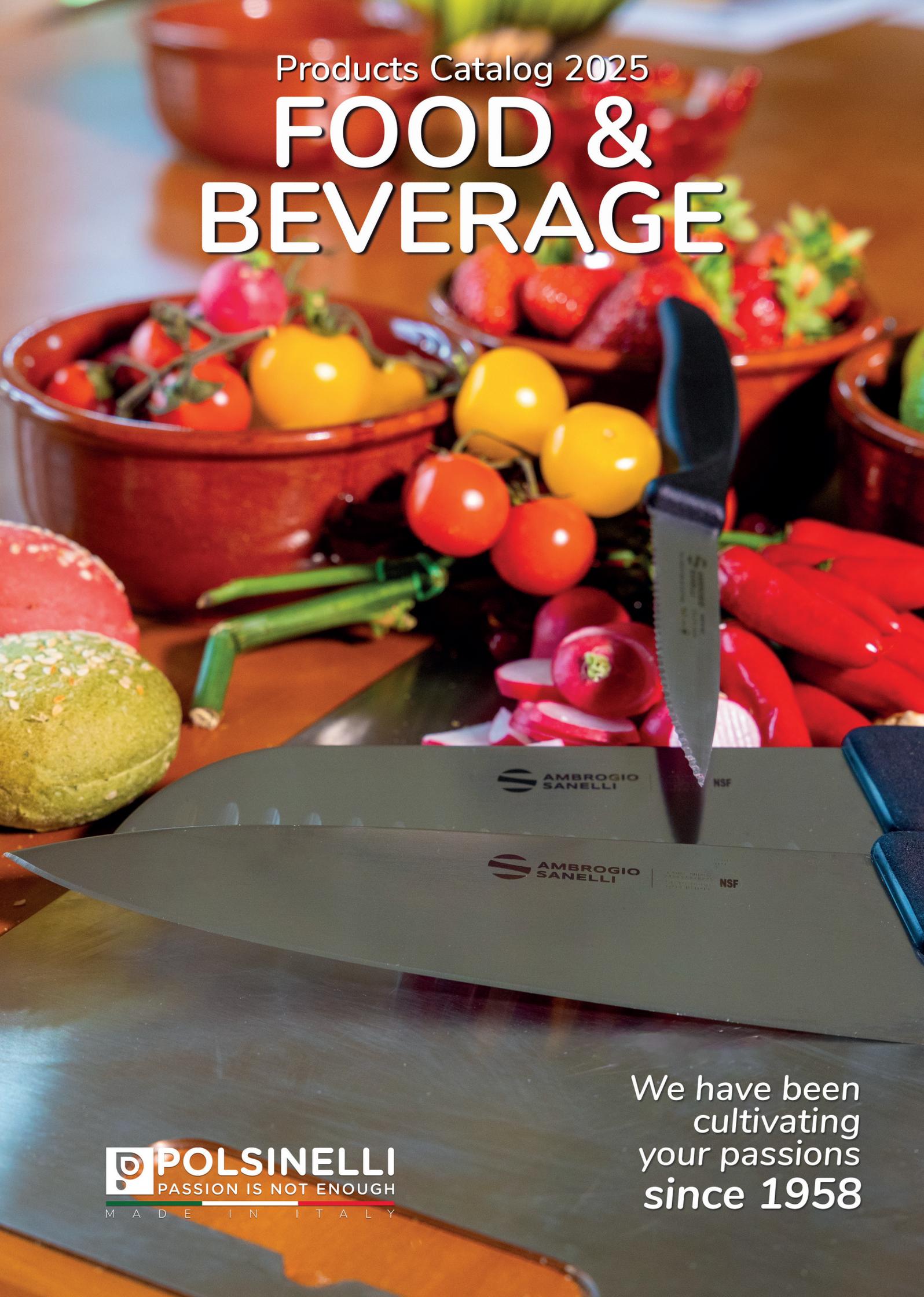


Products Catalog 2025

# FOOD & BEVERAGE



 **POLSINELLI**  
PASSION IS NOT ENOUGH

M A D E I N I T A L Y

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cultivating  
your passions  
*since 1958*



# Food & Beverage

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## Motorized Jam Pot

The motorized stainless steel jam pot is a professional tool designed to ensure optimal cooking of fruit. Equipped with a food-grade silicone bottom-scraping strip attached to the bottom paddle, it guarantees an excellent final product by preventing burning and caramelization. Made of 18/10 stainless steel (AISI 304), this model ensures exceptional durability for long-term use and preserves the organoleptic qualities of the jam.



Perforated lid for steam release

Motor with gear motor



Shaft with stirring paddles and silicone strip



Analog thermometer



1" GAS ball valve x ENO 30 with ENO 30 curve for 35 to 75 L capacity



Stainless steel DIN32 valve with PG30 for 100 to 300 L capacity



SKU	Description	Power supply	Valve	Thickness (mm) Walls - Bottom	Dimensions (mm)	Weight (Kg)
AMP0009	Motorized pot 35 L	220 V - 50 Hz - 0,09 kW	1" M X ENO 30 M	1 - 1,5	Ø 370 x 550h	12,50
AMP0010	Motorized pot 50 L	220 V - 50 Hz - 0,09 kW	1" M X ENO 30 M	1 - 1,5	Ø 455 x 550h	15,50
AMP0011	Motorized pot 75 L	220 V - 50 Hz - 0,09 kW	1" M X ENO 30 M	1 - 1,5	Ø 455 x 650h	17,50
AMP0012	Motorized pot 100 L	220 V - 50 Hz - 0,09 kW	DIN32 X PG30	1 - 1,5	Ø 530 x 650h	21,50
AMP0013	Motorized pot 150 L	220 V - 50 Hz - 0,09 kW	DIN32 X PG30	1 - 1,5	Ø 630 x 650h	24,50
AMP0014	Motorized pot 200 L	220 V - 50 Hz - 0,09 kW	DIN32 X PG30	1 - 1,5	Ø 630 x 850h	29,50
AMP0015	Motorized pot 300 L	220 V - 50 Hz - 0,37 kW	DIN32 X PG30	1,5 - 2	Ø 710 x 950h	54,50



## Motorized Tri-Clamp jam pot

The stainless steel motorized jam kettle is a professional tool designed to ensure optimal cooking of fruit. Equipped with a food-grade silicone scraper strip attached to the bottom paddle, it prevents burning and caramelization, delivering an excellent final product. Manufactured of 18/10 stainless steel (AISI 304), this model guarantees ideal durability for long-term use and full preservation of the jam's organoleptic properties.

