

cattabriga PSK-KEL

Model: 65

Project:

Quantity:

Item:



Inverter



Bain Marie System

Standard Features:

- Lightweight agitator
- Adjustable speed
- Indirect "bain marie" heat source
- Preservation of flavors
- Flexibility to choose the ideal temperature for each type of mix



ADVANCED GOURMET
EQUIPMENT & DESIGN

Street: 555 Birch Creek Rd. McLeansville, NC 27301
P: 336.856.2919 F: 336.217.8838

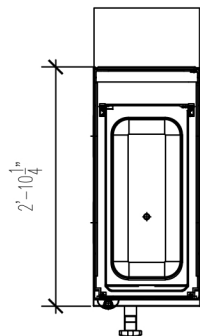
Sales@AdvancedGourmet.com
www.AdvancedGourmet.com

Project:

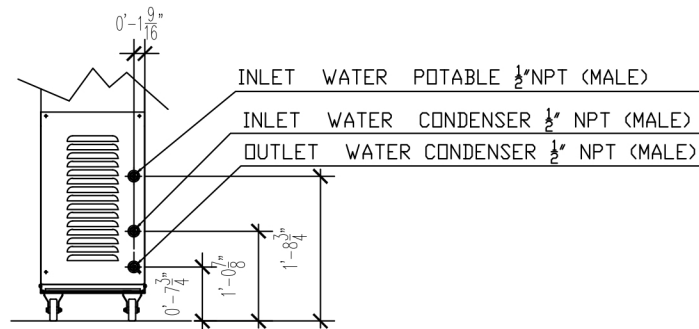
Quantity:

Item:

Plan View

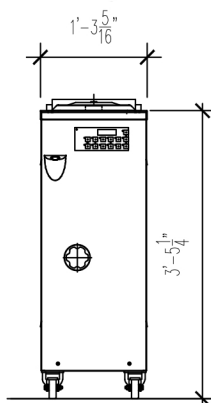


Rear Detail

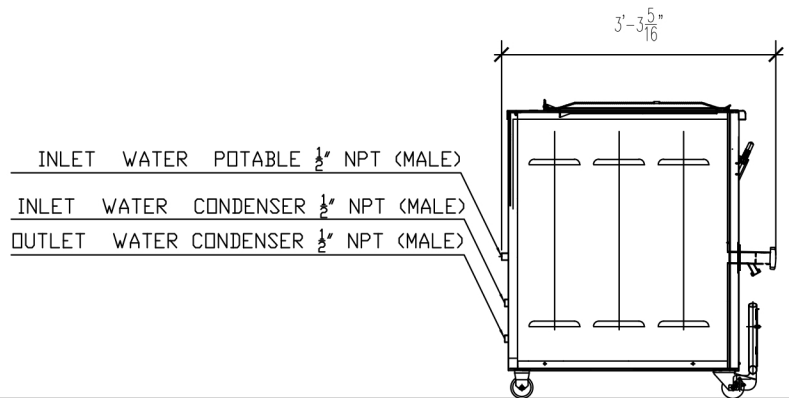


0'-6" MINIMUM SIDE CLEARANCE

Front Elevation



Side View



INLET WATER POTABLE 1/2" NPT (MALE)
INLET WATER CONDENSER 1/2" NPT (MALE)
OUTLET WATER CONDENSER 1/2" NPT (MALE)



Technical Specifications: PSK-KEL 65

Capacity Min/Max: 20L/60L

Electrical Supply (V/Ph/Hz): 208-230V/3Ph/60Hz.

Min Amp/Max Fuse: 18/25

Dimensions (WxDxH): 15.4"x34.6"x42.1"

Net Wt. Kg/Lb: 204Kg./450Lb.

*Installation of electrical and plumbing to be completed by contracted electrician

*Machines do not come with cord or plug and require proper connection within the guidelines of local area

*Continuing research results in steady improvements; **therefore, these specifications are subject to change without notice**

*Within the USA, the PSK Mix Treatment machine is intended for mixing, heating & cooling of pasteurized ingredients only. Do not use raw milk or non-pasteurized ingredients. Always check with your local Health Department and/or Department of Agriculture for guidance within your region of operations.