

SPIRAL MIXERS FIXED BOWL

PSF10, PSR20, PSR30, PSR45, PSR60 ACF MODELS

General Presentation

- The PAVAILLER range machines are spiral mixers with fixed motorised bowl, to knead dough for traditional bread, speciality bread, croissants, milk bread, pizza dough, ...
- The PAVAILLER range consists of 5 models : PSF10, PSR20, PSR30, PSR45, PSR60 ACF
 - PSF10 : manual spiral mixer
 - PSR20 : manual or automatic spiral mixer
 - PSR30 : manual or automatic spiral mixer
 - PSR45 : automatic spiral mixer
 - PSR60 ACF : automatic spiral mixer
- The mixing capacity varies from 25 to 160 kg of dough depending on the models
- The mixers are delivered assembled and ready to be connected

Using description

- The PAVAILLER range spiral mixers are designed for bakery and pastry applications, excluding all other type of uses
- The spiral mixers are equipped with at the back of the machine and adjustable jacks at the front
- The models PSF10 and PSR20 have 4 adjustable feet (no wheels)

Construction

- The PAVAILLER range spiral mixers have a steel frame, covered with epoxy paint for food use – This frame supports the bowl, the head as well as the driving motors of the bowl and the tool
- The bowl is made of stainless steel 18/8 as a standard, the bowl bottom is swollen in the centre in order to concentrate the dough around the tool
- The spiral mixers are equipped with a 2 speed tool motor, protected by a thermic relay – The movement transmission between the motor and the tool supporting head is made by a belt type *Poly V*
- The spiral tool and the central axle are made of stainless steel
- The automatic programming of the PSR20, PSR30,45 et 60 models goes as follows :
 - two electronic timers
 - mixing (1st speed) and kneading (2nd speed) time are programmed
 - automatic switching from 1st to 2nd speed
 - cut off at cycle end
 - mixing cycles are memorised
- The manual programming of the PSF10, PSR20 and 30 goes as follows :
 - Switch from 1st to 2nd speed by manual action
- The mixer with manual programming has a mechanical timer
- Plain safety lid for all models

General features

Versions	PSR10	PSR20	PSR30	PSR45	PSR60 ACF
Performances					
Rotation speed (tour / minute speed 1)	100	110	100	100	100
Rotation speed (tour / minute speed 2)	200	220	200	200	200
Capacity					
Bowl capacity (L)	50	90	180	220	280
Minimum water capacity (L)	1.8	4	4.5	7	9
Maximum water capacity (L)	10	20	30	45	60
Minimum flour capacity (Kg)	3	7	7.5	11.5	15
Maximum flour capacity (Kg)	16	35	50	75	100
Minimum dough capacity (Kg)	4.8	11	12	18.5	24
Maximum dough capacity (kg)	26	55	80	120	160
Power (kW)					
Tension 400+N+T/3/50	1.8	2.3	5.75	8.5	9.1
Dimensions (mm) and weight (kg)					
Width	577	630	772	772	915
Depth	968	990	1230	1230	1370
Height machine	1043	1230	1460	1460	1500
Height bowl	718	810	770	870	835
Bowl Ø (inside)	460	550	720	720	860
Net weight	149	250	510	525	635