



MEAT AND BONE SAWS

MODELS : P65, P79, P116, P120 & P140

(SS, EP & Economy Series)



P140-5-SS



P116-3-SS



P116-EP

Powerline meat & bone saws combine durability, sanitation, ease of use and cleaning with high volume output. These machines are ideally suited for large scale fish and meat processing facilities, individual restaurants and supermarkets. All models have stainless steel moving tables that can be easily removed without tools.



P65-EPF

P79-EPF

The "SS" models feature an all stainless steel cabinet and head, along with a sealed motor compartment.

"SS" models are ideally suited for fish processing plants, and are designed to resist corrosion in a salt-water or high humidity environment. These machines can be dismantled for cleaning without tools, and can be hosed down when necessary.

The "EP" models offer a more economical alternative to their stainless steel counterparts. The head is burnished aluminum, and the steel base has a "baked-on" epoxy enamel finish. This finish is designed for durability and corrosion resistance that far exceeds normal painted steel and aluminum.

With many of the extra features of the stainless steel models, the "EP" models are perfectly suited for high volume meat processing in tough conditions. These models can also be dismantled for cleaning without tools, but should not be hosed down.

MODEL	P65-EPF	P79-EPF	P116-EP	P116-3-SS	P120-3-SS	P140-5-SS
Saw Blade	65" x 5/8"	79" x 5/8"	116" x 5/8"	116" x 5/8"	120" x 5/8"	140" x 5/8"
Blade Speed	64 ft/sec	72 ft/sec	53 ft/sec	53 ft/sec	105 ft/sec	66 ft/sec
Throat Width	7.87"	8.66"	12"	12"	14.2"	16.1"
Throat Height	9.84"	12.99"	16.5"	16.1"	17.7"	19"
Stainless Steel Made	No	No	No	Yes	Yes	Yes
Epoxy Enamel	Yes	Yes	Yes	No	No	No
Interlock Safety Switches	No	No	No	Yes	Yes	Yes
Stainless Steel Food Contact Zone	Yes	Yes	Yes	Yes	Yes	Yes
Switch Type	Toggle	Push Button	Magnetic	Magnetic	Magnetic	Magnetic
Wheel and Blade Scrapers	No	No	Yes	Yes	Yes	Yes
Scaled Thickness Gauge	No	Yes	Yes	Yes	Yes	Yes
Friction Resistant Saw Guides	Yes	Yes	Yes	Yes	Yes	Yes
Hose Down Cleanable	No	No	No	Yes	Yes	Yes
Waste Tray	No	No	Yes	Yes	Yes	Yes
Sealed Off Bearings	Yes	Yes	Yes	Yes	Yes	Yes
Movable Blade Guard	Yes	Yes	Yes	Yes	Yes	Yes
Motor, HP	1 HP	2 HP	1.5 HP	3 HP	3 HP	5 HP
Sealed Off Motor Compartment	Yes	Yes	No	Yes	Yes	Yes
Non-Slip Silent V-Belt Drive	No	No	Yes	Yes	Yes	Yes
Wheel Size / Finish	8.4" / Al	9.4" / Cr Plating	12" / Epoxy	12" / Tin Plate		18" / Tin Plate
Adjustable Legs	No	No	Yes	Yes	Yes	Yes
Easy Slide Moving Table Height	12.2"	15.4"	35.9"	35.9"	34.7"	39.3"
Crated Weight	32 lbs	36 lbs	442 lbs	478 lbs	471 lbs	721 lbs
Machine Height	33.5"	44.5"	71.3"	71.3"	69"	79.5"
Depth (Facing Wheels)	7.9"	9.1"	19.3"	19.3"		23.4"
Width	20.8"	23.6"	34.8"	34.8"	34"	39.7"
Shipping Weight / Cube	240 lbs / 22 cf	280 lbs / 29 cf	436 lbs / 65 cf	436 lbs / 65 cf	518 lbs	600 lbs / 84 cf

* Specifications are subject to change without notice.



POWERLINE SLICERS

MODELS : PS-10, PS12, PS12A & PS12B

PS-12



PS-10



Heavy-duty slicers are designed for high-volume food & deli slicing. Equipped with durable motors, German chrome-steel blades, and with built-in sharpeners, these units will last for many years.

