



COMMERCIAL **FOOD SERVICE** EQUIPMENT

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P65-EPF
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MEAT & BONE SAWS

P65, P79, P116, P120 & P140 (SS, EP & Economy Series)



Powerline meat & bone saws combine durability, sanitation, ease of use and cleaning with high volume output. These machines are ideally suitable for large-scale fish and meat processing facilities, individual restaurants and supermarkets. All floor models have stainless steel moving tables that can be easily removed without tools. The counter models, P65-EPF and P79-EPF have fixed stainless steel tables.

The “SS” models feature an all stainless steel cabinet and head, along with a sealed motor compartment. They are ideally suitable 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 aluminium 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 aluminium. They are perfectly suitable for high-volume meat processing in tough conditions. These models can also be dismantled for cleaning without tools, but should never be hosed down.

Accessories

Saw Blades

The manufacturing process of our saw blade band has been improved over the years. Powerline has reached the standards in the quenching of the teeth to ensure the highest quality in our saw blades.

Steel : Premium quality, hardened throughout

Welds : Strong & smooth, to ensure minimum friction & longer life

Teeth : 3 teeth per inch, hardened.

Individually filled for maximum sharpness.

Size : 5 / 8" x 0.22". Lengths available to accommodate any saw



Meat & Bone Saw Tune-up Kits

Keep your saw running like new by upgrading or replacing the wear and tear items. Kit includes fiber guide, s/s guides, blade & wheel scraper.



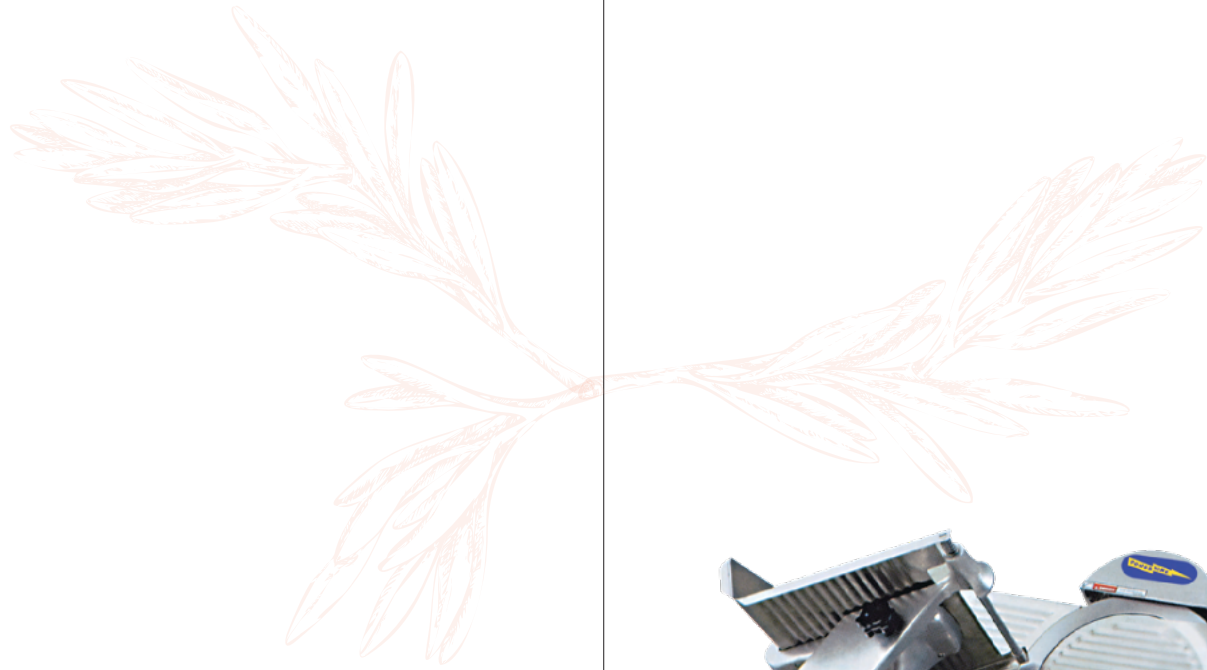
Model	P65-EPF	P79-EPF	P116-EP / 3-EP	P116-3-SS	P120-3-SS	P140-5-SS
Saw blade	65" x 5/8"	79" x 5/8"	116" x 5/8"	116" x 5/8"	120" x 5/8"	140" x 5/8"
Blade speed	64 ft / sec	72 ft / sec	53 ft / sec	53 ft / sec	105 ft / sec	66 ft / sec
Throat width	7.87"	8.66"	13"	14"	14.2"	16.1"
Throat height	9.84"	12.99"	16.5"	17"	17.7"	19"
Stainless steel made	No	No	No	Yes	Yes	Yes
Epoxy enamel	Yes	Yes	Yes	No	No	No
Switch type	Toggle	Push Button	Thermomagnetic	Thermomagnetic	Thermomagnetic	Thermomagnetic
Wheel and blade scrapers	No	No	Yes	Yes	Yes	Yes
Waste tray	No	No	Yes	Yes	Yes	Yes
Power	1 HP	2 HP	1.5 HP / 3 HP	3 HP	3 HP	5 HP
Non-slip silent V-belt drive	No	No	Yes	Yes	Yes	Yes
Easy slide moving table	No	No	Yes	Yes	Yes	Yes
Net weight	82 lbs / 37 kg	132 lbs / 60 kg	352 lbs / 160 kg	389 lbs / 176 kg	471 lbs / 214 kg	550 lbs / 250 kg
Shipping weight	90 lbs / 41 kg	150 lbs / 68 kg	436 lbs / 198 kg	473 lbs / 215 kg	518 lbs / 235 kg	617 lbs / 280 kg