Fitted with a Tri-Clamp valve, it maintains the product's organoleptic qualities. The quick coupling Tri-Clamp system consists of a stainless steel DN32 CLAMP valve (1" 1/2) with a stainless steel PG 30 hose fitting, gaskets, and CLAMP clamps, ensuring a sterile environment and compliance with the highest production standards. This system offers ease of assembly and disassembly without additional tools, as well as straightforward sanitization due to smooth connections.

Motor with gear motor



Analog thermometer



Shaft with stirring paddles and silicone strip



Stainless Steel Tri-Clamp Valve



SKU	Description	Power supply	Clamp valve	Thickness (mm) Walls - Bottom	Dimensions (mm)	Weight (Kg)
AMP0017	Motorized pot 35 L	220V - 50 Hz - 0,09 kW	1" 1/2 DN32x PG30	1 - 1,5	Ø370 x 550h	13,00
AMP0018	Motorized pot 50 L	220V - 50 Hz - 0,09 kW	1" 1/2 DN32x PG30	1 - 1,5	Ø455 x 550h	16,00
AMP0019	Motorized pot 75 L	220V - 50 Hz - 0,09 kW	1" 1/2 DN32x PG30	1 - 1,5	Ø455 x 650h	18,00
AMP0020	Motorized pot 100 L	220V - 50 Hz - 0,09 kW	1" 1/2 DN32x PG30	1 - 1,5	Ø530 x 650h	22,00
AMP0021	Motorized pot 150 L	220V - 50 Hz - 0,09 kW	1" 1/2 DN32x PG30	1 - 1,5	Ø630 x 650h	25,00
AMP0022	Motorized pot 200 L	220V - 50 Hz - 0,09 kW	1" 1/2 DN32x PG30	1 - 1,5	Ø630 x 850h	30,00
AMP0023	Motorized pot 300 L	220V - 50 Hz - 0,37 kW	1" 1/2 DN32x PG30	1,5 - 2	Ø710 x 950h	55,00

# Pots



## Stainless steel pot with tap

The pot with a tap is a high-quality model designed to meet all needs thanks to its ease of use. Made of stainless steel 18/10 (AISI 304), it ensures top-level robustness and guarantees optimal preservation of the product's organoleptic properties.



Lid with knob



Handles



Stainless steel tap



SKU	Description	Tap	Thickness (mm) Walls - Bottom	Dimensions (mm)	Weight (Kg)
ABP0115	Stainless steel pot 25 L	3/4"	1 - 1,5	Ø 302 x 365h	3,30
ABP0116	Stainless steel pot 35 L	3/4"	1 - 1,5	Ø 370 x 375h	4,30
ABP0117	Stainless steel pot 50 L	3/4"	1 - 1,5	Ø 455 x 370h	5,70
ABP0118	Stainless steel pot 75 L	1"	1 - 1,5	Ø 455 x 495h	6,30
ABP0119	Stainless steel pot 100 L	1"	1 - 1,5	Ø 530 x 480h	8,70
ABP0120	Stainless steel pot 150 L	1"	1 - 1,5	Ø 630 x 490h	11,70
ABP0121	Stainless steel pot 200 L	1"	1 - 1,5	Ø 630 x 680h	18,70
ABP0392	Stainless steel pot 300 L	1"	1,5 - 2	Ø 710 x 800h	28,70



# Accessories for pots

## Basket Filter

The Polsinelli basket filter is an essential tool during the processing phase, allowing a simple and quick separation of outer casings and solid residues from the liquid. Entirely made of stainless steel, the basket filter can also be used with pots equipped with a temperature probe well. Its 1.5 mm perforations optimize the efficiency and speed of filtration. Additionally, it is equipped with comfortable recovery handles.

SKU	Description	Dimensions (mm)	Weight (Kg)
ABP0490	Basket filter for pot 25 L	Ø 290 x 340 h	3,00
ABP0064	Basket filter for pot 35 L	Ø 340 x 340 h	4,25
ABP0065	Basket filter for pot 50 L	Ø 427 x 340 h	5,35
ABP0066	Basket filter for pot 75 L	Ø 427 x 470 h	7,20
ABP0067	Basket filter for pot 100 L	Ø 490 x 470 h	8,10
ABP0262	Basket filter for pot 150 L	Ø 570 x 470 h	10,70
ABP0068	Basket filter for pot 200 L	Ø 570 x 630 h	12,00
ABP0372	Basket filter for pot 300 L	Ø 640 x 790 h	20,00
ABP0535	Basket filter for pot 500 L	Ø 830 x 790 h	39,00



## Stainless Steel Supports for pots

The pot support is a practical accessory in the beer production process. Made entirely of AISI 304 stainless steel, it is sturdy and durable, making it ideal for placement in any work environment.

The choice of AISI 304 stainless steel ensures long-lasting performance and corrosion resistance while being easy to clean and guarantees the highest hygienic standards during operations. Its structure is designed to effectively support the weight of a full kettle.



