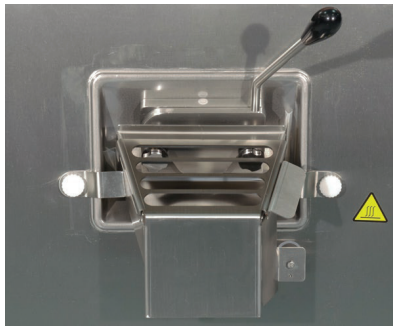


Ribot 10, Ribot 18, Ribot 30



Date	_____
Project	_____
Location	_____

MODEL	ITEM CODE
Ribot 10	T02-RIBOT10
Ribot 18	T02-RIBOT18
Ribot 30	T02-RIBOT30



Ribot blends, mixes, whips, cuts, minces, kneads, heats, cooks, maintains, tempers, pasteurizes, cools, chills and freezes food products: bread, pasta, rice, meat, fish, vegetables, as well as liquid, creamy and doughy products, chocolate, gelato, granita etc.

Bakery & Pastry

The various ingredients, butter, eggs and sugar, are blended together more quickly and efficiently with Ribot. The automatic operation simplifies the process saving time and energy. The temperature control ensures that various chocolates can be tempered obtaining a very glossy finished product.

Gelato & Ice Cream

The vertical cylinder of Ribot offers significant advantages: easy filling, constant product visibility and ingredients can be added at any time.

Gastronomy

Ribot cooks healthy food, non-invasively, at controlled temperature, protecting the organoleptic qualities and enhancing flavours.

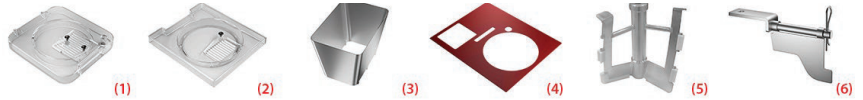


Technical Data



Kit Standard - Ribot 10, 18, 30

- Standard cover (1)
- Cover for cooking (2)
- Loading funnel (3)
- Removable protective cover (4)
- Mixer standard multipurpose (5)
- Contrast paddle (6)



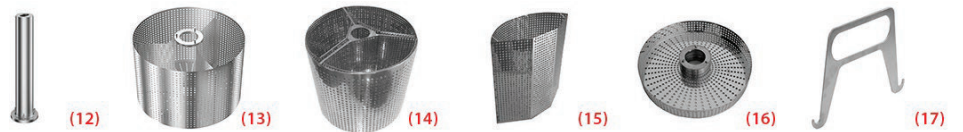
Gastronomy & Pastry Kit - Ribot 10, 18, 30 (Optional)

- Rotating mixer for whipping (7)
- Twin-blade cutter (8)
- Twin-blade cutter cover (9)
- Mixer for leavened (10)
- Dough mixer (11)



Cooking Kit - Ribot 10, 18, 30 (Optional)

- Dragging sleeve (12)
- High cooking basket (for Ribot 10, 18) (13)
- High cooking basket (for Ribot 30) (14)
- Removable internal basket (per Ribot 30) (15)
- Low cooking basket (16)
- Handle (17)



MODEL	WIDTH/DEPTH/HEIGHT	NET WEIGHT	ELECTRICAL	CONDENSATION	MAX CILINDER CAPACITY
RIBOT 10	49x60x110 cm	185 Kg	kW 5,5 V 220 - 60Hz - 3ph	air / water	10 L
RIBOT 18	51x70x115 cm	240 kg	kW 7,7 V 220 - 60Hz - 3ph	air / water	18 L
RIBOT 30	55x78x120 cm	265 kg	kW 8,2 V 220 - 60Hz - 3ph	water	30 L

* This value is subject to variation according to the way in which the equipment is used.
Euro-Milan reserves the right to modify the characteristics of the products illustrated in this publication without prior notice.
We accept no liability for misprints and other errors. There may be colour deviations due to the printing process.