*Specifications are subject to change without notice

SLICERS

PS-10, PS-12, PS-12A & PS-12B

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-12B



PS-12A



PS-12



PS-10

Model	PS-10	PS-12	PS-12A	PS-12B
Dimension (D x W x H) Inches	22.05" x 22.44" x 18.7"	15.75" x 21" x 22.25"	29.56" x 22.63" x 24.80"	24.02" x 25.2" x 20.08"
Finish	Anodized cast aluminum alloy, stainless steel slice deflector	Anodized aluminum, stainless steel construction	Welded and rounded tainless steel automatism structure	Anodized cast aluminum alloy, stainless steel slice deflector
Electrical specification	115/60/1 or 230/50/60/1	115/60/1 or 230/50/60/1	115/60/1 or 230/50/60/1	115/60/1, 230/50/60/1
Power	0.2 HP / 0.147 Kw	1/3 HP / 0.25 Kw	0.24-0.37 HP / 0.18-0.275 Kw	0.29 HP / 0.21 Kw
Transmission	Belt driven	Gear	Belt driven	Belt driven
Blade Ø	10" (250 mm)	11.8" (300 mm)	11.8" (300 mm)	11.8" (300 mm)
Cutting system	25° blade inclination	45° blade inclination	35° blade inclination	25° blade inclination
Slice thickness	0-0.51" (0-13 mm)	0-1" (0-25 mm)	0-0.91" (10-23 mm)	0-0.51" (0-13 mm)
Manual / Automatic	Manual	Manual	Automatic / Manual	Manual
Net weight	35 lbs (16Kg)	84 lbs (38 Kg)	121 lbs (55Kg)	45 lbs (20.5Kg)
Shipping weight	39 lbs (18Kg)	112 lbs (51 Kg)	154 lbs (70Kg)	52 lbs (23.5Kg)

*Specifications are subject to change without notice



PG-12FS



PG-22-L
PG-22-2L



PG-32



PG-32-5HP

Powerline Grinders have capacities ranging from 7-64 pounds per minute, and are built with stainless steel cabinet and removable stainless steel platter. The mid-size grinders, models PG-12FS and PG-22-L, handles 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 makes the PG Series suitable for virtually any grinding job. Both models PG-12FS and PG-22-L are designed for countertop use.

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. They also 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.

GRINDERS

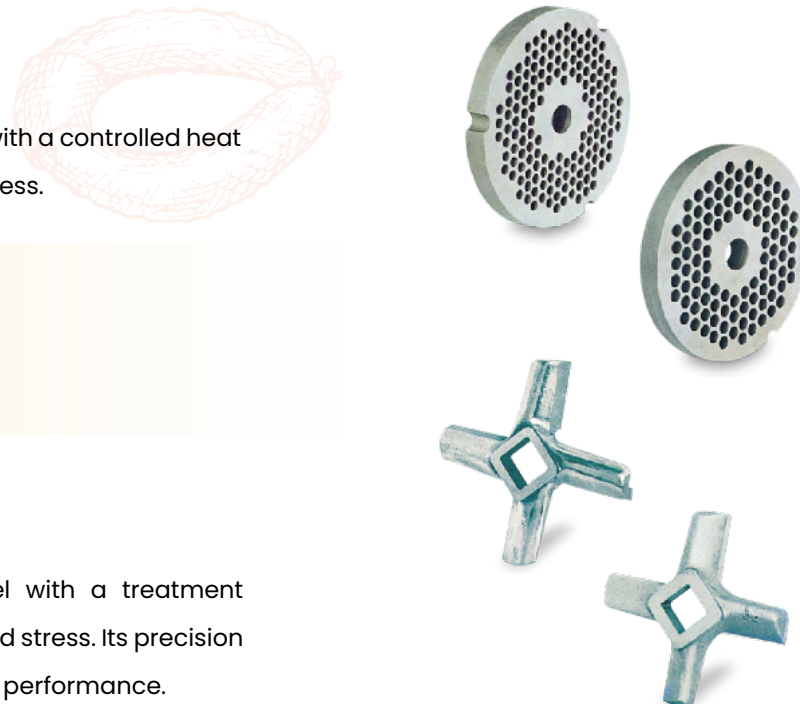
PG-12FS, PG-22-L, PG-22-2L, PG-32 & PG-32-5HP

Accessories

Grinding Plates

Meat Grinding Plates are made from high quality steel with a controlled heat treatment, which makes them resistant to wear and stress.