SKU	Description	Structure (mm)	Dimensions (mm)	Weight (Kg)
ABP0210	Support EVO for pot 150/200 L	Boxed 40x40	630 x 630 x 310h	10,00
ABP0211	Support EVO for pot 300 L	Boxed 40x40	720 x 720 x 310h	11,00
ABP0212	Support EVO for pot 500 L	Boxed 40x40	930 x 930 x 310h	13,00
ABP0213	Support EVO for pot 670/800 L	Boxed 40x40	1025 x 1025 x 310h	16,00
ABP0307	Support EVO for pot 1000 L	Boxed 40x40	1150 x 1150 x 310h	20,00
ABP0318	Support for pot 100 L	Boxed 40x40	530 x 530 x 310h	8,90
ABP0214	Support for pot 150/200 L	Boxed 40x40	630 x 630 x 310h	9,90
ABP0215	Support for pot 300 L	Boxed 40x40	720 x 720 x 310h	11,50
ABP0216	Support for pot 500 L	Boxed 40x40	930 x 930 x 310h	13,00
ABP0217	Support for pot 670/800 L	Boxed 40x40	1025 x 1025 x 310h	15,00

# Gas Burners



## Cromo and Cast Iron

The gas burner is a practical device for those seeking a durable and easy-to-clean cooking surface. It is ideal for convenient use in breweries, wineries, and food production facilities, delivering excellent cooking performance while occupying minimal space. The gas burner operates on LPG or, upon request, on natural gas. Models range from outdoor cast iron burners to burners equipped with safety valve, pilot flame, piezoelectric ignition, and a solenoid valve.

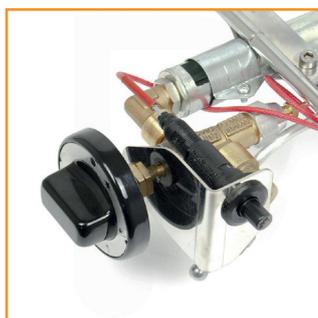
Cromo



Cromo EV



Piezoelectric Ignition



Piezoelectric Ignition with Solenoid Valve



Piezoelectric Unit, Safety, Pilot Flame



Cast Iron Burner



SKU	Description	Use	Accessories	Consumption LPG Kg/h	Dimensions (mm)	Weight (Kg)
FGP0006	Cast iron 5,5 kW	External		0,354	450x450x155h	6,70
FGP0092	Cromo 6 kW	Internal	Piezo, safety, pilot	0,436	300x314x210h	4,15
FGP0089	Cromo 6 kW	Internal	Piezo, safety, pilot, solenoid valve 24V	0,436	300x300x170h	4,20
FGP0091	Cromo 9,2 kW	Internal	Piezo, safety, pilot	0,669	400x400x240h	5,15
FGP0090	Cromo 9,2 kW	Internal	Piezo, safety, pilot, solenoid valve 24V	0,669	400x414x240h	5,20



## Radial Gas Burners

The radial gas burner is a practical device for those seeking a durable and easy-to-clean cooking surface. It is suitable for convenient use in breweries, wineries, and food production facilities, offering excellent cooking performance while taking up minimal space.

The gas burner is powered by LPG or, upon request, by natural gas. Depending on the model, it may be equipped with safety valve, pilot flame, piezoelectric ignition, and a 24V solenoid valve.

Piezoelectric Unit, Safety,  
Pilot Flame



24V Solenoid Valve



SKU	Description	Use	Accessories	Consumption LPG Kg/h	Dimensions (mm)	Weight (Kg)
FGP0076	Radial 8 kW Ø 400	Internal	Piezo, safety, pilot	0,582	615x400x250h	5,01
FGP0077	Radial 8 kW Ø 400	Internal	Piezo, safety, pilot, solenoid valve 24V	0,582	700x400x250h	5,05
FGP0079	Radial 11 kW Ø 500	Internal	Piezo, safety, pilot	0,800	715x500x250h	5,75
FGP0080	Radial 11 kW Ø 500	Internal	Piezo, safety, pilot, solenoid valve 24V	0,800	800x500x250h	5,80
FGP0084	Radial 14 kW Ø 680	Internal	Piezo, safety, pilot	1,019	940x680x255h	5,30
FGP0081	Radial 26 kW Ø 560	Internal	Piezo, safety, pilot	1,892	885x560x250h	8,80
FGP0082	Radial 26 kW Ø 560	Internal	Piezo, safety, pilot, solenoid valve 24V	1,892	930x560x250h	9,20
FGP0085	Radial 35 kW Ø 740	Internal	Piezo, safety, pilot	2,532	1020x740x250h	13,90
FGP0086	Radial 35 kW Ø 740	Internal	Piezo, safety, pilot, solenoid valve 24V	2,532	1060x740x250h	14,00
FGP0087	Radial 35 kW Ø 930	Internal	Piezo, safety, pilot	2,532	1210x930x250h	18,00
FGP0088	Radial 35 kW Ø 930	Internal	Piezo, safety, pilot, solenoid valve 24V	2,532	1250x930x250h	18,20

# Cheese



## Mini Stainless Steel Dairy Plant

The AISI 304 stainless steel mini dairy plants are available in 142, 230, or 330-liter capacities, ideal for small and medium-sized businesses such as agritourisms, dairies, and farms seeking a reliable, efficient, professional-grade, and easy-to-install machine.

This machine is perfect for producing caciotta, pecorino, and various types of cheese fully automatically, autonomously managing the milk heating and mixing cycles. Thanks to its water jacket, the mini dairy plant can reach near-boiling temperatures without compromising the integrity of the milk, allowing the production of cheese and ricotta with any type of milk.

Entirely made of AISI 304 stainless steel, it comes equipped with a gas burner provided with piezoelectric ignition, pilot flame, safety system, and 12V solenoid valve, which works with the thermostat and probe to automatically control the burner based on the selected temperature.

For milk mixing, the machine includes a fully enclosed gear motor and two adjustable paddles on the shaft to set the height according to the quantity of milk. The total discharge is facilitated by a 2" AISI 316 stainless steel ball valve.

