

Neden Promix? WHY PROMIX?

GENEL ÖZELLİKLER

Hamurdaki glüten ve nişastayı parçalamadığı için daha fazla su alır. Bu sayede ekmekler ince kabuklu olur. Ekmekte güzel koku, parlak ve elastik görünüm sağlar. Geleneksel damak zevkine uygun ürünler elde edilir. Maya ve buz kullanımını yarı yarıya düşürür. Hamuru fazla ısıtmadan yoğurur.

GENERAL FEATURES

Promix does not break up the starch and gluten in the dough, the product is obtained by taking more water and the breads become thin crusts. Provides a beautiful scent, bright and elastic appearance. Promix knead the dough without heating. Reduces the use of yeast and ice by half. Promix produces delicious breads.

KAZAN HIZ AYARI
BOWL SPEED SETTING BUTTON

8 ADET HAFIZA TUŞU
8 MEMORY KEYS

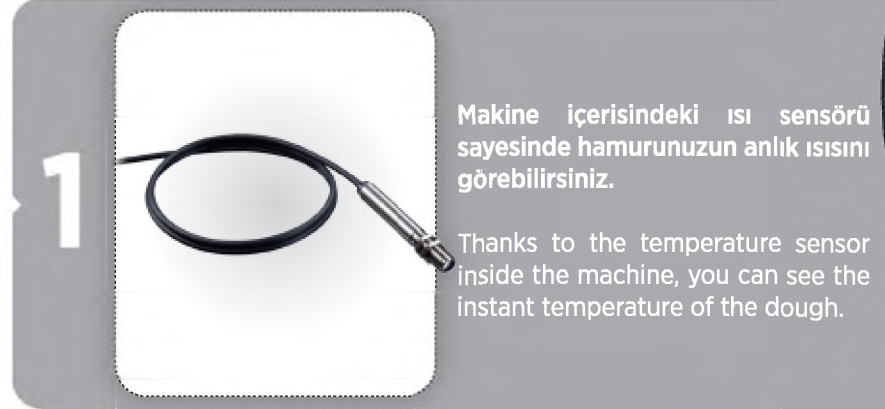
HAMUR ISISI
DOUGH TEMPERATURE

ÖZEL TASARIM SİRAL KOL
SPECIAL DESIGN SPIRAL ARM

BIÇAKSIZ KAZAN
BOWL WITHOUT BREAKING BAR

Promix

HAMURUN USTASI DOUGH MASTER



Promix

BIÇAKSIZ SİRAL MİKSER GRUBU

PROMIX SPIRAL MIXER GROUP



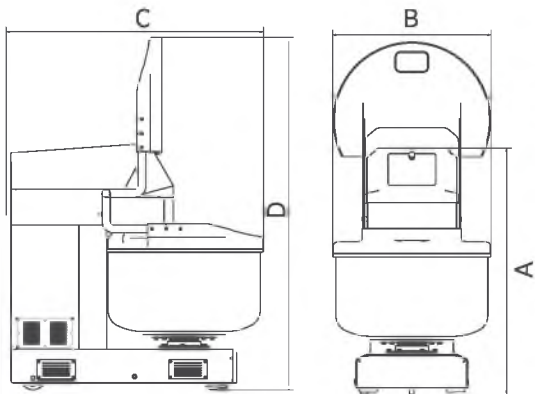
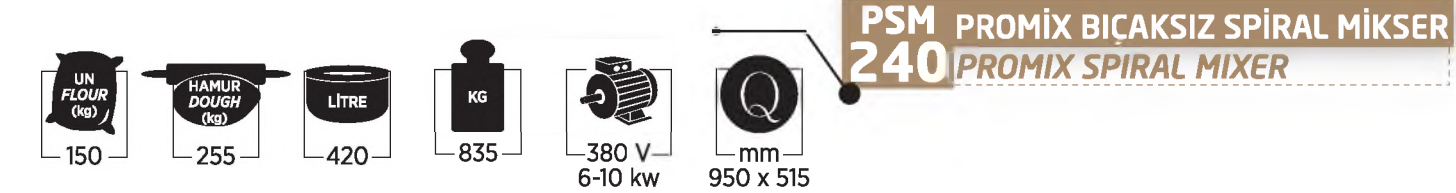
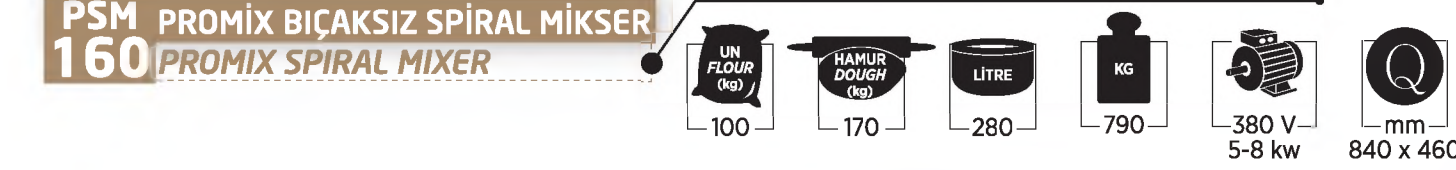
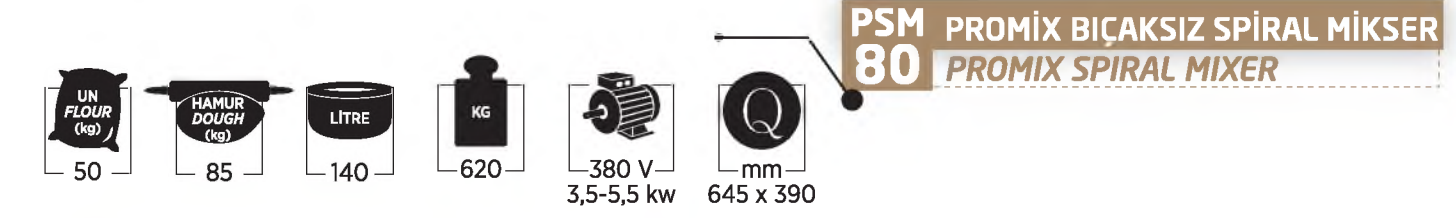
Архангельск (8182)63-90-72
Астана (7172)727-132
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89
Иваново (4932)77-34-06

Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48
Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Липецк (4742)52-20-81
Киргизия (996)312-96-26-47

Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Новосибирск (383)227-86-73
Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пenza (8412)22-31-16
Казakhstan (772)734-952-31

Пермь (342)205-81-47
Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)205-03-16
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Симферополь (3652)67-13-66
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Таджикistan (992)427-82-92-69

Сургут (3462)77-98-35
Тверь (4822)63-31-35
Томск (3822)98-41-53
Тула (4872)74-02-28
Тюмень (3452)66-21-18
Ульяновск (8422)24-23-59
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Хмельницк (351)202-03-61
Череповец (8202)49-02-64
Ярославль (4852)69-52-93



	A	B	C	D
PSM 80	1450 mm	685 mm	1317 mm	1824 mm
PSM 160	1556 mm	882 mm	1508 mm	2072 mm
PSM 240	1660 mm	1080 mm	1700 mm	2320 mm

TEKNİK ÖZELLİKLER | TECHNICAL FEATURE

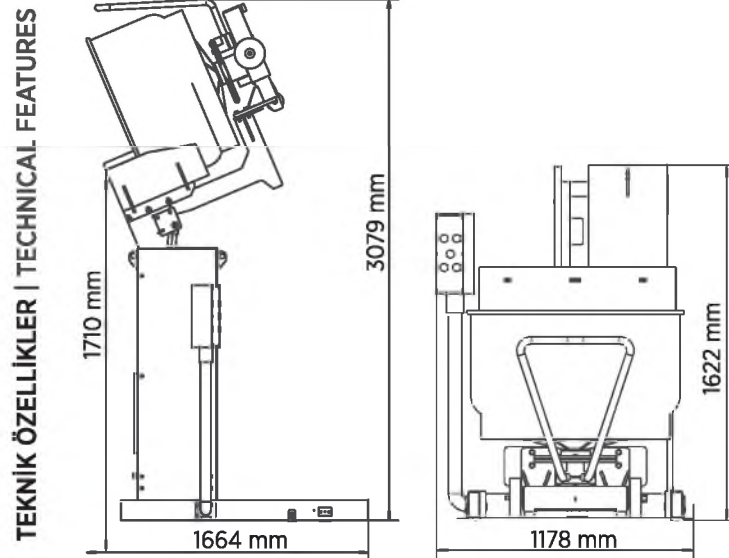
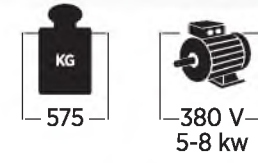
HKD 01 HİDROLİK KALDIR DEVİR HYDRAULIC BOWL TILTING

GENEL ÖZELLİKLER

Hidrolik Kaldır-Devir Makinesi, PSM 240-1 ile uyumlu çalışır. Mobil kazanda yoğurulan hamurun Kestart Makinesine el değmeden aktarılması için tasarlanmıştır. Güçlü, titreşimsiz ve sessiz çalışır. CE belgeli ve kaliteli elektrik malzemelerinden üretilmiştir.