- Size : #12, #22, #32
- Hole size : 1/8", 3/16", 1/4", 3/8", 1/2"
- Style : Reversible
- Knives : Straight edge



Grinding Knives

Grinding knives are manufactured with quality steel with a treatment controlled heat, making them more resistant to wear and stress. Its precision grinding ensures a uniform surface, helping to improve performance.

Model	PG-12FS	PG-22-L & 2L	PG-32	PG-32-5HP
Power	¾ HP / 0.55 kW	1 HP / 0.74 kW	3HP / 2.23kW	5HP / 3.72kW
Electrical specification	115/60/1 or 220/50/60/1	115/60/1 or 220/50/60/1	220/60/3 or 380-415/50/3	220/60/3 or 380-415/50/3
Grinding capacity (3/8" Plate)	3.3 Kg/min (7.28 lbs/min)	13 Kg/min (28.66 lbs/min)	25 Kg/min (55.16 lbs/min)	29 Kg/min (64 lbs/min)
Net weight	36 Kg (79 lbs)	60 Kg (132 lbs)	106 Kg (233 lbs)	131 Kg (288 lbs)
Shipping weight	39 Kg (86 lbs)	74 Kg (163 lbs)	122 Kg (268 lbs)	159 Kg (350 lbs)

*Specifications are subject to change without notice

GRINDER

PMG-32

The PMG-32 is a large capacity mixer-grinder suitable for almost any industrial need, producing up to 1.8 tons per hour.

The hopper has a 50kg capacity, and its heavy gauge mixing paddles help break down larger pieces, as well as mix seasoning and fats into the meats prior to grinding stage.

Fully stainless steel construction and hermetically sealed controls enable the unit to be hosed down for cleaning.

STANDARD FEATURES

- Does 2 jobs in one: mixes and grinds
- Equipped with a durable foot pedal for easy of operation
- High capacity hopper
- Easily disassembled - Grinding units and blades can be easily removed without tools



PMG-32

Model	PMG-32
Power	75 HP
Electrical specification	380-415/50/3 or 220/60/3
Grinding capacity (3/8" Plate)	30 Kg/min (66.14 lbs/min)
Machine Dimension (W x D x H)	600mm x 1100mm x 1270mm (24" x 43.59" x 50.3")
Net weight	232 Kg (511 lbs)
Shipping weight	267 Kg (588 lbs)



MEAT TENDERIZER

PTD-1

The high quality PTD-1 tenderizes boneless meat without tearing it, making the meat easier to cook while keeping its natural juice and flavour. Its solid stainless steel construction, 43 hardened stainless steel knives and dependable steel gear transmission allows years of continuous operation. Stainless steel cabinet, frame and lid, makes it hygienic, corrosion resistant and easy to clean.



PTD-1

STANDARD FEATURES

- Tenderizer cuts up to 20mm thickness and 210mm width
- Thermomagnetic protector
- Safe operation (automatically disconnects the motor if the cover is opened)
- Removable tenderizing unit for easy cleaning & avoids waste accumulation
- Disassembles easily for cleaning and its design prevents residue buildup on the work area
- Optional "Fajitas" attachment, cuts meat into strip.

Model	PTD-1
Power	¼ HP / 0.55 kW
Electrical specification	115/60/1 or 220/50/60/1
Gear transmission	Yes
Max. product width	210mm / 8.27"
Max. product thickness	20mm / 0.79"
Dimensions (W x D x H)	492.86mm x 236.54mm x 597.33mm (19.4" x 9.31" x 23.52")
Net weight	73 lbs (33 Kg)
Shipping weight	86 lbs (39 Kg)

*Specifications are subject to change without notice



POULTRY CUTTER

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 easy of operation and cleaning will result in product consistency and high volume output.



PC-1

Model	PC-1
Power	½ HP / 0.373 kW
Electrical specification	220/50/60/1
Knife specifications	1720 RPM (Blade speed) / 200mm diameter x 2.3mm
Net weight	51 lbs (23 kg)
Shipping weight	55 lbs (25 kg)

* Specifications are subject to change without notice

VACUUM TUMBLER

MV-25



MV-25

The MV-25 Vacuum Tumble offers the standard features of a Vacuum Tumbler and much more. It marinates all sorts of assorted meat: beef, chicken, pork, seafood and more. Products are evenly marinated, thus providing better flavour and consistency, giving you very delicious food. Its stainless steel construction makes the equipment hygienic, corrosion resistant and easy to disassemble and clean.

MV-25 is ideal for restaurants, butcher's shops, meat packers and restaurant suppliers. Motor and vacuum pump are dependable and only need minimum maintenance for years of trouble-free operation.