Thermostat Probes



Mixing Blades



Thermostat



SKU	Description	Double wall	Ø smoke tube	Gas burner	Cauldron interior (mm)	Dimensions (mm)	Weight (Kg)
AFP0059	Mini Dairy Plant 142 L	water	150 mm	26 kW	Ø 700 x 450h	1070 x 1200 x 1600h	66,00
AFP0101	Mini Dairy Plant 230 L	water	150 mm	35 kW	Ø 850 x 450h	1200 x 1200 x 1600h	124,00
AFP0102	Mini Dairy Plant 330 L	water	150 mm	35 kW	Ø 900 x 450h	1400 x 1200 x 1600h	143,00

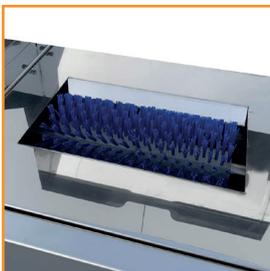


## Stainless Steel Brushing Machine - 300 mm with cart

Water Drain



Brushes (side by side)



Entirely made of AISI 304 stainless steel, the cheese brushing machine is the perfect tool for removing mold from aging cheese wheels. It is provided with a continuous washing system for the rotating brush and a manual adjustment system for the work surface to regulate the brushing force. The cheese brushing machine can also be used to oil the wheels. The practical stainless steel cart with wheels (two with brakes), on which the brush machine is mounted, allows for easy movement to the work area. A set of medium-hard brushes with a total length of 300 mm is included, ideal for wheels with a maximum diameter of 300 mm. Brushes with different hardness levels are available upon request. Brush replacement is quick and easy, without requiring the disassembly of the shaft or motor. The cheese brushing machine operates with a 230 V single-phase power supply and has a rotation speed of 400 rpm. An electronic speed control system adjustable from 20 to 400 rpm is available upon request.



SKU	Description	Power supply	Ø Maximum mould (mm)	Dimensions (mm)	Weight (Kg)
AFP0058	Cheese brushing machine	230 V	300	850 x 500 x 1230h	55,00



## Stainless Steel Draining Table

The stainless steel draining table is a tool used in dairies to speed up whey drainage during the maturation of curd. Made from AISI 304 stainless steel, the draining table efficiently removes whey thanks to a work surface equipped with a special hole connected to an AISI 304 stainless steel ball valve DN15 3/4" with a Ø 20 hose barb. The draining table is available in various sizes and is easy to move thanks to four wheels, two of which are lockable with brakes. This feature allows the table to be relocated quickly and securely locked in place without scratching or damaging the floor. Practical and safe, the AISI 304 stainless steel draining table is easy to clean after each use due to its completely smooth surfaces and provides maximum convenience for operators. Available in two versions: with or without shelf.

Model with Shelf



Model without Shelf



Swivel Wheels



Drain Valve



Table Interior



SKU	Description	Internal board height (mm)	Dimensions (mm)	Weight (Kg)
AFP0078	Stainless steel draining table 1000 x 500	78,5	1015 x 500 x 900h	18,00
AFP0079	Stainless steel draining table 1000 x 500 with shelf	78,5	1015 x 500 x 900h	20,00
AFP0070	Stainless steel draining table 1000 x 800	78,5	1115 x 800 x 900h	20,50
AFP0071	Stainless steel draining table 1000 x 800 with shelf	78,5	1115 x 800 x 900h	22,50
AFP0033	Stainless steel draining table 1200 x 500	78,5	1215 x 500 x 900h	20,50
AFP0042	Stainless steel draining table 1200 x 500 with shelf	78,5	1215 x 500 x 900h	22,50
AFP0046	Stainless steel draining table 1200 x 800	78,5	1315 x 800 x 900h	23,20
AFP0063	Stainless steel draining table 1200 x 800 with shelf	78,5	1315 x 800 x 900h	25,20
AFP0093	Stainless steel draining table 1600 x 800	78,5	1615 x 800 x 900h	28,00
AFP0092	Stainless steel draining table 1600 x 800 with shelf	78,5	1615 x 800 x 900h	29,00
AFP0084	Stainless steel draining table 2000 x 500 with shelf	78,5	2015 x 500 x 900h	36,00



## Stainless Steel Cheese Harp

The stainless steel cheese harp with handle is a practical and useful tool, ideal for processing small quantities of milk. Made from AISI 304 stainless steel (18/10 for food use), the tool offers high resistance to wear, with food-grade certified polyethylene components and a buffer at the edge to protect both the harp and the bottom of the container. The AISI 316 L stainless steel blades ensure precise cutting with minimal whey loss. Its open design reduces friction, allowing smoother product handling. The stainless steel cheese harp is a reliable, long-lasting investment for professionals seeking a durable and effective accessory.

skimmer Ø 19 and Ø 22



Skimmer Ø 28



skimmer Ø 34



SKU	Description	Ø skimmer (mm)	Handle (mm)	Pad	Weight (Kg)
AFP0052	Stainless Steel Cheese Harp Ø 19 with handle	190	Ø 25 x 930	Polyethylene	0,95
AFP0099	Stainless Steel Cheese Harp Ø 22 with handle	220	Ø 25 x 930	Polyethylene	1,00
AFP0055	Stainless Steel Cheese Harp Ø 28 with handle	280	Ø 30 x 1500	Polyethylene	1,65
AFP0057	Stainless Steel Cheese Harp Ø 34 with handle	340	Ø 30 x 1500	Polyethylene	1,70

# Yogurt



## Electric Yogurt Maker 25 L

With the 25 L electric yogurt maker insulated with fiberglass ceramic, you can produce yogurt, stracchino, and soft cheeses in general. Made of AISI 304 stainless steel, it is provided with a water jacket with a 230 V heating element. The insulated electric yogurt maker allows you to heat, pasteurize, and cool (cooling via the circulation of cold water in the jacket) the product according to the producer's needs, thanks to the manually operated thermostat that keeps the operating temperature constant. The included lid with agitator ensures the product remains homogeneous.