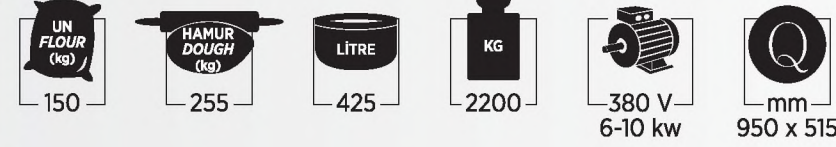
GENERAL FEATURES

Hydraulic Bowl Tilting machine works in coordination with PSM 240-1. Designed to transfer the dough kneading machine in the mobile bowl mixer to the volumetric dough dividing machine without touching. The machine works strong, vibration free and silent. CE certificated and made of high quality electric materials.



TEKNİK ÖZELLİKLER | TECHNICAL FEATURES

PSM 240 PROMIX MOBİL BİÇAKSIZ SİRAL MİKSER PROMIX MOBILE SPIRAL MIXER



KONTROL PANELİ
CONTROL PANEL

ADAPTİF KAZAN SÜRÜŞ SİSTEMİ
ADAPTIVE BOWL WORKING SYSTEM

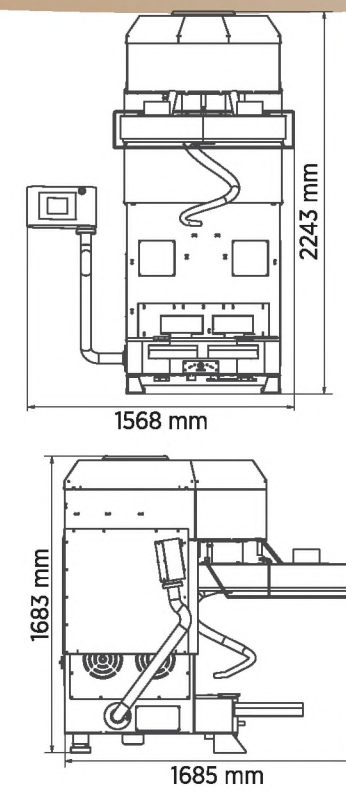
HAREKETLİ KAZAN KAPAĞI
MOVABLE BOWL COVER

BİÇAKSIZ KAZAN
BOWL WITHOUT BAR

KAZAN SABİTLEME
BOWL FIXING

MAKİNE SABİTLEME
MACHINE FIXING

TEKNİK ÖZELLİKLER | TECHNICAL FEATURES



Kolay ve pratik kontrol paneli sayesinde makine ayarları kolayca yapılabilir. Through the easy and practical control panel, machine settings can be made easily.



Özel tasarım çapa özelliği sayesinde glüten ve nişastayı katlama yöntemi ile yoğurarak kısa zamanda ve fazla ısıtmadan yoğurur. Kneading the dough by folding method in a short time and without overheating thanks to the special design mixing arm.



Çapa ve kazanın özel uyumu sayesinde glüten ve nişastayı zedelemeyen yoğurur. Böylelikle daha fazla su almasını sağlar. Ürünün lezzetini artırır. Starch and gluten are kneaded without damage thanks to the perfect harmony of the mixing arm and bowl. Allows the machine to absorb more water. Enhances the flavor of product.



Otomatik iticili, çift kazan döndürme sahiptir. The machine has pusher and double bowl return system.



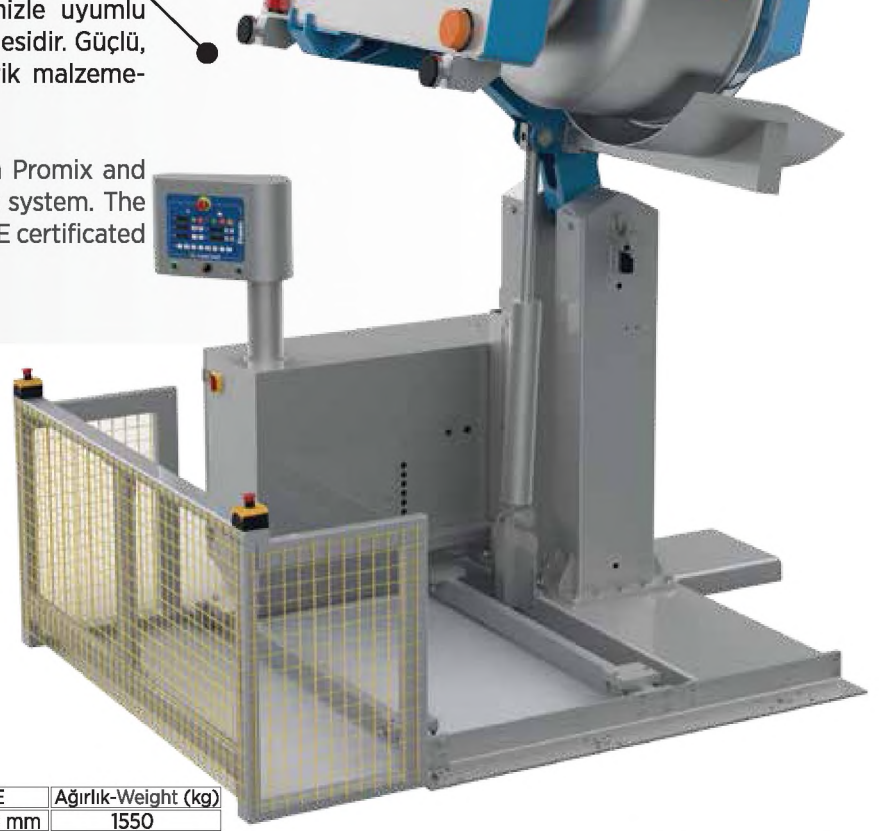
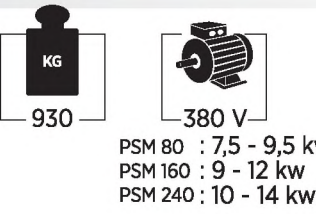
SK KD SABİT KAZANLI KALDIR DEVİR TILT OVER SPIRAL MIXER

