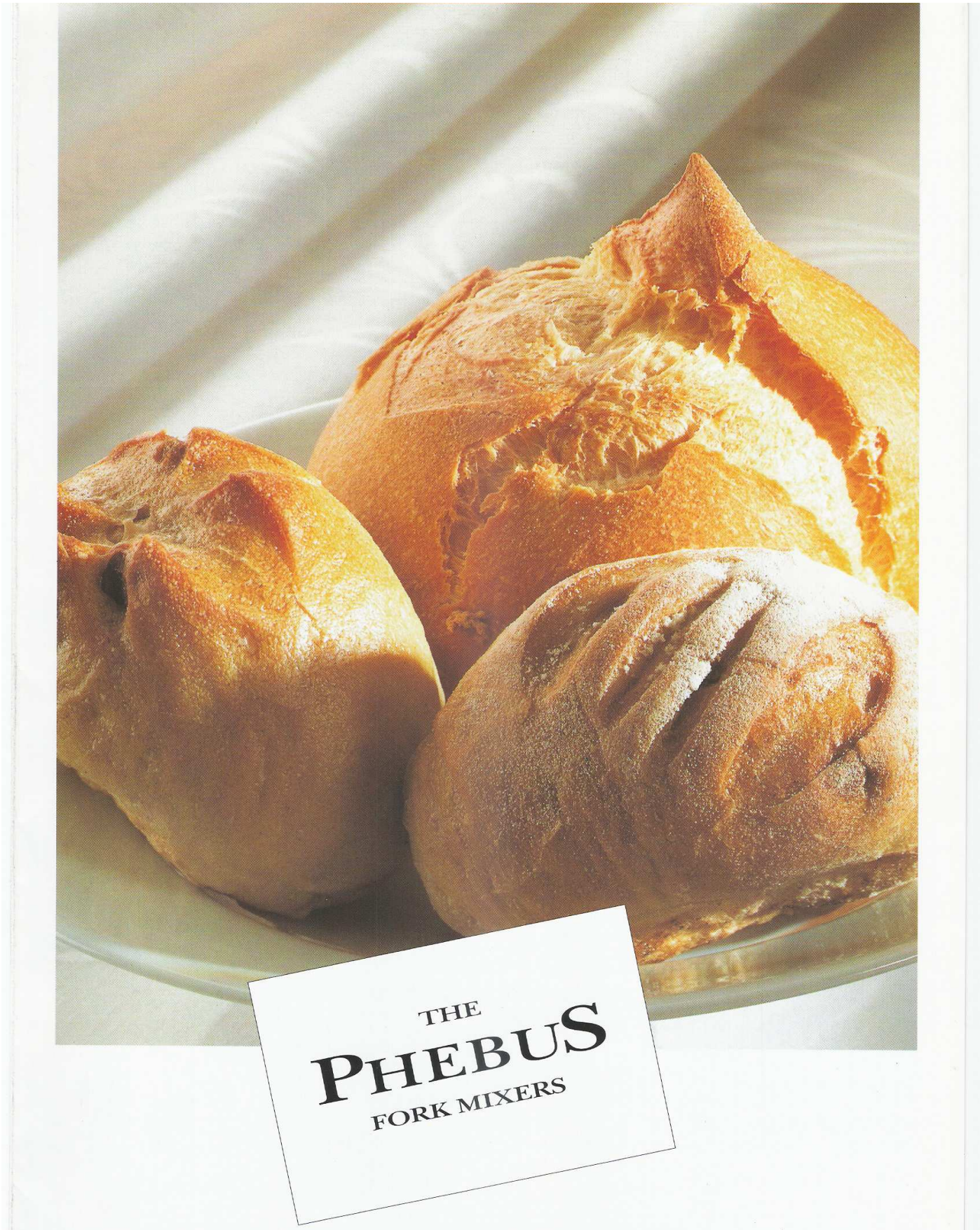
GUYON WEST
2410 Cades Way, Vista CA 92081 +1 760-598-1168 sales@guyonwest.com



The 2330M mixer
with 2 automatic timers.

Phebus: the largest range in the world



PHEBUS 2330 MAL
Fork mixer bakery model
with 2 automatic timers and
removable bowl on trolley.
Minimum capacity: 20 l water/33 kg flour
Maximum capacity: 60 l water/100 kg flour
7 other possible versions
There is an intermediate 2230 model which
is available in 6 versions:
Minimum capacity: 15 l water/25 kg flour
Maximum capacity: 45 l water/75 kg flour



PHEBUS 2170M
Fork mixer bakery model
with 2 automatic timers.
Minimum capacity:
10 l water/17 kg flour
Maximum capacity:
30 l water/50 kg flour
5 other possible versions

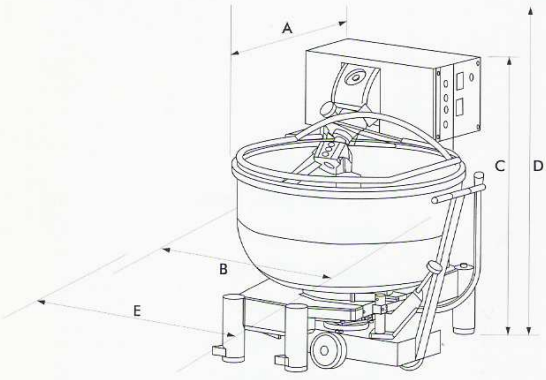


PHEBUS 15120
Fork mixer pastry model.
Minimum capacity:
8 l water/13 kg flour
Maximum capacity:
23 l water/39 kg flour
Also version with fixed
driven bowl (15120 E)