Electric panel



Analog thermometer



SKU	Description	Insulation	Power	Ø Cauldron (mm)	Dimensions (mm)	Weight (Kg)
AFP0062	Electric Yogurt Maker 25 L	fiber ceramic	3,5 kW	350	550 x 500 x 1050h	24,00



## Stainless Steel Table with Shelf

The stainless steel table with shelf, manufactured by Polsinelli, is designed to perform a variety of tasks in environments where hygiene and durability are essential. Made from AISI 304 stainless steel, known for its corrosion resistance and ease of cleaning, it is ideal for professional settings such as kitchens, laboratories, or any space requiring high hygienic standards.

With a height of 830 mm, the table helps preventing improper posture during activities. The practical lower shelf provides space to organize tools and equipment, keeping everything within easy reach and enhancing operational efficiency. Additionally, the table is characterized by a quick and easy assembly, making it ready for use in just a few simple steps.



SKU	Description	Worktop height (mm)	Dimensions (mm)	Weight (Kg)
AIP0093	Stainless steel table with shelf 1200 x 700 mm	900	1200 x 700 x 832h	34,00
AIP0104	Stainless steel table with shelf 1500 x 700 mm	900	1500 x 700 x 832h	46,00
AIP0126	Stainless steel table with shelf 2000 x 700 mm	900	2000 x 700 x 830h	57,00

## Stainless steel rack with shelves

The AISI 304 stainless steel rack is the ideal solution for those who need a robust, durable product that complies with food contact standards. Designed and manufactured by Polsinelli in its own facilities, it ensures high construction quality by combining strength, stability, and versatility of use. Thanks to its sturdy laser-cut structure, this rack is highly resistant to corrosion, moisture, and wear, making it perfect for professional environments such as restaurants, food laboratories, wineries, pharmaceutical industries, and hospitals. Its essential design allows it to integrate seamlessly into any setting, including domestic spaces, offering optimal space organization and facilitating operational management.



SKU	Description	Shelf dimensions (mm)	Dimensions (mm)	Weight (Kg)
AIP0132	Stainless steel rack 4 shelves	1000 x 400 x 50h	1000 x 400 x 1800h	47,00
AIP0133	Stainless steel rack 5 shelves	1000 x 400 x 50h	1000 x 400 x 2000h	56,00



## Stainless Steel Pastry Board

Our pastry board is entirely made of AISI 304 stainless steel (18/10), the most widely used type of steel in kitchens due to its compatibility with all types of food. It is available in two versions: with a rear splashback and without.

Its 1.5 mm thickness and 19 mm support fold make the pastry board stable on the work surface, while the advanced laser cutting technology used in production ensures rounded edges, enhancing handling and safety against accidental cuts. The pastry board is mirror polished and is characterized by a non-stick surface, ensuring dough does not adhere to it. 100% "Made in Italy" quality.

Without Splashback



With Splashback



Placed on a Counter



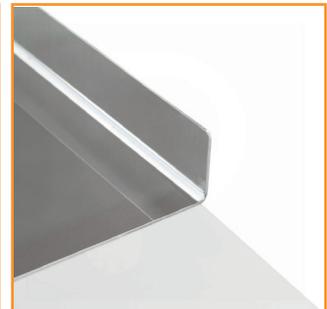
Front Edge Detail



Placed on a Counter



Splashback Detail



SKU	Description	Riser height (mm)	Thickness (mm)	Weight (Kg)
AIP0098	Stainless steel pastry board 300 x 500 mm	/	1,5	1,90
AIP0099	Stainless steel pastry board 400 x 500 mm	/	1,5	2,50
AIP0100	Stainless steel pastry board 500 x 500 mm	/	1,5	3,00
AIP0107	Stainless steel pastry board 600 x 500 mm	/	1,5	3,70
AIP0109	Stainless steel pastry board 800 x 500 mm	/	1,5	5,00
AIP0111	Stainless steel pastry board 1000 x 500 mm	/	1,5	6,20
AIP0101	Stainless steel pastry board with splashback 300 x 500 mm	40	1,5	2,00
AIP0102	Stainless steel pastry board with splashback 400 x 500 mm	40	1,5	2,60
AIP0103	Stainless steel pastry board with splashback 500 x 500 mm	40	1,5	3,30
AIP0108	Stainless steel pastry board with splashback 600 x 500 mm	40	1,5	3,90
AIP0110	Stainless steel pastry board with splashback 800 x 500 mm	40	1,5	5,30
AIP0112	Stainless steel pastry board with splashback 1000 x 500 mm	40	1,5	6,70



## Stainless Steel Cutting Board

Add a touch of elegance and functionality to your kitchen with Polsinelli's stainless steel cutting board, an essential accessory for every chef and cooking passionate. With a thickness of 2 mm, this cutting board provides a robust and stable surface for all types of food preparation.

Designed for practicality, the stainless steel cutting board features a handle hole with a small integrated loop, making it easy to hang and always within reach. One side is satin-finished for a refined and elegant look, while the other side is mirror polished, offering a smooth surface ideal for precise cutting of vegetables, fruit, and meat. Made of AISI 304 stainless steel, the board is extremely easy to clean and sanitize, far exceeding the hygiene levels of traditional plastic cutting boards. Its non-porous surface reduces the risk of contamination, making it the perfect choice for maintaining high standards of food safety. Ideal for every type of preparation—from slicing vegetables to cutting meat—this cutting board combines functionality and aesthetics, making your culinary experience even more enjoyable and secure.



