





RN10 & RN20

10升和20升不锈钢行星搅拌机 10 and 20 liters stainless steel planetary mixers





RN10 & RN20

RN10及RN20适用于小批量制作,广泛用于航空配餐、 酒店和中西式餐厅。

这种搅拌机分台式和落地式两种。

RN10 and RN20 are suitable for mixing of whipping smaller batches and they are widely used in the catering and fast food industries, as well as restaurants and hotels.

The mixers are available in a table model and a floor model.



标准配置

不锈钢搅拌缸 进料导轨不锈钢搅拌球 自动刮刀

不锈钢搅拌钩 固定安全保护网

不锈钢搅拌铲 急停按钮

产品特点和优势

强劲的马达工具和搅拌缸适用于洗
碟机清洗不锈钢工具操作简单、可设定20个
程序的控制面板

数字计时器

变频控制电机

FEATURES AND BENEFITS

Stainless steel bowl Filling chute
Stainless steel whip Automatic bowl scraper
Stainless steel hook Fixed safety guard grid
Stainless steel beater Emergency stop

Strong and powerful motor
Stainless steel tools
Stainless steel frame
Frequency controlled motor
Digital timer

Tools and bowl are dishwasher safe Electronic and easy to use control panel with 20 programs

有轮船专用型号

Marine version available

RN20标准配置 OPTIONS RN20



电源接口适合于 绞肉机等

Power hub for meat-mincer etc.



自动刮刀

Automatic scraper



安全保护罩

Fixed stainless steel safety guard



可移动的安 全保护罩

Removable stainless steel safety guard



可拆卸的塑料 防喷溅罩

Removable plastic splash guard

RN10及RN20配件 ACCESSORIES FOR RN10 AND RN20



70mm绞肉机, 包括圆盘(带4.5mm孔)

70 mm meat mincer, 4.5 mm disc



82mm绞肉机,包括圆盘 (带3mm孔)和预切割器

82 mm meat mincer, 3 mm disc, pre-cutter



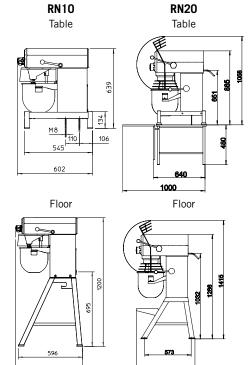
切菜机GR10

Vegetable cutter GR10

不锈钢工作台

Stainless Steel Working table

规格 SPECIFICATIONS		
	RN10	RN20
容积	10 L	20 L
VOLUME	10 L	20 L
B配置搅拌缸容量	N/A	12L
B-EQUIPMENT BOWL VOLUME	N/A	12L
功率	0.7 kW	1.2 kW
KW	0.7 kW	1.2 kW
电压	230 V, 50 及60 Hz	230 V, 50 及60 Hz
VOLTAGE	230 V, 50 and 60 Hz	230 V, 50 and 60 Hz
净重 NET WEIGHT		82KG (台式) 87KG (落地式) 82KG (TABLE) 87KG (FLOOR)
每分钟转速	98 - 375	110 - 420
RPM	98 - 375	110 - 420





瑞典制造 享誉亚洲 MADE IN SWEDEN. LOVED IN ASIA.

从街角的小型手工面包坊到大型工业面包企业及连锁店,无论您身处世界何地,当您走进面包店,都有可能发现Sveba-Dahlen的身影。我们秉承瑞典制造工艺,凭着对面包与烘焙的热爱,针对产品烘焙的各个阶段,致力于为不同规模的专业面包企业研发、制造和销售瑞典顶级烘焙设备。

From the small artisan bakery on the corner, to large industrial bakeries: Wherever in the world you walk in to a bakery, you are likely to find Sveba-Dahlen. With a heritage in Swedish engineering and a passion for bread and baking, we develop, manufacture and sell equipment for every stage of the baking process for professional bakeries of all sizes.

Better baking business.

A Member of the Sveba-Danlen Group At

