



# SPECIFICATIONS



## ARTICLE

Designation : **Electric brine pump PM4**

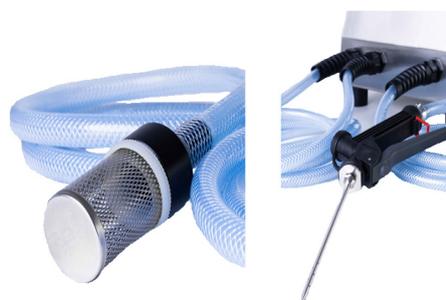
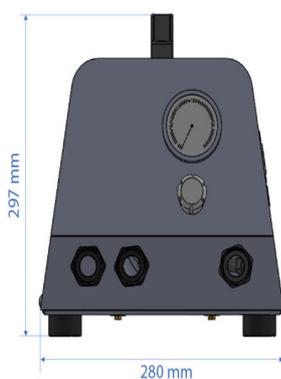
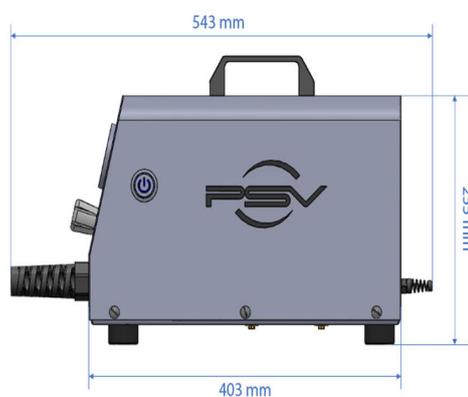
Code bobet : **23619**

Selling Unit : **Unit**



Non-contractual pictures

## CHARACTERISTICS



The PSV PM4 professional salting pump is designed for delicatessens. It is equipped with a self-priming pump, a constant flow rate, and an integrated pressure regulator with a pressure gauge for optimal pressure adjustment.

MODEL: PM4

DIMENSIONS: 543 x 280 x 297 mm

WEIGHT: 17 kg

THEORETICAL FLOW RATE: 1620 L/h

PRESSURE: 1.5 to 4.5 bar

MOTOR POWER: 0.56 kW

VOLTAGE: 380 V / 3-50 Hz

THREE-PHASE MOTOR

- Pump start and stop via a 24V self-holding stainless steel button
- Self-priming, constant-flow pump made of 316L stainless steel
- One-piece stainless steel casing
- Variable pressure with pressure gauge
- Carrying handle
- Noise reduction using sound-absorbing panels
- Aeration system
- Integrated pressure regulator with pressure gauge
- Suction unit with filter
- Backflow system Integrated
- For a maximum of 10 hams per week

\* Supplied with a transparent hose + single-probe gun

SPARE PARTS:

- Needle code 24129

STANDARDS

Compliant with Directive 2006/42/EC on machinery

Compliant with the following standards:

- EN 60204-1:2018 Safety of machinery - Electrical equipment of machinery
- EN 55014-1:2017 Electromagnetic compatibility
- EN 1672-2+A1:2009 Food processing machinery - Basic concepts - Part 2: Hygiene and cleanability requirements



## CARACTERISTIQUES ENVIRONNEMENTALES

### Pompe à saler électrique PM4

Code BOBET : 23619

Les impacts environnementaux de ce produit ont été analysés le long de son cycle de vie.



#### FABRICATION

- Fournisseur français
- Fabrication française