



SPIRAL DOUGH MIXER 50L

Model: PSF50

Article no: 601256V440305060

Power supply: 440V 3Ph ~50/60Hz

The high quality results produced by the PSF50 spiral kneader and its versatility guarantee that it can satisfy the requirements of modern bakeries and pizzerias. Its technology and the quality of the materials used render it suitable for intensive use. The PSF50 is the ideal tool for kneading special doughs, bread, pastries and pizza.

MAIN FEATURES

- 50 litre capacity stainless steel bowl.
- The drive of the PSF50's bowl and the profile of its bottom allow a wide range of doughs to be kneaded in small quantities.
- The position of the bowl in front of the machine makes the dough easier to remove once kneaded.
- Stainless steel spiral cylindrical bar tool equipped with a system to prevent the dough from raising up.
- Safety device which switches off the motor as soon as the cover is opened.
- Two speed kneading motor.
- Bottom of bowl is raised in the centre thus keeping the dough in the area where the tool is operating.
- The control panel, with an ON/OFF switch, is positioned at the front.
- Timer.
- IP55 protection.

PSF50, 601256V440305060
16-01-24 (17:51)

Subject to change without notice
For correct installation, refer to the installation manual

TECHNICAL DATA

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Model Number Specific	PSF50
Voltage (V)	440
Phase	3
Frequency (Hz)	50/60
Loading (kW)	2
IP Class	34
Capacity (L)	50
Width, net (mm)	537
Depth, net (mm)	968
Height, net (mm)	1043
Weight, net (kg)	149
Weight, gross (kg)	215
Volume, net (m3)	0,54
Volume, gross (m3)	0,7

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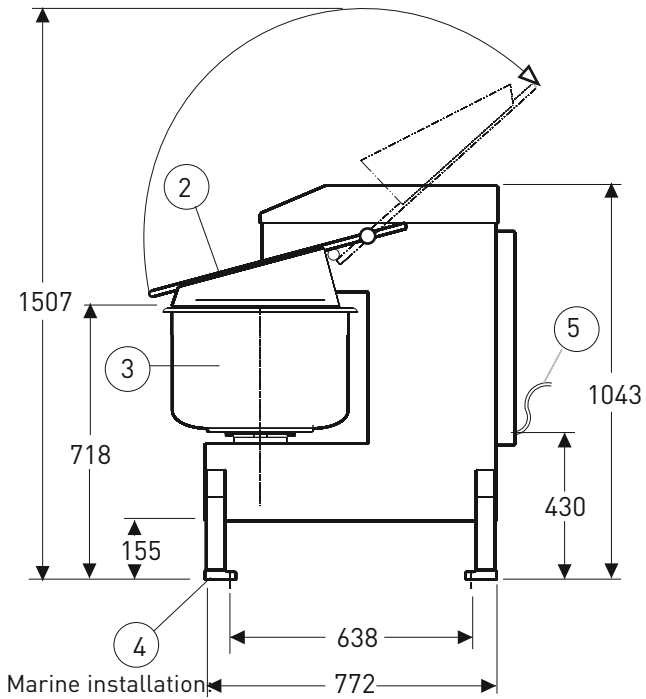


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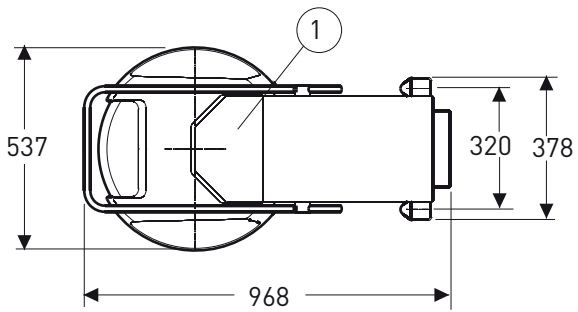
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SIDE



- 1. Control panel
- 2. Bowl cover
- 3. Stainless steel bowl
- 4. Adjustable feet
- 5. Electrical connection, 2m cord included

TOP



The machines are to be secured to the ship deck acc. to the drawing below and instructions in Manual for resp. machine.