PS-12A



PS-12B



MODEL	PS-10	PS-12	PS-12A	PS-12B
Dimensions (DxWxH) Inches	21.2 x 21.8 x 18.6	18.9 x 26 x 22.4	25.4 x 27 x 29.1	24.4 x 25.6 x 20.4
Finish	Anodized aluminium alloy, stainless steel slice deflector	Polished Anodized Aluminium stainless steel produce contact areas	Anodized aluminium alloy, stainless steel slice deflector	Anodized aluminium alloy, stainless steel slice deflector
Electrical	115/220/60/1; Optional 230/50/1	115/220/60/1; Optional 230/50/1	115/220/60/1; Optional 230/50/1	115/220/60/1; Optional 230/50/1
Motor	1/4 HP Capacitor start & run, 1500 RPM	1/3 HP Capacitor start & run, 1600 RPM	1/2 HP	1/4 HP
Transmission	Belt driven	Direct driven (worm & gear)	Belt driven	Belt driven
Blade, Inches	10 (250 mm) German chrome-steel	12 (300 mm) German chrome-steel	12 (300 mm) Chrome-steel	12 (300 mm) German chrome-steel
Cutting System	25° angle, 0" - .52" thickness range	45° angle, 0" - .96" thickness range	45° angle, 0" - 1.25" thickness range	25° angle, 0" - .52" thickness range
Sliding Allowance, Inches	9	13	12.2	11.2
Safety Switch	Illuminated in red	Illuminated in red	Safety microswitch for blade cover	Illuminated in red
Manual / Automatic	Manual	Manual	Manual / Automatic	Manual
Shipping Weight / Cube	50 lbs / 5 cf	110 lbs / 12 cf	161 lbs / ? cf	57 lbs / 10 cf

* Specifications are subject to change without notice.



PP SERIES GRINDERS

MODELS : PG-12FS, PG-22-L & PG-22-2L,
PG32 & PG32-5HP

PG-22-L



PG-12FS

Powerline Grinders have capacities ranging from 8-64 pounds per minute, and are built with a stainless steel cabinet and removable stainless steel platter. The mid-size grinders, models PG-12FS and PG-22-L, will handle the grinding needs for almost any restaurant, meat market, or hotel.

The transmission is pre-lubricated, helicoidally gear driven, and designed for long life. The feed chute and grinding mechanism are constructed of tin plated cast iron, are integral, and removable without any tools for easy cleaning.

Model PG-22-L incorporates a larger feed chute and is also available with an optional 2HP motor (PG-22-2L); this combination allows for output of larger grinders at a more reasonable price.

Sanitation, ease of cleaning, and high output make the PG Series suitable for virtually any grinding job. Both models PG-12FS and PG-22-L are designed for countertop use.



PG32



PG32-5HP

Heavy-duty, industrial grinders (PG32 & PG32-5HP) will handle the demands of the high volume processing plant, supermarket, or factory. These grinders are built with a heavy gauge stainless steel cabinet and removable stainless steel platter.

These models incorporate an extra-large feed chute with safety guards, enabling the operator to maximize production.

Model PG32 is designed for use on a countertop or equipment stand; Model PG32-5HP comes standard with an integral stand (as shown).

MODEL	PG-12FS	PG-22-L & 2L	PG32	PG32-5HP
Grinder Capacity (3/8" Plate)	8 lb/min	21 & 22 lb/min	55 lb/min	64 lb/min
Motor	3/4 HP 1 Phase	1 & 2 HP 1 Phase	3 HP 3 Phase	5 HP 3 Phase
Volts	110/220	110/220	220/440	220/440
Gear Transmission	Yes	Yes	Yes	Yes
Adjustable Legs	Yes	Yes	Yes	Yes
Bowl Head	No	Yes	Yes	Yes
High Feed Pan	No	Yes	Yes	Yes
Super Deep Pan Design	No	No	No	Yes
Safety Guard	No	Yes	Yes	Yes
Tin Plated Grinding System	Yes	Yes	Yes	Yes
Switch	Lighted Toggle	Lighted Toggle	Magnetic	Magnetic
Dimensions (WxHxD) Inches	12.7 x 17.1 x 22.5	16.3 x 20.3 x 28	20 x 24.8 x 38.3	21 x 42.3 x 45.8
Shipping Weight / Cube	103 lbs / 5 cf	155 lbs / 6 cf	282 lbs / 12 cf	325 lbs / 25 cf

* Specifications are subject to change without notice.



POWERLINE MIXERS

MODELS : PM-8C, PM-10, PM-20, PM-30, PM-40, PM-60 & PM-80

PM-30



PM-40

PM-60



PM-80

Standard PM-80 with manual bowl lift; hydraulic lift optional.

Heavy-duty mixers are designed to operate safely and efficiently under heavy work conditions. These mixers are built to the safety standards of CE, EMC, CA and UL, utilizing stainless steel safety guards and emergency stop buttons.

The hardened alloy gear transmission is virtually silent, yet powerful enough to keep up with peak demands; our gears are 25% greater in size than those in competitive models.

Powerline mixers are all equipped with a wire whip, batter beater, and dough hook as standard equipment, as well as a standard hub attachment. The hub enables these units to power the PLM mincer and PLV vegetable slicer attachments (optional accessories).