Handle with loop



SKU	Description	Finitura	Thickness (mm)	Dimensions (mm)	Weight (Kg)
AIP0129	Stainless steel cutting board 240 x 150 mm	1 mirrored side - 1 satin side	2	240 x 150	0,60
AIP0127	Stainless steel cutting board 290 x 200 mm	1 mirrored side - 1 satin side	2	290 x 200	0,90
AIP0130	Stainless steel cutting board 340 x 240 mm	1 mirrored side - 1 satin side	2	340 x 240	1,30

# Electric pumps

MONOSCREW



## Stainless Steel Internal Rotor

The progressive cavity pump, provided with body and rotor made of AISI 304 stainless steel, complete with a cart and handle, is a tool that you can easily move in the cellar. Recommended for those working in the oenology sector for transferring wine and grape must. It is also suitable for transferring high-temperature food-grade liquids. The stainless steel rotor ensures the organoleptic properties of the product remain unaltered, complying with food safety standards as per D.M. 21/03/73. Models equipped with a flow rate control variator or inverter allow precise regulation of the liquid flow.

P30 A.T. with electrical speed variator - 380V



P30 A.T. with inverter - 220V



P30 A.T. - 220V



Gauge



IN/OUT sleeve 1" GAS



Stainless steel handle



Inverter



SKU	Description	Power supply	Power	RPM	Flow hL/h	Input Exit	Dimensions (mm)	Weight (Kg)
EPP0059	P30 A.T.	220V - 50 Hz	1 Hp	1400	29	1" GAS	770x330x506h	22,00
EPP0060	P30 A.T. with inverter IP65	220V - 50 Hz	0,75 Hp	10-2000	2-42	1" GAS	770x330x506h	30,00
EPP0061	P30 A.T. with E.S.V. variator	220V - 50 Hz	0,75 Hp	190-1000	5-20	1" GAS	645x330x665h	24,00



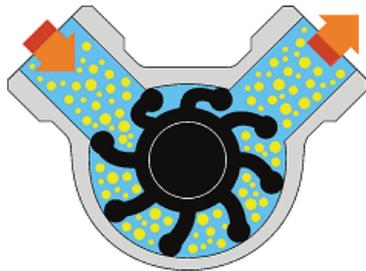
# Electric pumps

FLEXIBLE IMPELLER

## Major 60 Electric Pump

The GR Major 60 electric pump is the recommended choice for those looking to handle the transfer of jam, oil, wine, pomace, and other food liquids with a high-quality professional tool. This volumetric electric pump is equipped with a flexible NBR impeller, powered by a 220 V, 2 HP motor.

With a capacity of reaching 470 rpm, enabling a transfer speed of 200 liters per minute, the pump is particularly suited for transporting large quantities of product efficiently and effectively.



Key operating features and benefits. The flexible impeller blades deform to draw the liquid into the pump, transferring it continuously to the outlet (discharge).

*This principle combines gentle pumping with high self-priming capacity.*



SKU	Description	Power supply	Power	RPM	Flow L/min	Hose barb	Dimensions (mm)	Weight (Kg)
EPP0045	Major 60 single phase	220V - 50 Hz	1,5 Hp	470	200	GA60 X PG60	1040x484x682h	44,00
EPP0046	Major 60 three-phase	380V - 50 Hz	2 Hp	470	280	GA60 X PG60	1040x484x682h	44,00

# Labeling machines

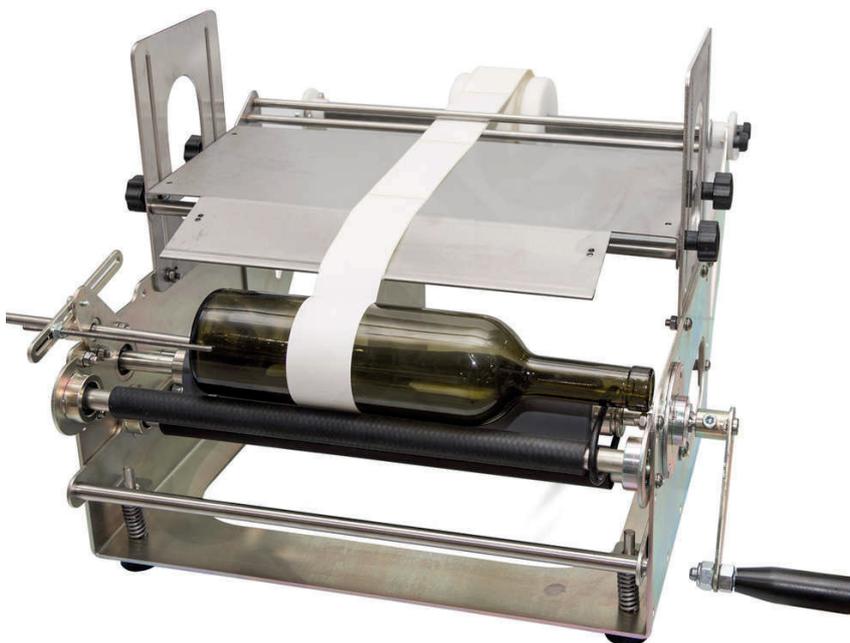
STAINLESS STEEL MANUAL



## ETI 05

Ideal for small businesses and individuals who need to label independently with a compact, low-cost, yet highly productive machine. It is suitable for cylindrical bottles with a diameter between 45 and 120 millimeters and a height between 50 and 450 millimeters. The manual operation does not require electricity. A version with a batch stamper is also available.

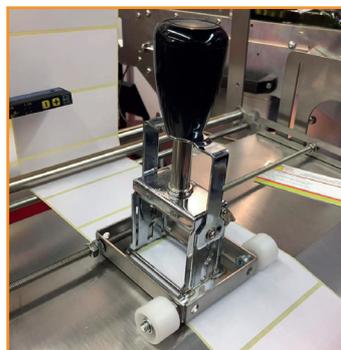
Batch stamper



Back label distance regulator



Stamper positioned on ETI 05



SKU	Description	Features	Production	Dimensions (mm)	Weight (Kg)
IPP0068	ETI 05	Ø bottle 45/120 mm	500 bottle/h	570 x 500 x 360h	18,00
IPP0070	ETI 05 with batch stamper	Ø bottle 45/120 mm	400 bottle/h	570 x 500 x 360h	19,00
IPP0277	Batch stamper	press area mm 45x20	400 bottle/h	100 x 100 x 150h	1,00