FEATURES AT A GLANCE

- Marinates all kinds of meat in less than 20 minutes
- Easy to program digital timer
- Displays the cycle time
- Program your own operation time
- Vacuum indicator allows user to track suction
- Easy to disassemble without tools for cleaning

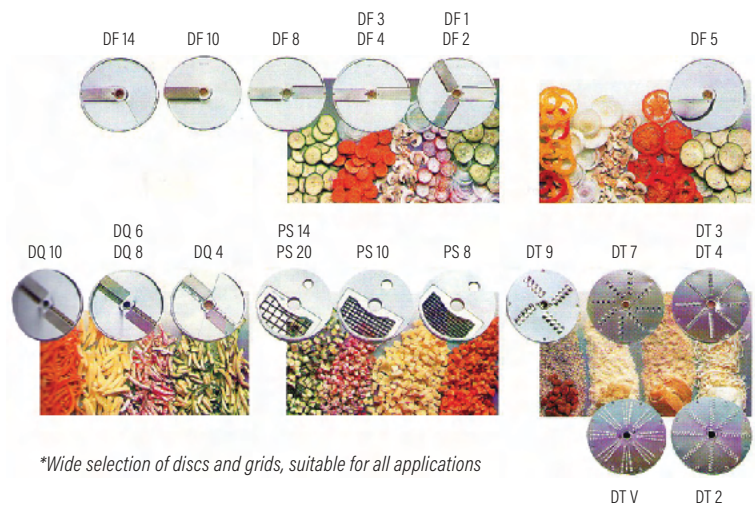
Model	MV-25
Power	1.4 HP / 0.19 kW
Pump	1.6 HP / 0.12 kW
Electrical specification	220/50/60/1
Tumbler capacity	25 kg (55.12 lbs)
Pump capacity	35 liter / min
Tumble speed	6 RPM
Drum dimensions	424mm x 446mm (16.69" x 17.56") diameter
Machine dimensions (W x D x H)	813mm x 490mm x 559mm (32" x 19.3" x 22")
Net weight	20.5 kg (45 lbs)
Shipping weight	25 kg (55 lbs)

* Specifications are subject to change without notice

VEGETABLE CUTTER

PVP

The vegetable cutter is versatile and easy to use and is suitable for processing all kinds 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 aluminium and alimentary ABS. Aluminium 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.



*Wide selection of discs and grids, suitable for all applications

Model	PVP
Power	0.51kW/2/3HP
Disc speed	300 RPM
Net weight	18.5 kg (40.8 lbs)
Shipping weight	22 kg (48.5 lbs)



PVP

MICROWAVE OVENS

PRCS511TS-B, PEC14E2-B, PEC18E2-B, PEC18-60-B

Powerline Heavy-Duty Microwave Ovens offer powerful heating in a space saving design. They are durable, stackable and have superior even-heating for consistent, delicious results and are designed to operate efficiently enabling any foodservice operator to consistently serve hot food. The medium-duty units are ideal for small restaurants, bars, cafes or small convenience stores.



PEC14E2-B



PRCS511TS-B



PEC18-E2-B
PEC18-60-B

Model	PRCS511TS-B	PEC14E2-B	PEC18E2-B	PEC18-60-B
Power output	1000 watts	1400 watts	1800 watts	1800 watts
Power consumption	1550 watts	2600 watts	3000 watts	3000 watts
Power level	5	5	5	5
Electrical specification	230/50/1	230/50/1	230/50/1	230/60/1
Number of magnetron	1	1	2	2
Usable cavity space	25 liter	34 liter	34 liter	34 liter
Exterior construction	Stainless steel	Stainless steel	Stainless steel	Stainless steel
Interior base	Stainless steel	Stainless steel	Stainless steel	Stainless steel
Stackable	Yes	Yes	Yes	Yes
Product weight	33 lbs / 15 kg	39 lbs / 18 kg	70 lbs / 32 kg	70 lbs / 32 kg
Shipping weight	35 lbs / 16 kg	46 lbs / 21 kg	77 lbs / 35 kg	77 lbs / 35 kg

* Specifications are subject to change without notice

FREE STANDING GAS FRYER

F4-P

SPECIFICATIONS

Powerline LPG/Propane fryer F4-P is a floor standing, 4 tube fryer with 55 lb capacity. The fry tank is peened stainless steel with an efficient 30,000 BTU heat exchange tubes with high heat baffle system, cool zone and a 1 ¼" ball type full port drain valve. Stainless steel door with stabilizer is supported for extra strength with a welded magnet and a recessed door handle. 1 millivolt Invensys thermostat allows a temperature range of 200°F to 400°F. Auto reset high limit is a back up safety Hi Limit control which shuts the fryer down if shortening exceeds the maximum temperature.