PM-10

PM-20



**COUNTERTOP
PM-8C**

Mixer Attachments



PLV: Vegetable slicer attachment for Powerline mixers, attaches to hub



PLM: Mincer attachment



WHIP
Meringue, whipped Cream, Cake, Angel food, Marshmallow



BEATER
Mayonnaise, Waffle, Cookies, Pie, Icing, Fondant



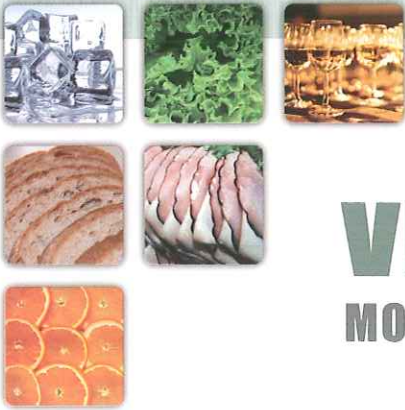
HOOK
Heavy bread, Pizza, Raised dough, Whole wheat, Pasta



Removable Safety Guard available in all models except PM-80

MODEL	PM-8C	PM-10	PM-20	PM-30	PM-40	PM-60	PM-80
Capacity	8 Quarts	10 Quarts	20 Quarts	30 Quarts	40 Quarts	60 Quarts	80 Quarts
Motor	1/4 HP	1/3 HP	1/2 HP	1 HP	1.5 HP	2.5 HP	3 HP
Gear or Belt Transmission	Gear	Gear	Gear	Belt	Belt	Belt	Gear
Agitator RPM 1 st Gear	132	106	106	99	99	99	69
Agitator RPM 2 nd Gear	235	196	196	176	176	176	121
Agitator RPM 3 rd Gear	421	358	358	320	320	320	204
Agitator RPM 4 th Gear	-	-	-	-	-	-	356
Voltage	115V/220V	115V/220V	115V/220V	115V/220V	220/60/3 380/50/3	220/60/3 380-415/50/3	220/60/3 380-415/50/3
Push Button Start / Stop	No	Yes	Yes	Yes	Yes	Yes	Yes
Safety Guard	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Hub Attachment	No	Yes	Yes	Yes	Yes	Yes	Yes
15 Minute Digital Timer	Yes	No	No	No	No	No	No
15 Minute Mechanical Timer	No	No	No	Yes	Yes	Yes	Yes
Dimensions (DxWxH) Inches	19 x 14 x 26	19 x 15 x 27	21 x 20 x 32	25 x 22 x 47	28 x 28 x 51	30 x 26 x 52	49 x 35 x 71
Net Weight	55 lbs (25 kg)	143 lbs (65 kg)	176 lbs (80 kg)	374 lbs (170 kg)	583 lbs (265 kg)	561 lbs (255 kg)	1034 lbs (470 kg)
Shipping Weight / Cube	65 lbs/6 cf	176 lbs/9.5 cf	220 lbs/13.2 cf	462 lbs/25 cf	649 lbs/25 cf	649 lbs/36 cf	1210 lbs/71 cf

* Specifications are subject to change without notice.

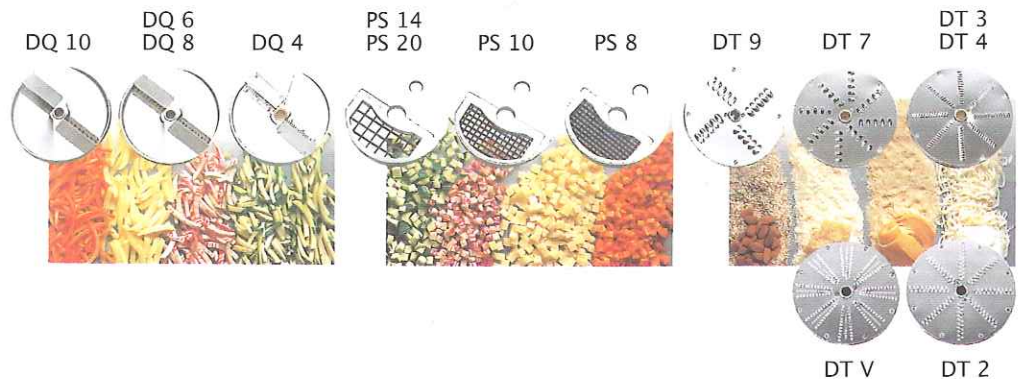
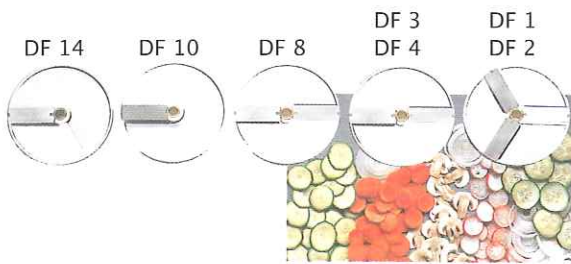


VEGETABLE CUTTER

MODEL : PVP

Really versatile and easy to use vegetable cutters, suitable for processing and kind of vegetables and fruits, mozzarella cheese, etc. The product falls directly into the container below without using plastic ejectors and this allows you to process soft cheeses, delicate fruits or vegetables with equal ease. The construction is made of high-impact hygienic materials, such as stainless steel, anodized aluminum and alimentary ABS. Aluminum hopper lid is completely removable for easy cleaning and changing of accessories. Heavy-duty ventilated motors. Wide selection of discs and grids, suitable for all applications. The PVP vegetable cutter is manufactured in accordance with safety regulations and is CE approved.