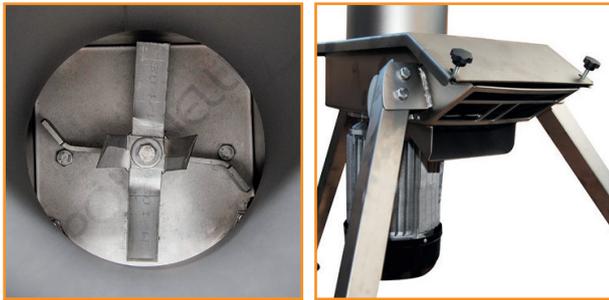


# Equipments

## Fruit Mill

The electric motor-powered fruit mill is designed to crush all types of stoneless fruits, such as apples and pears, as well as various vegetables like potatoes and carrots. Entirely made of AISI 304 stainless steel, it is suitable for both small-scale producers and large companies in the food industry. Equipped with a single-phase motor operating at 220V, it delivers a capacity of 1000-1200 kg per hour, making it the ideal choice for professional, high-productivity use.

The mill features a hopper with a wide opening for easy feeding and a convenient outlet for the chopped products, under which a collection container of various sizes can be easily placed. It is equipped with sturdy adjustable legs and a safety system with an emergency stop that activates when opened, ensuring maximum security during operation.



Alimentazione 220 V - 50 Hz 2 kW

SKU	Description	Flow	Hopper size (mm)	Loading height (mm)	Discharge height (mm)	Dimensions (mm)	Weight (Kg)
MLP0002	Fruit Mill	1000-1200 Kg/h	610	1380	520	1100x610x1400h	45,00

## Essential Oil Extractor Distiller

The essential oil extractor distiller allows you to obtain a high-quality product from a variety of medicinal plants such as lavender, mint, rosemary, bay leaf, and thyme. It consists of a heating tank equipped with a removable internal filter, a lid with clamp closure, and a 25-liter cooling tank featuring a tube and coil. The equipment also includes an analog thermometer and a built-in safety valve.



SKU	Description	Heating tank dimensions (mm)	Cooling tank dimensions (mm)	Dimensions (mm)	Weight (Kg)
SIP0050	Distiller 75 L	Ø 400 x 750h	Ø 302 x 365h	1160x450x870h	14,00
SIP0051	Distiller 120 L	Ø 500 x 650h	Ø 302 x 365h	1200x540x870h	17,40
SIP0052	Distiller 200 L	Ø 500 x 1000h	Ø 302 x 365h	1200x540x1150h	19,80

# Equipments

## PROFESSIONAL SIEVING MACHINES



### ROBOT COUPE

The Robot Coupe sieving machine is an efficient and reliable product used to prepare sauces and purées, vegetable and fruit mousses, cooking bases, fish soups, and much more. Ideal for meeting the needs of professionals in the food and wine industry, the Robot Coupe can separate seeds, pits, fibers, bones, and fish bones without crushing them, thus preventing any bitter aftertaste in the final product. Made entirely of stainless steel, it ensures a processing capacity of 60 to 120 kg per hour.

C80



Continuous feed hopper



Blades speed 1500 rpm



Sieve with 1 mm holes included



C120



SKU	Description	Power supply	Power	Production	RPM	Dimensions (mm)	Weight (Kg)
MLP0003	Robot Coupe C80	230 V	650 W	60 Kg/h	1500	610 x 360 x 540h	21,00
MLP0033	Robot Coupe C120	400 V	900 W	120 Kg/h	1500	1030 x 400 x 860h	46,00
MLR0015	Sieve - Holes 0,5 mm - C80	-	-	-	-	Ø 150 x 185h	0,85
MLR0017	Sieve - Holes 1 mm- C80	-	-	-	-	Ø 150 x 185h	0,85
MLR0007	Sieve - Holes 3 mm- C80	-	-	-	-	Ø 150 x 185h	0,85
MLR0016	Sieve - Holes 5 mm- C80	-	-	-	-	Ø 150 x 185h	0,85
MLR0008	Sieve - Holes 0,5 mm- C120	-	-	-	-	Ø 205 x 250h	1,05
MLR0018	Sieve - Holes 1 mm- C120	-	-	-	-	Ø 205 x 250h	1,05
MLR0019	Sieve - Holes 2 mm- C120	-	-	-	-	Ø 205 x 250h	1,05
MLR0020	Sieve - Holes 3 mm- C120	-	-	-	-	Ø 205 x 250h	1,05
MLR0021	Sieve - Holes 5 mm- C120	-	-	-	-	Ø 205 x 250h	1,05



### ELECTRIC AND MANUAL MEAT GRINDERS

The electric meat grinder is a professional tool designed to deliver top performance for food industry professionals. Built with high-quality materials, the meat grinder is equipped with an oil-bath axial gear reducer that ensures excellent grinding quality. The continuous-duty induction electric motor allows uninterrupted operation, delivering an effective power output ranging from 500 to 1200 Watts.

Electric meat grinder N. 12



Electric meat grinder N. 22



Manual meat grinder N. 10



Semi-professional stainless steel electric meat grinder N. 22



SKU	Description	Power supply	Power	Production	Dimensions (mm)	Weight (Kg)
MMP0075	Electric meat grinder N. 12	220V - 50 Hz	500 W	50/90 Kg/h	520 x 270 x 320h	15,00
MMP0076	Electric meat grinder N. 22	220V - 50 Hz	600 W	70/120 Kg/h	470 x 230 x 240h	20,00
MMP0072	Semi-prof. inox electric meat grinder N. 22	220V - 50 Hz	1200 W	70/140 Kg/h	600 x 230 x 330h	26,00
MMP0073	Manual meat grinder N. 10	-	-	-	275 x 245 x 300h	2,83

# Equipments



## SLICERS

Professional slicers designed for slicing cold cuts, cheese, bread, and fish. This product line is crafted with great attention to detail, featuring wide radii and no sharp corners to allow for easy and thorough cleaning. The carriage locking system enables removal of the product tray and its support, granting access even underneath the tray itself. In the 300 S-L model, a special safety mechanism allows disassembly only when the slice thickness adjustment plate is set to "0", ensuring the blade is fully protected.