STANDARD FEATURES

- Stainless steel front, sides and full door liner: top ledge and header
- Smooth finish, high grade G90 galvanized sides and back
- Built in Flue Deflector
- Two nickel chrome wire mesh fry baskets with red plastic Coated handles
- Double rod stainless steel basket hanger
- 6" adjustable legs
- Equipped with Stainless Steel tank cover

IMPORTANT INFORMATION:

- This fryer is approved for commercial installation but NOT for home use
- A combination valve with pressure regulator is with this unit, Propane Gas 12" (304.8 mm) W.C.
- Requires a 6" (152mm) clearance on the sides and rear to combustible surfaces
- Requires a 16" (407mm) minimal clearance to open top burner units or any open
- Pressure regulator is provided in combination valve; Pressure for Propane 12" W.C.
- Adequate ventilation and fire protection system is required for Commercial operation of deep fat frying system
- Fryer comes with ¾" NPT (19mm) male connector on a ½" pipe, allowing you to connect with either a ¾" or ½" NPT female connector



F4-P

Model	Manifold Pressure	No. of heat tubes/ Power per burner	Total Power (Kw)	*Orifice Size	Fry Tank (W x D)	Dimension (W x D x H)	Crated Weight
F4-P	2800 Pa	4 tubes / 8 Kw	32	1.3 mm	14" x 14"	15.4" x 30.3" x 53.2" (Height include 6" leg and back parcel)	186 lb

*Minimum supply pressure is 6" W.C. for natural gas. Orifice sizes are for units installed at altitudes between 0 and 2000 feet above sea level.



GAS BURNER COUNTERTOP RANGE

PBT24-4-A, PBT36-6-A

Powerline Heavy Duty Gas Burner with 25,000 BTU high heat per burner is a commercial range without an oven. Heavy duty cast iron burners with easy to clean lift off top and heavy duty cast iron removable burner grates. These are available in 4 Burner 24" and 6 Burner 36" widths.

STANDARD FEATURES:

- High Performance 25,000 BTU per individual burner
- Independent gas valve control
- All stainless steel construction
- Manually controlled burner
- Zinc alloy material knobs
- 1 pull-out waste tray
- ¾" rear gas connection
- Include conversion orifice kit
- 4" Adjustable non-skid Stainless Steel feet
- ETL & NSF approval



PBT24-4-A



PBT36-6-A

Model	Burner	BTU Per Burner	Dimension (W x H x D)	Crated Weight
PBT24-4-A	4	25,000	610mm x 712mm x 330mm 24" x 28.05" x 13"	76 kg / 168 lb
PBT36-6-A	6	25,000	914mm x 712mm x 330mm 36" x 28.05" x 13"	110 kg / 243 lb

* Specifications are subject to change without notice



GAS COUNTERTOP HEAVY DUTY GRIDDLES

PBT24-0-24G-A, PBT36-0-36G-A

Powerline Gas Countertop Heavy Duty Griddle is a high performance and efficient 30,000 BTU Stainless Steel U style burners providing flame every 6" on the griddle surface. The 3/4" highly polished griddle plate provides even heat distribution. This griddle is available in 24" and 36" widths.

STANDARD FEATURES

- 4" High Backsplash and Sidesplash fully welded to the griddle
- Double wall construction with insulated side panels
- All stainless steel construction
- Extended cool to touch front edge
- Thermostatic Griddle available with 200 °F to 450 °F temperature range
- Wide 3 1/4" front grease trough
- Removable, easy to clean stainless grease catch pan
- Large temperature knobs with set screws
- 1 pull-out waste tray
- 3/4" rear gas connection
- Include conversion orifices
- Zinc alloy material knobs
- Pilots with front access
- 4 Adjustable Stainless Steel legs
- ETL & NSP approval



PBT24-0-24G-A



PBT36-0-36G-A

Model	Burner	Plate Thickness	BTU per burner	Total BTU	Cooking Area (L x W)	Dimension (W x D x H)	Crated Weight
PBT24-0-24G-A	2	3/4"	30,000	60,000	525mm x 609mm 20.68" x 23.97"	610mm x 743mm x 385mm 24.03" x 29.24" x 15.16"	90kg (198 lb)
PBT36-0-36G-A	3	3/4"	30,000	90,000	525mm x 909mm 20.68" x 35.78"	910mm x 743mm x 385mm 35.84" x 29.24" x 15.16"	124kg (274 lb)

* Specifications are subject to change without notice

COUNTERTOP CHARBROILER WITH LAVA ROCK

PBB24-A



PBB24-A

Powerline Countertop Charbroiler with Lava Rock is made of high-quality stainless steel. It is corrosion resistant, rustproof and permits easy removal of cooking fumes. The one stretch forming worktop is tough, tenacious and simple. It is also smooth and flat so that it will not collect dirt and can be completely cleaned.

For LPG, the Pressure is 2800 Pa, Power is 14.4kW and Gas Consumption is 1.2 kg/hr.

With an efficient heating tube, this product is energy-saving and efficient and ensures safety and convenience. Free temperature setting is available. The user can adjust cooking temperature they require for cooking different food. The oil basin can collect the oil conveniently to keep it clean and efficient.

Model	Gas Inlet Size	Temperature	Height of Working Table	Dimension (W x H x D)	Weight
PBB24-A	R 1/2"	120 - 200 deg C	335mm / 13.19"	600mm x 650mm x 475mm 23.62" x 25.59" x 18.7"	67kg / 148lb

* Specifications are subject to change without notice

GAS BURNER RANGE WITH STANDARD OVEN

PBR24-4-A, PBR36-6-A

Powerline Gas Burner Range has powerful 30,000 BTU cast iron burners. It is constructed with a stainless steel front and aluminium sides, 24.75" high backriser and 2" front ledge. The standard oven is powered with 30,000 BTU. These Gas Burner range are available in 4 Burner 24" and 6 Burner 36".



