in a cardboard box.

Dough sheeter "MRT-3"



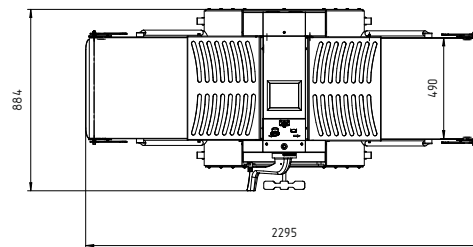
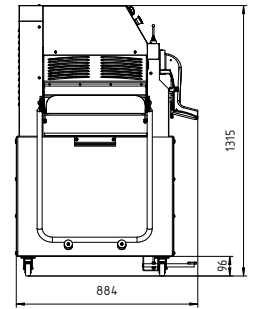
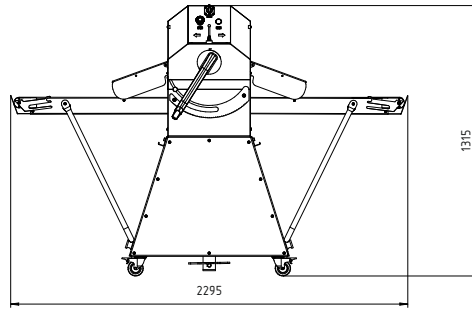
Description:

Dough sheeter MRT-3 is designed to mechanize the processes of rolling out puff and hard dough with a moisture content of at least 35% in the production of proshpora, confectionery and puff culinary products.

The dough in the form of a cake is placed on the feed tray and pushed against the rollers, it passes between the rollers and falls off the back of the conveyor, which returns it to the operator. Rolling out the dough should be carried out in several stages: from the maximum allowable gap to the desired thickness. The machine has height-adjustable feet, electronic shaft gap adjustment and a convenient foot switch.

Parameter name	MRT-2	MRT-3
Rated voltage, V	220	380
Rated current frequency, Hz	50	50
Type of current	Single-phase, variable	Three-phase with neutral, variable
Rated power consumption, kW	0,25	1,1
Productivity, kg/h	35	40
Rolling roll width, mm	400	500
Transport belt width, mm	-	500
Feed tray width, mm	-	495
Rolled layer thickness, mm	1-10	1-10
Overall dimensions, mm	645x500x420(440)	1050x690x1220mm
Weight, kg no more	45	120

Dough sheeter "MRT-500/900"



Description:

Dough sheeter MRT-500/900 is designed for mechanization of rolling out various types of dough with a moisture content of at least 35% for the production of confectionery and culinary products.

Parameter name	MRT-500/900
Rated voltage, V	380
Rated current frequency, Hz	50
Type of current	Three-phase with neutral, variable
Rated power consumption, kW	0,55
Productivity, kg/h	100
Rolling roll width, mm	495
Transport belt width, mm	490
Thickness of the rolled layer, mm	1-38
Moisture content of rolled out dough, % not less than	35
Roll reverse	operated by joystick or foot pedal
Gap between rolls	adjustable by lever
Wings with lifting mechanism:	Yes
Flour container	Yes
Mobility	4 wheels with brake
Rolling pin for dough, pcs	1
Overall dimensions, mm	1900x880x1315
Weight, kg no more	200



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