Kelly 350/M-S CEP

300 S-L



220 GS / 250 GS / 275 S

Red Special 250



SKU	Description	Power supply	Power (W)	Ø Blade (mm)	Cut capacity (mm)	Dimensions (mm)	Weight (Kg)
MMP0021	Slicer 220 GS	230 V - 50Hz	140	220	230x165 (±5)	448x363x335h	13,00
MMP0022	Slicer 250 GS	230 V - 50Hz	140	250	230x185 (±5)	480x363x365h	14,00
MMP0023	Slicer 275 S	230 V - 50Hz	150	275	230x190 (±5)	505x410x375h	15,50
MMP0024	Slicer 300 S-L	230 V - 50Hz	180	300	245x195 (±5)	570x480x420h	24,00
MMP0082	Slicer Kelly 350/M-S CEP BLC	230 V - 50Hz	300	350	280x220 (±5)	685x555x515h	35,00
MMP0026	Slicer Red Special 250	230 V - 50Hz	140	250	220x160 (±5)	530x480x375h	14,00



# Equipments

## ICE CREAM MACHINES

### CUBE

The Cube ice cream machine lets you prepare gelato, sorbet, or granita. The professional Cube ice cream maker is perfect for both home use and small-scale catering. Entirely made in Italy, it is built completely from polished and satin-finish stainless steel. Inside, it features a compressor that provides continuous cooling for prolonged operation. The safety system prevents the stainless steel paddle from moving when the transparent lid is removed. It is powered by a low-speed gear motor that prevents excess air from being incorporated into the mix, resulting in rich-flavored gelato.

CUBE 1500

CUBE 750



Control panel



Stainless steel paddle



### WIDE RANGE OF GELATO BASES AND FLAVORING PASTES



SKU	Description	Power supply	Hourly production	Power	Dimensions (mm)	Weight(Kg)
IPP0376	CUBE 750	220V - 50 Hz	1,5 kg (1,5 quart)	140 W	300 x 300 x 300h	16,00
IPP0377	CUBE 1500	220V - 50 Hz	3 kg (3 quart)	440 w	350 x 350 x 350h	25,00

# Accessories and Spare parts



SKU	Description	Weight (Kg)
RIR0429	Gasket CLAMP 1" 1/2 PTFE	0,003
RIR0547	Stainless steel joint clamps CLAMP 1"1/2	0,50
RIR0480	Stainless steel hose barb CLAMP 1"1/2 PG20	0,50
RIR0477	Stainless steel hose barb CLAMP 1"1/2 PG30	0,60
RIR0262	Stainless steel CLAMP 1"1/2 butt weld	0,40
RIR0046	Curve with plastic swivel Eno 30	0,03
RIR0018	Stainless steel hose barb DIN32 M with nut for PG 30	0,35
RIR0468	Stainless steel hose barb DIN32 M for PG 30	0,60
RIR0092	Stainless steel swivel DIN 32	1,20
RIR0115	Gasket DIN32 NBR	0,006
RIP0003	Spanner for DIN 25-32 fittings	0,36
AMR0001	Silicone replacement strip for 35 litre motorised jam pot	0,04
AMR0002	Silicone replacement strip for 50/75 litre motorized jam pot	0,05
AMR0003	Silicone replacement strip for 100 litre motorized jam pot	0,06
AMR0004	Silicone replacement strip for 150/200 litre motorised jam pot	0,07
RIR0109	Gasket GA 60	0,02
RIR0255	Stainless steel hose barb GA 60 PG 60	0,35
RIR0158	Stainless steel clamp GA 60	0,30
MMR0004	Stainless steel knife for meat grinder N. 12	0,075
MMR0043	Stainless steel plate for meat grinder N.12 F3	0,19
MMR0044	Stainless steel plate for meat grinder N.12 F6	0,16
MMR0045	Stainless steel plate for meat grinder N.12 F8	0,17
MMR0087	Stainless steel plate for meat grinder N.12 F10	0,17
MMR0040	Stainless steel plate for meat grinder N.12 F12	0,19
MMR0041	Stainless steel plate for meat grinder N.12 F16	0,17
MMR0042	Stainless steel plate for meat grinder N.12 F20	0,19
MMR0005	Stainless steel knife for meat grinder N. 22	0,10
MMR0050	Stainless steel plate for meat grinder N.22 F3	0,28
MMR0051	Stainless steel plate for meat grinder N.22 F4,5	0,30
MMR0052	Stainless steel plate for meat grinder N.22 F6	0,25
MMR0053	Stainless steel plate for meat grinder N.22 F8	0,25
MMR0046	Stainless steel plate for meat grinder N.22 F10	0,30
MMR0047	Stainless steel plate for meat grinder N.22 F12	0,30
MMR0048	Stainless steel plate for meat grinder N.22 F16	0,29
MMR0049	Stainless steel plate for meat grinder N.22 F20	0,27
MMR0006	Stainless steel knife for meat grinder N. 32	0,10
MMR0085	Stainless steel plate for meat grinder N.12 F4,5	0,17
MMR0054	Stainless steel plate for meat grinder N.32 F6	0,43
MMR0088	Stainless steel plate for meat grinder N.32 F8	0,45
MMR0099	Stainless steel plate for meat grinder N.32 F10	0,45
MMR0055	Stainless steel plate for meat grinder N.32 F14	0,43
MMR0056	Stainless steel plate for meat grinder N.32 F20	0,43
MMR0010	Filling crown for meat grinder N.12	0,03
MMR0011	Filling crown for meat grinder N.22	0,05
MMR0021	Filling funnels series 3 for meat grinder N. 22	0,10







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