PVP



MODEL	PVP
Power	2/3 HP (515 W)
Power Source	230-400V/50Hz
Disc Revolutions	300 RPM
Dimensions, Inches	20 x 11 x 18.1 h. (510 x 280 x 460 mm h.)
Net Weight	51 lbs (23 kg)
Shipping, Inches	28.3 x 13.8 x 19.7 h. (720 x 350 x 500 mm h.)
Gross Weight	57 lbs (26 kg)

* Specifications are subject to change without notice.

TABLETOP POULTRY CUTTER

MODEL : PC-1

The PC-1 Tabletop Poultry Cutter offers the standard features of more expensive poultry cutters suitable for use in restaurants, produce markets, or other food processing applications. This unit can be used for cutting fish, rabbit, or other similar products efficiently and economically.

With a stainless base, guide bar, and a German-made chrome-steel blade, the PC-1 is sanitary and easy to clean.

The PC-1 will help to minimize waste - No tearing of the skin during processing - and the ease of operation and cleaning will result in product consistency and high volume output.

The PC-1 is available with 50 cycle or 60 cycle 1/2 horsepower motors.

This unit is an economical alternative to cutting by hand, with the safety features of more expensive machines.

Optional fully stainless steel body, guards and chrome plated model available.



MODEL	PC-1
Construction	Stainless steel base, support column and shaft, enameled cast aluminum fully enclosed motor housing and blade guard
Motor	1/2 HP 110-220/60/1 standard, optional 220/50/1
Switch	Lighted push-button switch indicates that machine is on for safety
Cutting Blade	German-made chromed steel, 7.1" (180 mm) diameter blade
Safety Feature	Blade guard is equipped with a micro switch that turns off the unit if the guard is not in place
Cutting Guide Bar	Stainless steel
Feet	Mounted on four non-skid rubber feet, to allow easy cleaning under the machine
Overall Size, Inches	15 x 18 x 16.2 h. (375 x 450 x 405 mm h.)
Shipping Weight / Cube	62 lbs (28 kg) / 7 cf (0.20 cbm)

* Specifications are subject to change without notice.



PP SERIES PEELERS

MODELS : PP-20, PP-30 & PP-55



Powerline peelers will make any kitchen more efficient, cutting preparation time for potatoes, carrots, and root vegetables by 95% !! Waste will also be reduced by 10%, making these peelers a wise investment

- Stainless steel body
- Shockproof transparent hinged lid
- Safety interlock
- Heavy Duty long lasting abrasive disc & sides
- Optional stainless steel stand & peel trap

PP-20

MODEL	PP-20	PP-30	PP-55
Capacity Per Batch	20 lbs (9 kg)	33 lbs (15 kg)	57 lbs (26 kg)
Capacity Per Hour	445 lbs (200 kg)	792 lbs (360 kg)	1320 lbs (600 kg)
Electrical	115/60/1, 6.2 amps, Also available: 208-240/60/1, 220-240/50/1, 230/50/1 (CE)	115V, 208-230V/50-60Hz, 1 HP 380-415V, 3 HP available	115V, 208-230V/50-60Hz, 1 HP 380-415V, 3 HP available
Motor	1/3 HP (550W), 1725 RPM	1/3 HP (550W), 1725 RPM	3/4 HP (730W), 1700 RPM
Controls	Timer switch, 5 min. max.	Push button on/off	Push button on/off
Dimensions (DxWxH) Inches	15 x 15 x 24	25 x 17 x 45	33 x 24 x 52
Net Weight	72 lbs (33 kg)	93 lbs (42 kg)	198 lbs (90 kg)

* Specifications are subject to change without notice.

POWERLINE BOWL CUTTERS

MODELS : BC-14 & BC-18



BC-14

Designed for volume production of numerous food preparation tasks. Twin stainless steel knives make 3500 cuts per minute of products that vary from parsley and root vegetables to meats, cheeses and breads. The stainless steel bowl revolves at 24 RPM and the more the product passes the knives the finer the cut. The BC-14 is also excellent for spreads, dips and salads.



BC-18

The bowl cutter uses cutlery grade, twin stainless steel knives that make 3,450 cuts per minute, Cut products that vary from parsley and root vegetables to meat, cheeses and breads as coarse or fine as you like! The stainless steel bowl revolves at 22 RPM, so the longer the product stays in, the finer the cut. This workhorse of a unit also features a built-in #12 PTO hub. Attach optional equipment such as VS9 Vegetable cutter and slice away or attached the VS9H shredder and grater unit to make coleslaw or grate cheese. Also available ALMFC12 meat and food chopper to grind hamburger, pork or make sausages.