GENEL ÖZELLİKLER

1-2-3 çuvallık Promix ve bıçaklı spiral mikserlerimizle uyumlu çalışır. Hidrolik sistemli, mikser kaldır-devir makinesidir. Güçlü, titreşimsiz ve sessiz çalışır. CE ve kaliteli elektrik malzemelerinden imal edilmiştir.

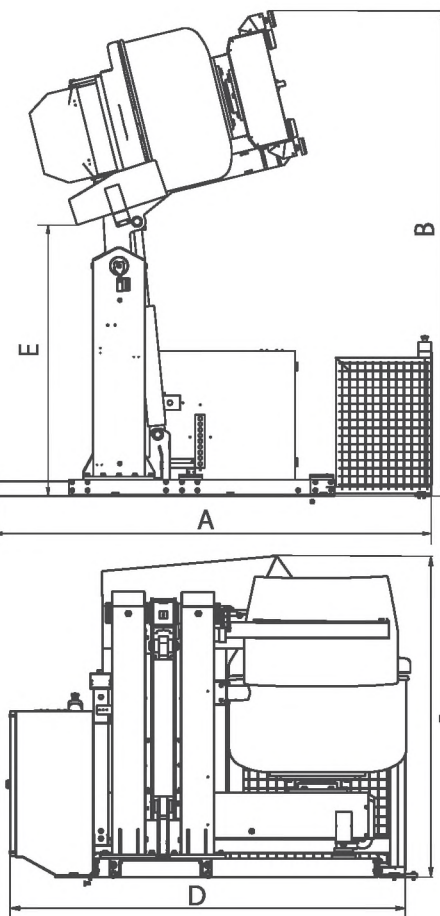
GENERAL FEATURES

Tilt over spiral mixer works in coordination with Promix and Spiral Mixers. Tilt over spiral mixer has hydraulic system. The machine works strong, vibration free and silent. CE certificated and made of high quality electrical materials.



TEKNİK ÖZELLİKLER | TECHNICAL FEATURES

	A	B	C	D	E	Ağırlık-Weight (kg)
PSM 80	2390 mm	2840 mm	1733 mm	2133 mm	1420 mm	1550
PSM 160	2665 mm	2935 mm	1733 mm	2133 mm	1500 mm	1720
PSM 240	2710 mm	2995 mm	1733 mm	2133 mm	1677 mm	1765



Архангельск (8182)63-90-72
Астана (7172)727-132
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Брянск (4832)59-03-62
Владивосток (423)249-28-31
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89
Иваново (4932)77-34-06

Ижевск (3412)26-03-58
Иркутск (393)279-98-46
Казань (843)206-01-48
Калининград (4012)72-03-81
Калуга (4842)92-23-67
Камарово (3842)85-04-62
Киров (8332)68-02-04
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Липецк (4742)52-20-81
Киргизия (996)312-96-26-47

Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3842)20-46-81
Новосибирск (383)227-86-73
Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Казахстан (772)734-952-31

Пермь (342)205-81-47
Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Санкт-Петербург (812)309-46-40
Саратов (845)248-38-78
Севастополь (8692)22-31-93
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сургут (3462)77-98-35
Тверь (4822)63-31-35
Томск (3822)98-41-53
Тула (4872)74-02-29
Тюмень (3452)66-21-18
Ульяновск (8422)24-23-59
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Ярославль (4852)69-52-93