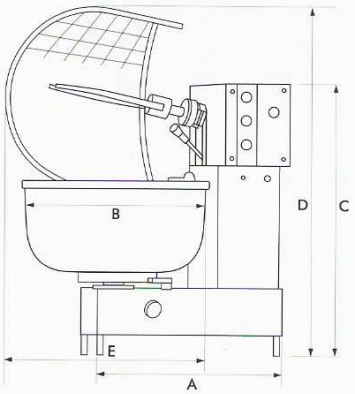
220V / 3 PH / 19 A

FEATURES	1010 1V	1030 1V	1010 2V	1030 2V	1550	1595	15120	1550 E	1595 E	15120 E	1595 AL	1595 AE	2170 S	2170 M	2170 ME	2170 SAL	2170 MAL	2170 MAE	2230 S	2230 M	2230 ME	2230 SAL	2230 MAL	2230 MAE	2330 S	2330 M	2330 ME	2330 SAL	2330 MAL	2330 MAH	2330 MAE	2330 MAEH	3440 S	3440 M	3440 SAL	3440 MAL	3440 MAE
Fixed alumin. bowl	●	●	●	●	●	●		●	●				●	●	●				●	●	●				●	●	●						●	●			
Fixed stainless steel bowl							●			●																											
Removable alumin. bowl											●	●				●	●	●				●	●	●				●	●	●	●	●			●	●	●
Single phase 230 V, single speed	●	●																																			
Three phases 400 V, 2 speeds			●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
24 V / AC control					●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
1 Sonatan timer							●			●			●			●			●			●			●			●						●			
2 mechanical timers														●			●			●			●			●			●	●				●		●	
3 digital display timers															●			●			●			●			●				●	●					●
Fixed driven bowl, 2 speeds								●	●	●				●						●						●					●	●					
Removable driven bowl, 2 speeds											●							●						●			●					●	●				●
Hydraulic arm lifting and bowl locking																															●		●				
OPTIONS																																					
Stainless steel bowl					●	●		●	●		●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
Tipping bowl					●	●	●																															
Mounted on wheels					●	●	●	●	●	●																												
Table on wheels	●	●	●	●																																	
Reverse speed					●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●						
3 fork alumin. arm	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
Right handed assembly													●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●					
Circular grid													●	●	●				●	●	●				●	●	●						●	●			
Bowl variation								●	●	●		●			●			●			●			●			●				●	●					●

		1010 1V	1030 1V	1010 2V	1030 2V	1550	1595	15120	1550 E	1595 E	15120 E	1595 AL	1595 AE	2170 S et M	2170 ME	2170 SAL et MAL	2170 MAE	2230 S et M	2230 ME	2230 SAL et MAL	2230 MAE	2330 S et M	2330 ME	2330 SAL et MAL	2330 MAH	2330 MAE	2330 MAEH	3440 S	3440 M	3440 SAL	3440 MAL	3440 MAE
BOWL CAPACITY	*L*	10	30	10	30	50	95	120	50	95	120	95	95	170	170	170	170	230	230	230	230	330	330	330	330	330	330	440	440	440	440	440
POWER	*kw*	0,55	0,8	0,55	0,8	1,8	2,6	2,6	2,8	3,6	3,6	2,6	3,6	5,5	6,5	5,5	6,8	5,5	5,5	5,5	6,8	5,5	6,8	5,5	5,5	8,3	8,3	8,1	8,1	8,1	8,1	9,4
DOUGH	*L*	1,8	6	1,8	6	10	18	23	10	18	23	18	18	30	30	30	30	45	45	45	45	60	60	60	60	60	60	90	90	90	90	90
	kg	3	10	3	10	16	30	39	16	30	39	30	30	50	50	50	50	70	70	70	70	100	100	100	100	100	100	150	150	150	150	150
WEIGHT	*kg*	60	80	60	80	200	205	240	225	230	265	270	300	440	490	530	630	450	500	540	950	460	510	550	880	1000	1200	620	620	770	770	1400
DIMENSIONS	*mm* *A*	560	640	560	640	890	960	1045	890	960	1045	970	970	1130	1130	1165	1270	1370	1370	1400	1650	1435	1435	1500	1600	1680	1680	1580	1580	1580	1580	1650
	B	420	470	420	470	650	730	775	850	930	975	800	1000	915	1115	1100	1300	1080	1350	1270	1500	1154	1354	1270	1270	1500	1500	1225	1255	1300	1300	1500
	C	450	550	450	550	990	990	1125	990	990	1125	990	990	1265	1265	1265	1265	1175	1175	1265	1540	1185	1185	1265	1400	1540	1540	1400	1400	1400	1400	1650
	D	630	830	630	830	1090	1175	1445	1090	1175	1445	1175	1175	1500	1500	1500	1500	1625	1625	1650	1650	1690	1690	1770	1770	1690	2130	1800	1800	1800	1800	1800
	E					780	950	985	780	950	985	985	985	1120	1120	1220	1220	1155	1155	1300	1300	1255	1255	1325	1325	1325	1325	1395	1395	1515	1515	1515







L ' A R T D U M É L A N G E

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Bertrand & Associés Nantes - B 316 844 323 00014 - Photos : J.P. Goyenneau - This brochure is not contractual, ours efforts to improve our mixing equipment being constant, the features of our machines can be 06/98