PBR24-4-A

STANDARD FEATURES:

- 30,000 BTU (per burner) open top burners
- 30,000 BTU standard oven
- 12" x 12" heavy-duty cast iron grates
- 6" adjustable stainless steel legs
- 2 nickel-plated metal oven racks and 4 positions
- 3/4" gas inlet pipe
- 1 pulled-out crumb tray
- Zinc alloy material knobs
- 250-550 degrees Fahrenheit for oven temperature and is equipped with a flame failure safety device
- ETL & NSF approval

Model	Burner	BTU Per Burner	BTU Per Oven	Total BTU	External Dimension (W x D x H)	Internal Oven Dimension (W x D x H)	Crated Weight
PBR24-4-A	4	30,000	30,000	150,000	610mm x 827mm x 1537mm 24" x 32.56" x (35.9" + 24.6")	523mm x 655mm x 348mm 20.6" x 25.8" x 13.7"	161 kg (356 lb)
PBR36-6-A	6	30,000	30,000	210,000	914mm x 827mm x 1537mm 36" x 32.56" x (35.9" + 24.6")	680mm x 655mm x 348mm 26.8" x 25.8" x 13.7"	206 kg (455 lb)

* Specifications are subject to change without notice

SPIRAL MIXERS

AEF SERIES



Powerline Spiral Mixers (2 motors with 2 speeds) are robust, reliable, ergonomic and versatile machines suitable for any business. This equipment is available in 12, 30, 50, 80 and 100kg flour capacity.

STANDARD FEATURES

- Digital control panel with 9 recipes (AEF012 with inverter - 18 recipes)
- 55-100% hydration: excellent oxygenation and water absorption in the dough
- Stainless steel hook and bowl with independent two speed motor
- Bowl with drain plug makes cleaning easy
- Bowl reversal for easy removal of dough (AEF012: JOG system)
- Technical polymer bowl's safety cover
- Standard - white painted carbon steel frame
- Wheels mounted on enamel coated stainless steel legs



AEF-050

Model		AEF-012	AEF-030	AEF-050	AEF-080	AEF-100
*Flour Capacity	N/A	0.6-12 kg (1.32-26.46 lbs)	1.5-30 kg (3.30-66.14 lbs)	2.5-50 kg (5.51-110.23 lbs)	4-80 kg (8.82-176.37 lbs)	5-100 kg (11.02-220.46 lbs)
*Dough Capacity	N/A	1-20 kg (2.20-44.09 lbs)	2.5-50 kg (5.51-110.23 lbs)	4-80 kg (8.82-176.37 lbs)	6.5-130 kg (14.33-280.60 lbs)	8-160 kg (17.64-352.74 lbs)
Power of Spiral Motor (I & II speed)	230/400V, 50/60hz, 3ph	I sp - 0.55 kW / 0.75 HP II sp - 2.2 kW / 3 HP	I sp - 1.5 kW / 2 HP II sp - 2.5 kW / 3.4 HP	-	I sp - 5.5 kW / 7.5 HP II sp - 8.8 kW / 12 HP	I sp - 5.5 kW / 7.5 HP II sp - 8.8 kW / 12 HP
	230V, 50/60hz, 1ph	I sp - 1.5 kW / 2 HP II sp - 1.5 kW / 2 HP	-	-	-	-
	400V, 50hz, 3ph	-	-	I sp - 1.9 kW / 2.5 HP II sp - 3.7 kW / 5 HP	Variable speed - 75kW / 10HP	Variable speed - 75kW / 10HP
	230/400V, 60hz, 3ph	-	-	I sp - 3.3 kW / 4.4 HP II sp - 5.5 kW / 7.5 HP	-	-
Power of Bowl Motor (I & II speed)	230/400V, 50/60hz, 3ph	-	I sp - 0.3 kW / 0.4 HP II sp - 1.2 kW / 1.6 HP	-	I sp - 0.55 kW / 0.75 HP II sp - 2.2 kW / 3 HP	I sp - 0.55 kW / 0.75 HP II sp - 2.2 kW / 3 HP
	230V, 50/60hz, 1ph	-	-	I sp - 0.3 kW / 0.4 HP II sp - 1.2 kW / 1.6 HP	-	-
	400V, 50hz, 3ph	-	-	I sp - 0.3 kW / 0.4 HP II sp - 1.2 kW / 1.6 HP	Variable speed - 2.2kW / 3HP	Variable speed - 2.2kW / 3HP
Depth		740mm / 29.13"	1045mm / 41.14"	1200mm / 47.24"	1485mm / 58.46"	1567mm / 61.69"
Bowl diameter		525mm / 20.67"	570mm / 22.44"	675mm / 26.57"	786mm / 30.94"	870mm / 34.25"
Height		1082mm / 42.6"	1263mm / 49.72"	1450mm / 57.09"	1510mm / 59.45"	1510mm / 59.45"
Net weight		188kg / 414.46 lbs	343kg / 756.18 lbs	493kg / 1086.87 lbs	723kg / 1593.94 lbs	747kg / 1646.85 lbs