MODEL	BC-14	BC-18
Motor	1/2 HP Capacitor start with starting relay. Speed 1725 RPM, Ball Bearing Shaft, quiet running	1 HP capacitor start
Drive	Knife shaft, ball bearing mounted, driven at 1725 RPM by a 8-ribbed poly "V" belt	Knife shaft, ball bearing mounted, driven by a ribbed poly "V" belt
Knife Blades	Cutlery stainless steel, 3500 cuts per min.	Cutlery stainless steel, 3450 cuts per min.
Bowl	14" (350mm) diameter, polished, die drawn, 304 stainless steel, 1:1.6 Ratio driven at 24 RPM with "O" Ring Belt Pulley reduction with 45:1 Worm Gear reduction	18" (457mm) diameter, polished, die drawn, 304 stainless steel driven at 22 RPM
Housing and Bowl Cover	Cast Aluminum. Polished and anodized	Cast Aluminum. Polished and anodized
Switch	DPST Pull/Push On-Off	Momentary contact stop & start push button/ 2 pole contactor provides No voltage release protection. Pilot light and protective boot
Cord and Plug	3-wire, 16 gauge, 5ft (1524mm) long SJT cord with 3 prong molded plug	3-wire, 16 gauge, 5ft (1524mm) long SJT cord with 3 prong (NEMA 5-15P) molded plug
Shipping Weight	99 lbs (45kg)	
Cube	7.0 cu. Ft. (.20 cu m)	
Safety Features	1. Bowl cover interlock prevents running when cover is in improper position 2. Bowl sensing switch prevents operating without bowl	

* Specifications are subject to change without notice.



VACUUM PACKING

MODELS : PV-500, PV-600L & PV-600XL

PV-500



PV-600L

PV-600XL



- Stainless steel construction
- Guaranteed vacuum capability using BUSCH pump
- Easy operation
- Designed for easy cleaning, hygiene and safety

MODEL	PV-500	PV-600L	PV-600XL
General			
Dimension (WxLxH) Inches	18.9 x 25.6 x 20.5	22.8 x 29.5 x 39	26.8 x 25.6 x 39
Voltage	1 HP, 240V, 50/60 Hz	1 HP, 240V, 50/60 Hz	1 HP, 240V, 50/60 Hz
Power	0.9 kW	1.8 kW	1.8 kW
Weight	174 lbs (79 kg)	205 lbs (93 kg)	205 lbs (93 kg)
Vacuum Chamber			
Dimension (WxLxH) Inches	16.1 x 20 x 5.5	20 x 23.6 x 6.7	20 x 23.6 x 6.7
Material	Stainless steel	Stainless steel	Stainless steel
Sealing Width, Inches	15.7	19.7	23.6
Vacuum Pump			
Capacity	24 m ³ /hr (60 Hz)	30 m ³ /hr (60 Hz)	30 m ³ /hr (60 Hz)
Cycle Time	15-40 sec	15-40 sec	15-40 sec
Option	Gas flush kit	Gas flush kit	Gas flush kit

* Specifications are subject to change without notice.

FRESH MEAT CUTTER

MODEL : PSC-330Q

PSC-330Q

- Approved model with long steady sales record
- Hygienic stainless steel construction with antifungal urethane belt
- Easy attachment and separation with cassette type conveyor
- Adjustable grinder
- Designed for safety with emergency stop button and switch lever for easy control
- Meat temperature range : -1°C - 5°C



MODEL	PSC-330Q
Dimension (WxLxH), Inches	43 x 44.5 x 55
Motor	1 HP, 240V, 50/60 Hz, 750W X 2EA
Diameter of Knife	Ø385 mm
Slice Thickness	0.1-25 mm
Net Weight	627 lbs (285 kg)
Capacity	33-58 slices/min (50 Hz), 40-60 slices/min (60 Hz)
Loading Dimension, Inches	31 x 13 x 7.9

WRAPPING MACHINE

MODEL : PW-460

PW-460



- Machine for simple and convenient wrapping for keeping foods fresh. Ideal for display, delivery, frozen and cold storage, Extends freshness, prevents odors, and prevents contamination from dust and/or insects
- Stainless steel construction
- Uses 17.7" wrapping film

MODEL	PW-460
Dimension (WxLxH) Inches	19 x 23.6 x 5.1
Electric	1 HP, 240V, 50/60 Hz
Width, Inches	17.7
Temperature	70-130°C
Net Weight	11.3 lbs (5.15 kg)
Construction	Stainless Steel

* Specifications are subject to change without notice.



STICK MIXERS

MODELS : PSM-230-25, PSM-300-25, PSM-550-45 & PSM-750-45



PSM-230-25

PSM-300-25

Light Duty Single Speed

- Highly effective patented cooling system
- Sturdy and light weight fiberglass ABS body
- Ergonomic handle
- Fixed and variable speed controls available
- Safety device preventing switching on by mistake
- Trigger switch for continuous blending
- Powered by 3 different motors
- IPX3 protection
- Quick coupling device
- Shafts available in 2 length: 25, 35 cm
- Cutlery steel knives
- Optional: i) pot support ii) wall attachment iii) whisk
- Whisk with metal gearing
- Demountable and dishwashing safe whisk

