# 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







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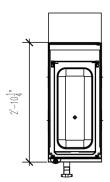
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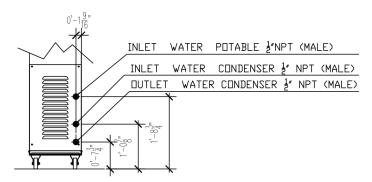
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### Plan View



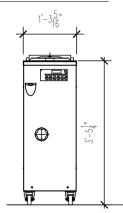
## Rear Detail

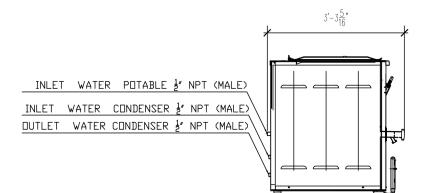


Side View

\*0'-6" MINIMUM SIDE CLEARANCE\*

#### Front Elevation





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.



