

Technical data sheet

Product features



Universal mixer planetary 3 speed 40 l 400 V

| | | |
|--------------|-----------------|----------|
| Model | SAP Code | 00003705 |
|--------------|-----------------|----------|



- Control type: Mechanical
- 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 | 00003705 | Power electric [kW] | 1.200 |
| Net Width [mm] | 632 | Loading | 400 V / 3N - 50 Hz |
| Net Depth [mm] | 720 | Bowl lift | Mechanical |
| Net Height [mm] | 1300 | Weight capacity of the device container [kg] | 40.00 |
| Net Weight [kg] | 265.00 | | |

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Technical drawing

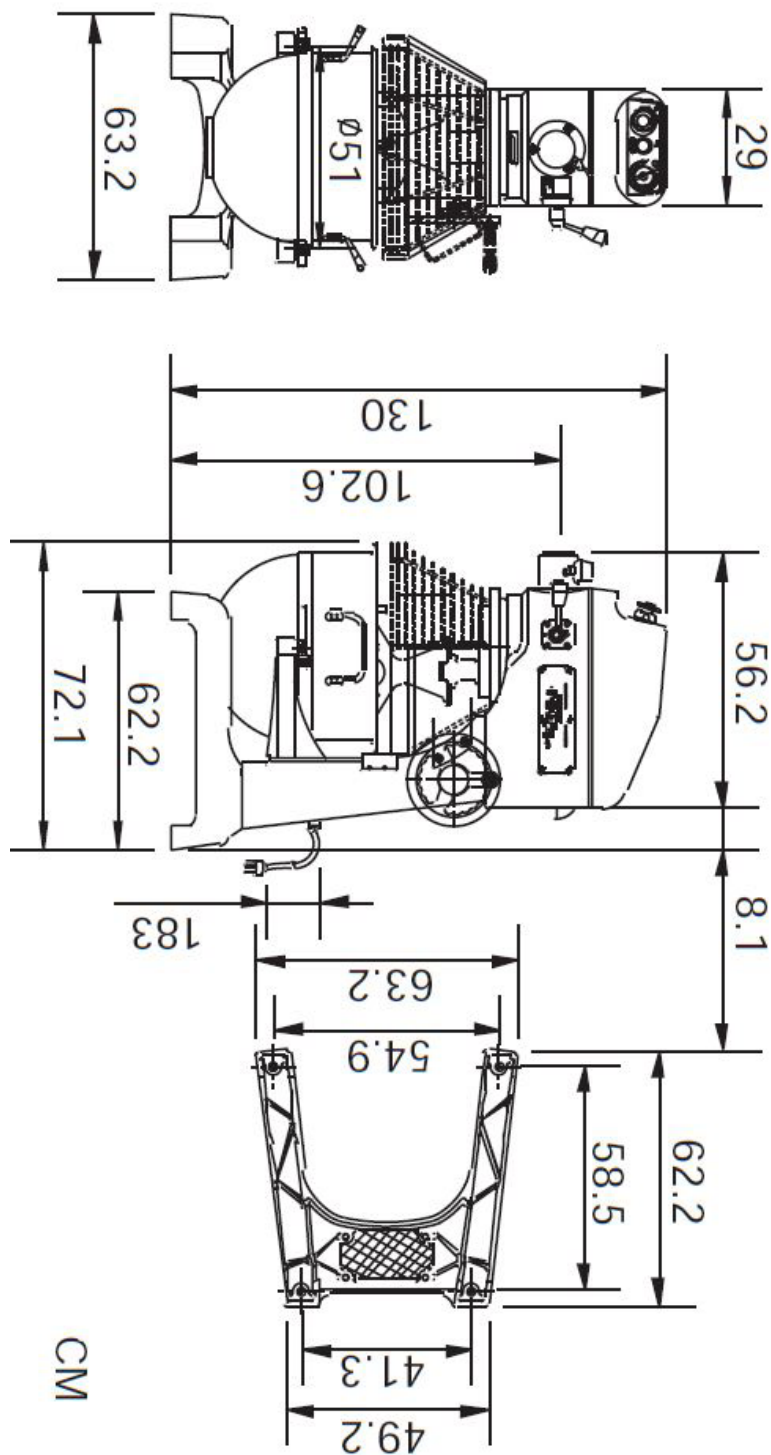


Universal mixer planetary 3 speed 40 l 400 V

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Product benefits



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1

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

2

Additional devices

the possibility of grinding or grinding, or wiper arms, or handling carts

- multifunctionality

3

Content 5 80L

wide sortiment

- always the ideal size for every operation

4

Safety microswitch

without closing the microswitch, the machine will not start

- avoiding possible injury to the operator

5

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

6

Whisk, hook, stirrer

great basic equipment

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

7

No oil bath

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

- no release of gear oil into the food

8

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

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Technical parameters



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1. SAP Code:

00003705

2. Net Width [mm]:

632

3. Net Depth [mm]:

720

4. Net Height [mm]:

1300

5. Net Weight [kg]:

265.00

6. Gross Width [mm]:

730

7. Gross depth [mm]:

820

8. Gross Height [mm]:

1200

9. Gross Weight [kg]:

290.00

10. Device type:

Electric unit

11. Power electric [kW]:

1.200

12. Loading:

400 V / 3N - 50 Hz

13. Number of speeds of device:

3

14. Control type:

Mechanical

15. Safety cover:

stainless steel with a filling hole

16. Safety element:

total stop complete stop of the device in case of opening the container protects the operator from injury

17. Way of tool mounting:

Planets

18. Safety Microswitch:

Yes

19. Start /stop:

Yes

20. Timer:

Yes

21. Standard equipment for device:

boiler, whisk, hook, stirrer

22. Additional information:

possibility of purchasing a meat grinder, vegetable grinder and 20l boiler with reduction

23. Unmountable bowl:

Yes

24. Bowl lift:

Mechanical

25. Suitable operations:

Mixing, whipping and kneading

26. Mixing system:

With a fixed container

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Technical parameters



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

40.00

28. Cross-section of conductors CU [mm²]:

1

– Výkon (kW): 3,7-5 (230 V); 6,4-8,7 (400 V)