Heavy Duty Various Speed

- Highly effective patented cooling system
- Sturdy and light weight fiberglass ABS body
- Ergonomic handle
- Rubber buffer between motor and shaft
- High efficiency motors
- 3 controls available: i) Single speed ii) drill like speed control iii) Variable speed with stabilizer
- Safety device preventing switching on by mistake
- Trigger switch for continuous blending
- 3 different motors
- IPX3 protection
- Quick coupling device
- Shafts available in 2 length: 35 and 45 cm
- Completely demountable shafts for an accurate cleaning and a longer life
- Completely stainless steel shaft and bell
- Optional: i) storage case ii) pot support iii) wall attachment iv) exposition shelf v) whisk
- Whisk metal gearings
- Demountable and dishwashing safe whisk

PSM-430-35

PSM-550-45

PSM-750-45



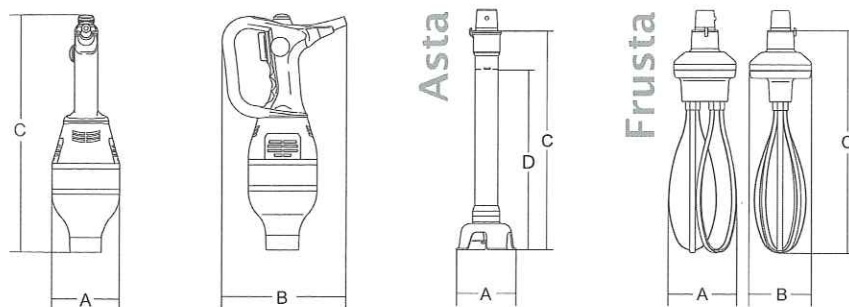
Container



Removeable knives and shaft



Shafts and Whisk



MODEL	PSM-230-25	PSM-300-25	Asta 25	Frusta
Power	230 Watt / 0.30 Hp	300 Watt / 0.40 Hp	-	-
Power Source	230V/50Hz	230V/50Hz	-	-
Knives Revolutions	12.000 r.p.m.	12.000 r.p.m.	-	-
Working Capacity	lt 40	lt 70	-	-
A	100 mm	100 mm	Ø 94 mm	106 mm
B	182 mm	182 mm	-	113 mm
C	340 mm	348 mm	250 mm	348 mm
Net Weight	2.2 kg	2.5 kg	0.5 kg	1.1 kg
Shipping	290x230x390 mm	290x230x390 mm	-	520x210x250 mm
Gross Weight	3.2 kg	3.5 kg	0.5 kg	2 kg

MODEL	PSM-430-35	PSM-430-35VV	PSM-430-35VT	Asta 35	Frusta
Power	430 Watt / 0.60 Hp	430 Watt / 0.60 Hp	430 Watt / 0.60 Hp	-	-
Power Source	230V/50Hz	230V/50Hz	230V/50Hz	-	-
Knives Revolutions	14.500 r.p.m.	0÷14.500 r.p.m.	2.000÷11.500 r.p.m.	-	-
Working Capacity	lt 100	lt 100	lt 100	-	-
A	125 mm	125 mm	125 mm	Ø 100 mm	117 mm
B	190 mm	190 mm	190 mm	-	113 mm
C	377 mm	377 mm	377 mm	415 mm	385 mm
D	-	-	-	350 mm	-
Net Weight	2.5 kg	2.5 kg	2.5 kg	1.2 kg	1.2 kg
Shipping	230x270x430 mm	230x270x430 mm	230x270x430 mm	490x230x150 mm	520x210x250 mm
Gross Weight	3 kg	3 kg	3 kg	1.8 kg	1.6 kg

MODEL	PSM-550-45	PSM-550-45VV	PSM-550-45VT	Asta 45	Frusta
Power	550 Watt / 0.80 Hp	550 Watt / 0.80 Hp	550 Watt / 0.80 Hp	-	-
Power Source	230V/50Hz	230V/50Hz	230V/50Hz	-	-
Knives Revolutions	16.500 r.p.m.	0÷16.500 r.p.m.	2.000÷11.500 r.p.m.	-	-
Working Capacity	lt 200	lt 200	lt 200	-	-
A	125 mm	125 mm	125 mm	Ø 100 mm	117 mm
B	190 mm	190 mm	190 mm	-	113 mm
C	385 mm	385 mm	385 mm	515 mm	385 mm
D	-	-	-	450 mm	-
Net Weight	3.5 kg	3.5 kg	3.5 kg	1.6 kg	1.2 kg
Shipping	230x270x430 mm	230x270x430 mm	230x270x430 mm	590x230x150 mm	520x210x250 mm
Gross Weight	3.7 kg	3.7 kg	3.7 kg	2.1 kg	1.6 kg