*Based on: 60% dough hydration, 12% flour moisture, 2°C water

* Specifications are subject to change without notice





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



PM-40
PM-60



PM-30



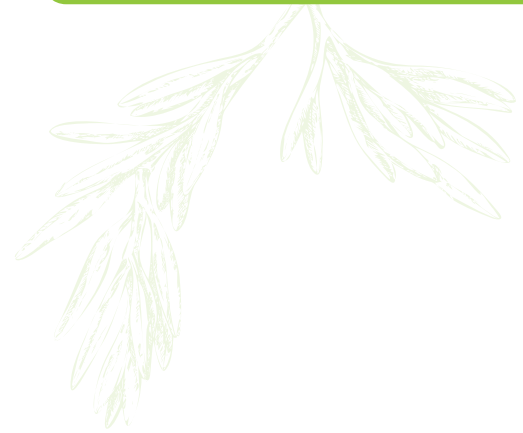
PM-10
PM-20



PM-8C



PM-5C



Mixer Attachments



PLV - Vegetable slicer attachment, attaches to hub



PLM - Mincer attachment, attaches to hub.



Whip - Meringue, cake, whipped cream, angel food



Beater - Mayonnaise, waffle, pie, cookies, icing, fondant



Hook - Heavy bread, pizza, raised dough, whole wheat, pasta



Removable Safety Guard available in all models

PLANETARY MIXERS

FIXED SPEED

Powerline heavy-duty mixers are designed to operate safely and efficiently under heavy work conditions. These mixers are built to the safety standards of CE, utilizing stainless steel safety guards, emergency stop buttons and thermal overload protection. The hardened alloy gear transmission is virtually silent, yet powerful enough to keep up with peak demands.

All Mixers are equipped with a stainless steel bowl, stainless steel whip, batter beater, and dough hook as standard equipment. PM-10, PM-20, PM-30, PM-40, PM-60 and PM-80 are built with a #12 hub attachment which enables them to power the PLM mincer and PLV vegetable slicer attachments (optional accessories).

Model	Capacity	Motor Power	Voltage (60hz/50hz)	Transmission (Gear/Belt)	Packing Dimension (D x W x H)	Net Weight	Shipping Weight
PM-5C	5 quarts	1 HP DC carbon brush motor	110V/220V	Gear	470 x 370 x 520mm	15 kg	17.45 kg
PM-8C	8 quarts	1/3 HP	110V/220V	Gear	500 x 350 x 650mm	25 kg	27.75 kg
PM-10	10 quarts	1/3 HP	110V/220V	Gear	580 x 460 x 940mm	78 kg	87 kg
PM-20	20 quarts	1/2 HP	110V/220V	Gear	600 x 560 x 1070mm	92 kg	104 kg
PM-30	30 quarts	1 HP	220V/380V	Belt	730 x 670 x 1370mm	195 kg	213 kg
PM-40	40 quarts	1.5 HP	220V/380V	Belt	820 x 700 x 1500mm	260 kg	280 kg
PM-60	60 quarts	3 HP	220V/380V	Belt	850 x 710x 1500mm	285 kg	310 kg
PM-80	80 quarts	3 HP	220V/380V/415V 50/60HZ 3PH	Gear	1220 x 880 x 1770mm	400 kg	480 kg

* Specifications are subject to change without notice

PLANETARY MIXERS

VARIABLE SPEED

Powerline Planetary Mixer is an industrial equipment for preparing food, ceramic dough or other types of products. These units can continuously produce large quantities of dough.

STANDARD FEATURES

- White painted carbon steel frame
- Digital control
- Inverter with 20 speeds
- Automatic bowl locking (up) and unlocking (down) system
- Stainless steel bowl's security cover
- Whisk with dismountable cover for cleaning
- Bowl support with stainless steel AISI 304 front structure
- Bowl drain cap for BTL series
- BTF series are equipped with stainless steel bowl, whisk, paddle and hook
- Feet in AISI 304 stainless steel and castors



