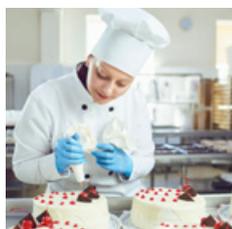


REGO® PM SERIES

Robust, precise and easy-to-clean planetary, stirring, and kneading machines



Computer-controlled planetary, stirring, and kneading machines. For high quality and efficient operation.



REGO® HERLITZIUS
The Bakery Equipment People

MAKE YOUR WORK EASIER, BETTER, AND FASTER WITH REGO® PM MACHINES:

With bowl sizes of 20 to 200 litres, the REGO® PM series makes for easier, more precise, more hygienic, and more pleasant processing of masses, beaten egg whites, creams, and dough.

Confectioners and bakers who espouse high quality standards need to ensure that their recipes taste exactly the same every time. The machines in the REGO® PM series ideally assist users in achieving this consistency with

a wide range of standard equipment.

The kneading process was optimised under laboratory conditions, and both the shapes and curve and radius joints of the kneaders are designed to ensure an excellent dough mixture.

All planetary machines feature an electronic controller; from 40 litres, they come with an internal memory and 37 programs of max. 20 stages and continuous electronic speed control.

The machine's automatic run-up program is also computer-controlled, further protecting tools and the machine.

These properties and the digital time and speed indicators help confectioners and bakers to ensure precise recipe preparation.



RELIABLE OPERATION



HEIGHT-ADJUSTABLE BOWL



FREE-STANDING MACHINE BASE



IMPRESSIVE FEATURES:

- Continuous electronic speed control
- Standard internal memory with 37 programs of max. 20 stages (from PM 40)
- Mechanical bowl height adjustment (PM 20)
- Generous bowl height adjustment, allowing bowl to be taken out without removing tools (from PM 40)
- Precise recipe preparation thanks to digital time and speed indicator as well as automatic electronic cut-out
- Automatic, computer-controlled run-up program protects tools and machine
- Automatic, slow tool insertion while bowl is being raised (from PM 40)
- Excellent safety with 2-hand operation (from PM 40)
- Protective cover made of impact-resistant Plexiglas; optionally in stainless steel or as safety guard
- With protective housing (PM 140 S and PM 200 S)
- Easy relocation thanks to low weight and compact dimensions
- LED for bowl illumination
- Quick tool-change system
- Easy to clean, particularly quiet
- GS certification mark for trusted safety

EXTENSIVE STANDARD EQUIPMENT:

- 1 bowl
- 1 beating or stirring whisk
- 1 flat stirrer and 1 spiral hook
- 1 bowl trolley (from PM 40)
- Accessory pack
- All tools in stainless steel

REGO® PM 20
(TABLE-TOP UNIT)



REGO® PM 40 / 60



REGO® PM 80 / 100



REGO® PM 140 / 200



REGO® PM 140 S / 200 S



MACHINE DATA

PLANETARY, STIRRING, AND KNEADING MACHINES:

Machine type	PM 20 Table-top unit	PM 40	PM 60	PM 80	PM 100	PM 140/140 S	PM 200/200 S
Mains voltage	230/single-phase	400/three-phase	400/three-phase	400/three-phase	400/three-phase	400/three-phase	400/three-phase
Connected load [kW]	1,7	3,5	3,5	4,5	6,5	8,5	8,5
Fusing [A]	16	16	16	16	16	16	16
Frequency converter [kW/V]	1,5 / 30	3,0 / 400	3,0 / 400	5,5 / 400	5,5 / 400	11 / 400	11 / 400
Operating speed [min ⁻¹]	50 - 450	50 - 450	50 - 450	50 - 450	50 - 450	50 - 350	50 - 350
Noise level [dB (A)]	71	62	62	62	62	62	62
Bowl size [litres]	20	40 / 20	60 / 40	80 / 60	100 / 80	140	200
Height A [mm]	1100	1700	1700	1850	1980	1980	1980
Width B [mm]	680	680	680	680	700	950	950
Depth C [mm]	780	970	970	1240	1240	1440	1440
Dough [litres]	0,5 - 4	0,75 - 8	1,00 - 10	1,25 - 14	1,5 - 20	3,0 - 28	4,0 - 40
Mass [kg]	1,0 - 15	1,5 - 30	3,0 - 50	3,0 - 55	3,0 - 60	5,0 - 115	8,0 - 160
Cream [kg]	1,0 - 10	1,5 - 20	3,0 - 30	3,0 - 40	3,0 - 45	5,0 - 70	8,0 - 96
Net weight [approx. kg]	150	300	300	600	650	860	880

ORIGINAL TOOLS AND ACCESSORIES:

PM 20 - 100:



Beating whisk



Flat stirrer



Spiral hook



Stirring whisk



Double flat stirrer



Scraper

PM 140 - 200:



Beating whisk



Stirring whisk



Flat stirrer



Kneader



Double flat stirrer

REGO HERLITZIUS GMBH
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