MODEL	PSM-750-45	PSM-750-45VV	PSM-750-45VT	Asta 45	Frusta
Power	750 Watt / 1 Hp	750 Watt / 1 Hp	750 Watt / 1 Hp	-	-
Power Source	230V/50Hz	230V/50Hz	230V/50Hz	-	-
Knives Revolutions	17.500 r.p.m.	0÷17.500 r.p.m.	2.000÷11.500 r.p.m.	-	-
Working Capacity	lt 300	lt 300	lt 300	-	-
A	125 mm	125 mm	125 mm	Ø 100 mm	117 mm
B	190 mm	190 mm	190 mm	-	113 mm
C	390 mm	390 mm	390 mm	515 mm	385 mm
D	-	-	-	450 mm	-
Net Weight	4 kg	4 kg	4 kg	1.6 kg	1.2 kg
Shipping	230x270x430 mm	230x270x430 mm	230x270x430 mm	590x230x150 mm	520x210x250 mm
Gross Weight	4.5 kg	4.5 kg	4.5 kg	2.1 kg	1.6 kg

* Specifications are subject to change without notice.



SPIRAL MIXERS

MODELS : AEF015, AEF035, AEF050, AEF080, AEF100 & AEF150

AEF035



- Digital control manual and automatic with 49 memories of desired working time*
- Wheel-mounted, Safety Guard, Heavy-duty painting
- Enameled steel body, optional fully stainless steel body available
- Independent electric motors for stainless steel spiral and stainless steel bowl**
- Belt driven transmission
- Two speed on stainless steel spiral & bowl
- Asynchronous motor with 3 phase + earth

* The mixer AEF015 has only manual control

** The mixer AEF015 has only one motor

MODEL	AEF015	AEF035	AEF050	AEF080	AEF100	AEF150
Dimensions (DxWxH) Inches	28 x 16 x 36	44 x 22 x 51	46 x 27 x 51	58 x 31 x 56	58 x 33 x 56	68 x 39 x 58
Flour's Capacity	2-33 lbs (1-15 kg)	2-77 lbs (1-35 kg)	4-110 lbs (2-50 kg)	7-176 lbs (3-80 kg)	11-220 lbs (5-100 kg)	17-330 lbs (7.5-150 kg)
Voltage (V)	220/60/3 380-415/50/3	220/60/3 380-415/50/3	220/60/3 380-415/50/3	220/60/3 380-415/50/3	220/60/3 380-415/50/3	220/60/3 380-415/50/3
Weight	429 lbs (195 kg)	682 lbs (310 kg)	880 lbs (400 kg)	1364 lbs (620 kg)	1430 lbs (650 kg)	1705 lbs (775 kg)

* Specifications are subject to change without notice.

SEMIAUTOMATIC DIVIDER/ROUNDERS

MODELS : DSF022 & DSF030

Powerline offers a superior quality divider/rounder that frees you from the task of dividing and rounding dough by hand while making it faster, easier and simpler. Better yet, you will be assured of uniformity in dough weight and shape every time. Powerline's divider/rounders are ideal for pies, rolls, tortillas, pizzas, breads and much more.

- Stainless Steel Knives
- PE500, Aluminium Moulding plate
- Head lifts easily for rapid cleaning
- Wheel-mounted
- Weight range depending on dough consistency

DSF022



MODEL	DSF022	DSF030
Dimensions (DxWxH) Inches	20 x 23 x 83	20 x 23 x 83
No. of Portions	22	30
Weight Range, Ounces (grams)	1.4-4.7 oz (40-135 g)	0.7-3.5 oz (20-100 g)
Dough's Weight, Ounces (grams)	27-105 oz (750-3000 g)	27-105 oz (750-3000 g)
Power (kW)	0.55	0.55
Voltage	220/50/60/1, 380-415/50/3	220/50/60/1, 380-415/50/3
Weight	627 lbs (285 kg)	638 lbs (290 kg)

* Specifications are subject to change without notice.



REVERSIBLE SHEETERS

MODELS : LSA616 & LMA624

LSA616



LMA624



- Polyurethane belt
- 3/4 HP motor with V belt transmission
- High resistance lead-free enamel coating
- S/S protective guard on each side of rollers
- Virtually maintenance-free, extremely durable
- Unique 20 digital variable speed control for the speed you really want
- Handy adjustable roller gap (up to 1-1/2" thick)
- Exceptional fold free reversible sheeting action
- Fold-up conveyors for compact storage & easy cleaning

MODEL	LSA616	LMA624
Dimensions (DxWxH) Inches	34 x 82 x 32	34 x 109 x 43
Belt Dimensions, Inches	19 x 65	23 x 96
Electricity	120V/220V	120V/220V
Created Weight	460 lbs (209 kg)	650 lbs (295 kg)

* Specifications are subject to change without notice.