BTL
Shown with optional stainless steel trolley

BTF-040

Model		BTF-040	BTF-060	BTL-100	BTL-140
Bowl Capacity		40 L	60 L	100 L	140 L
Emulsion	max.	10 L	15 L	25 L	35 L
Creams without Emulsion	max.	20 L	30 L	50 L	70 L
Creams with Emulsion	max.	12 L	18 L	30 L	42 L
Bread Dough (flour)	max.	8 kg / 17.64 lb	12 kg / 26.46 lb	25 kg / 55.12 lb	35 kg / 77.16 lb
Shortcrust pastry (flour)	max.	12 kg / 26.46 lb	18 kg / 39.68 lb	35 kg / 77.16 lb	49 kg / 108.3 / b
Power	230V, 50/60hz, 1ph 230/, 50/60hz, 3ph 400V, 50/60hz, 3ph	2.2 kW / 3 HP 1.5 kW / 2 HP 1.5 kW / 2 HP	3 kW / 4 HP 2.2 kW / 3 HP 2.2 kW / 3 HP	3 kW / 4 HP	4 kW / 5.3 HP
Power Lifting	230V, 50/60hz, 1ph 230/, 50/60hz, 3ph 400V, 50/60hz, 3ph	0.25 kW / 0.3 HP 0.25 kW / 0.3 HP 0.25 kW / 0.3 HP	0.25 kW / 0.3 HP 0.25 kW / 0.3 HP 0.25 kW / 0.3 HP	0.55kW / 0.75HP	0.55kW / 0.75HP
Dimension (D x W x H)		970 x 620 x 1445 mm 38.19 x 24.41 x 56.89"	970 x 620 x 1445 mm 38.19 x 24.41 x 56.89"	960 x 1240 x 2095 mm 37.81 x 48.81 x 82.5"	960 x 1240 x 2095 mm 37.81 x 48.81 x 82.5"
Net Weight		210 kg / 462.97 lb	215 kg / 473.99 lb	612 kg / 1349.22 lb	635 kg / 1399.92 lb

* Based on 60% dough hydration, 12% flour moisture, 2°C water

SEMIAUTOMATIC DIVIDERS / ROUNDERS



Powerline semi-automatic Divider / Rounder is superior, ergonomic, reliable and has high productive performance in the cutting and rolling process giving it a level of excellence in the preference of professionals in the food industry.

These Dividers / Rounders are ideal for pies, rolls, tortillas, pizzas, breads and many more.

STANDARD FEATURES

- Available in 15, 22 & 30 pieces with a maximum capacity of 3.65 kg
- White painted carbon steel body frame
- Stainless steel AISI 304 knives
- Fixed press and knives
- Ergonomic POM C head and ring (lighter and rust free)
- No oil bath systems
- Auto lubricated shafts – no need of lubrication on the shafts
- Free spare parts kit (springs and stopper)
- Feet in AISI 304 stainless steel and castors



DSF-422

Model	DSF-415	DSF-422	DSF-430
No. of pieces	15	22	30
*Dough weight (gram / ounce)	900-3650 g / 32-129 oz	900-3650 g / 32-129 oz	900-3650 g / 32-129 oz
*Weight of dough pieces (gram / ounce)	60-240 g (2-8.5 oz)	40-165 g (1.5-5.75 oz)	30-122 g (1-4.25 oz)
Power – 120/230V, 50-60hz, 1ph – 230/400V, 50/60hz, 3ph	0.55 kW / 0.75 HP 0.55 kW / 0.75 HP	0.55 kW / 0.75 HP 0.55 kW / 0.75 HP	0.55 kW / 0.75 HP 0.55 kW / 0.75 HP
Overall dimension (D x W x H)	660mm x 620mm x 1340mm 26" x 24.41" x 52.75"	660mm x 620mm x 1340mm 26" x 24.41" x 52.75"	660mm x 620mm x 1340mm 26" x 24.41" x 52.75"
Net Weight	285 kg / 628 lb	285 kg / 628 lb	285 kg / 628 lb

* Maximum and minimum capacities depend on fermentation

* Specifications are subject to change without notice





LMA-624



LSA-516

REVERSIBLE SHEETERS

LSA-516, LMA-624

Powerline Reversible Dough Sheeters are robust, reliable and user-friendly, suitable for multiple recipes in diverse working environments for hotels, restaurants, pastry shops and small to high production bakeries. These sheeters are suitable for sheeting and stretching any kind of dough; yeast, croissants, puffed pastries, danish, flaky pastries, savory dough, soft pastry dough as well as stiff pizza or other kinds of dough of required thickness. They are designed to ensure the highest degree of performance and efficiency you expect from Powerline.

STANDARD FEATURES

- Frame in carbon steel coated (no plastic elements)
- Digital control
- 2 bidirectional belt drives
- Minimal sheeting thickness: 2mm (depends on dough type)
- Gap between cylinders is 40mm
- Laminating rollers 60mm ø in stainless steel AISI 304
- Foldable and removable tables in stainless steel AISI 304
- Feet in AISI 304 stainless steel and castors (LMA)
- Removable foot control in LMA series

Model	LSA-516	LMA-624
Working Area (Belt Dimension)	1600mm x 480mm / 63" x 18.8"	2400mm x 580mm / 94.5" x 22.8"
Maximum dough capacity (not fermented dough)	8 kg / 17.7 lb	12kg / 26.6 lb
Overall dimension (D x W x H)	960 x 1900mm x 825mm / 37.8" x 74.8" x 32.5"	1025 x 2700 x 1170mm / 40.35" x 106.3" x 46.06"
Net Weight	174 kg / 383.60 lb	249 kg / 548.95 lb

* Specifications are subject to change without notice