



Universal mixer planetary digital control panel 3 speed 30 l 400 V

Model SAP Code 00012542



- Control type: Digital
- Safety cover: stainless steel with a filling hole
- Start /stop: Yes
- Safety element: total stop complete stop of the device in case of opening the container protects the operator from injury
- Number of speeds of device: 3
- Standard equipment for device: boiler, whisk, hook, stirrer
- Additional information: possibility of purchasing a meat grinder, vegetable grinder and 20l boiler with reduction
- Mixing system: With a fixed container
- Way of tool mounting: Planets

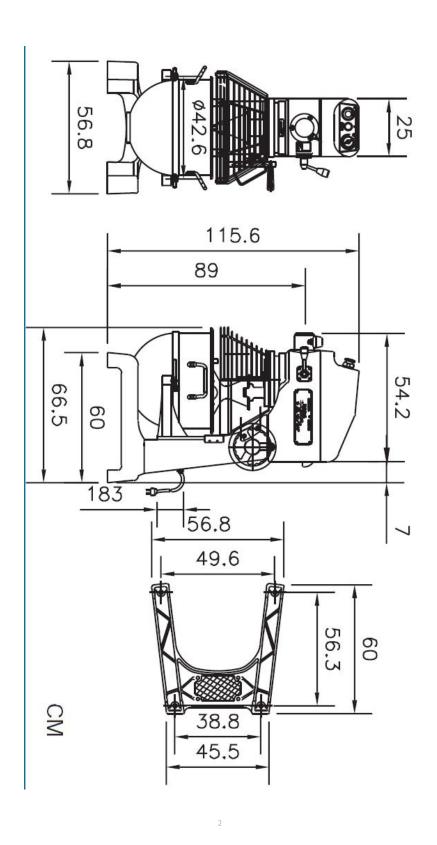
SAP Code	00012542	Power electric [kW]	0.750
Net Width [mm]	568	Loading	400 V / 3N - 50 Hz
Net Depth [mm]	660	Bowl lift	Mechanical
Net Height [mm]	1156	Weight capacity of the device container [kg]	30.00
Net Weight [kg]	200.00	_	



Technical drawing

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Planetary storage of attachments with 3 speeds

the attachments rotate around their axis and at the same time go around in a circle without the need to rotate the vessel (boiler)

- better mixing of ingredients; better quality of prepared dough
- Additional devices
 the possibility of grinding or grinding, or wiper arms, or handling carts
 - mutifunctionality

Content 5 80L

wide sortiment

- always the ideal size for every operation

Safety microswitch

without closing the microswitch, the machine will not start

- avoiding possible injury to the operator

Protective cover with filling opening

without closing the microswitch, the machine will not start

 Ingredients can be added additionally while ensuring the safety of the staff

Whisk, hook, stirrer

great basic equipment

there is no need to buy additional equipment for whipping or kneading

No oil bath

the robot has a gearbox that is not stored in an oil basin

- no release of gear oil into the food

Reduction boiler

possibility to buy a reducing boiler that fits comfortably in a larger machine, but the volume is smaller than the boiler original

 simplification of working with smaller volumes of raw materials; the customer does not have to buy a second smaller machine afterwards



Technical parameters

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Model	SAP Code	00012542		
1. SAP Code: 00012542		14. Control type: Digital		
2. Net Width [mm]: 568		15. Safety cover: stainless steel with a filling hole		
3. Net Depth [mm]: 660		16. Safety element: total stop complete stop of the device in case of opening the container protects the operator from injury		
4. Net Height [mm]: 1156		17. Way of tool mounting: Planets		
5. Net Weight [kg]: 200.00		18. Safety Microswitch: Yes		
6. Gross Width [mm]: 668		19. Start /stop: Yes		
7. Gross depth [mm]: 760		20. Timer: Yes		
8. Gross Height [mm]: 1200		21. Standard equipment for device: boiler, whisk, hook, stirrer		
9. Gross Weight [kg]: 220.00		22. Additional information: possibility of purchasing a meat grinder, vegetable grinder and 20l boiler with reduction		
10. Device type: Electric unit		23. Unmountable bowl: Yes		
11. Power electric [kW]: 0.750		24. Bowl lift: Mechanical		
12. Loading: 400 V / 3N - 50 Hz		25. Suitable operations: Mixing, whipping and kneading		

13. Number of speeds of device:

26. Mixing system:

With a fixed container



Technical parameters

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27. Weight capacity of the device container [kg]:

30.00