MEAT TENDERIZER

MODEL : PTD-1



PTD-1

- Tenderizer cuts up to 1" (2.5 cm) thickness and 8" (21 cm) width
- Stainless steel construction
- Easy to clean
- Thermomagnetic protector
- Safe operation (automatically disconnect the motor if the cover is opened)
- Removable tenderizing unit for easy cleaning & avoids waste accumulation
- Optional "Fajitas" unit

MODEL	PTD-1
Motor	3/4 HP (0.55 kW) Single-Phase
Voltage	110/60/1, 200/60/1, 220/50/1 available
Gear Transmission	Yes
Max. Product Width / Thickness	9.3 Inches / 1.25 Inches
Net Weight / Shipping Weight	77 lbs (35 kg) / 84 lbs (38 kg)

BREAD SLICER

MODEL : SM-302

- We also could offer customer-made Bread Slicer
- High performance and high efficiency
- Small space
- Low cost



SM-302

MODEL	SM-302
Blade Frame Width, Inches	15
Thickness of Slicer, Inches	Standard 0.47 (standard 12mm)
Motor	1/4 HP
Machine Size, Inches	27 x 24 x 27

* Specifications are subject to change without notice.



ICE CUBE MACHINES

MODELS : PBC0305FA3, PBC0405FA3,
PBC0605FA3, PBC0805FA2,
PBC1005FA2, PBCU2255FA1

PBC0805FA2



PBC0305FA3

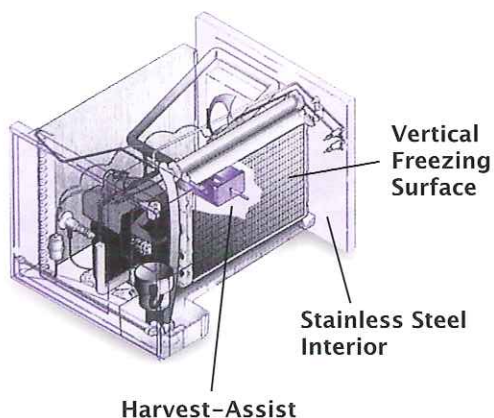
PBC0405FA3

PBC0605FA3

PBC1005FA2



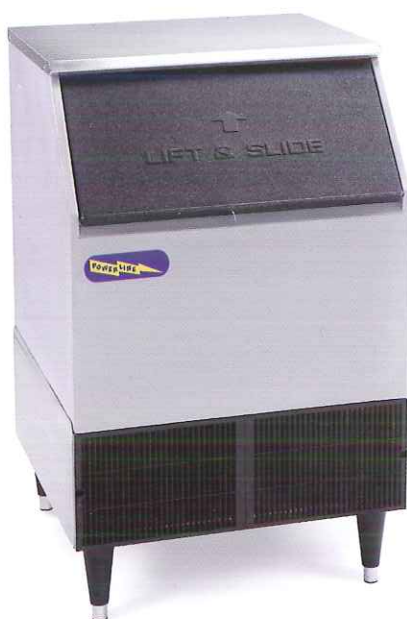
- Corrosion-proof 304 stainless steel inside and out
- Conserves energy and has long compressor life
- Easy to service and install, electro-mechanical controls
- Compatible with standard industry dispensers and bins
- R-404A, an approved, non-ozone depleting refrigerant
- Full cube systems available
- Air cooled condenser
- All units except PBCU225FA1 are modular and do not include bins
Above photos show machines with optional ice bins
- Model PBCU225FA1 has integral ice bin, storage capacity 100 lbs



Full Cube
7/8" x 7/8" x 7/8"
(22mm x 22mm x 22mm)

MODEL	PBC0305FA3	PBC0405FA3	PBC0605FA3	PBC0805FA2	PBC1005FA2
Condensing Unit	Air	Air	Air	Air	Air
Ice Production per 24 hrs. at 27°C (80°F) Air / 21°C (70°F) Water*	293 lbs (133 kg)	431 lbs (196 kg)	523 lbs (238 kg)	738 lbs (336 kg)	856 lbs (389 kg)
Ice Production per 24 hrs. at 32°C (90°F) Air / 21°C (70°F) Water*	266 lbs (121 kg)	370 lbs (168 kg)	466 lbs (212 kg)	615 lbs (280 kg)	742 lbs (337 kg)
Kilowatts used per 100 lbs. of ice 32°C (90°F) Air / 21°C (70°F) Water	9.0	8.3	6.5	6.3	6.0
BTUH	7079	9371	10284	13321	15699
Voltage Characteristics	208-230V 50 & 60 Hz	208-230V 50 & 60 Hz	208-230V 50 & 60 Hz	208-230V 50 & 60 Hz	208-230V 50 & 60 Hz
Shipping Weight	155 lbs (71 kg)	165 lbs (75 kg)	175 lbs (80 kg)	220 lbs (100 kg)	225 lbs (102 kg)

* All specifications and performance data are subject to normal manufacturing variances.



PBCU225FA1

MODEL	PBCU225FA1
Ice Production per 24 hrs. at 21°C (70°F) Air / 10°C (50°F) Water	260 lbs (118 kg)
Kilowatts used per 100 lbs. of ice 32°C (90°F) Air / 21°C (70°F) Water	8.8
Capacity BIN	100 lbs (45 kg)
Condensation	A / W
Voltage	230/50/1
Dimensions (DxWxH) Inches	24 x 24 x 39
Shipping Weight	175 lbs (80 kg)

* Specifications are subject to change without notice.