

# Technical data sheet

## Product features



### Universal mixer planetary 3 speed 30 l 400 V

**Model**

**SAP Code**

00003704



- 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

<b>SAP Code</b>	00003704	<b>Power electric [kW]</b>	0.750
<b>Net Width [mm]</b>	568	<b>Loading</b>	400 V / 3N - 50 Hz
<b>Net Depth [mm]</b>	660	<b>Bowl lift</b>	Mechanical
<b>Net Height [mm]</b>	1156	<b>Weight capacity of the device container [kg]</b>	30.00
<b>Net Weight [kg]</b>	200.00		

# Technical data sheet

Technical drawing

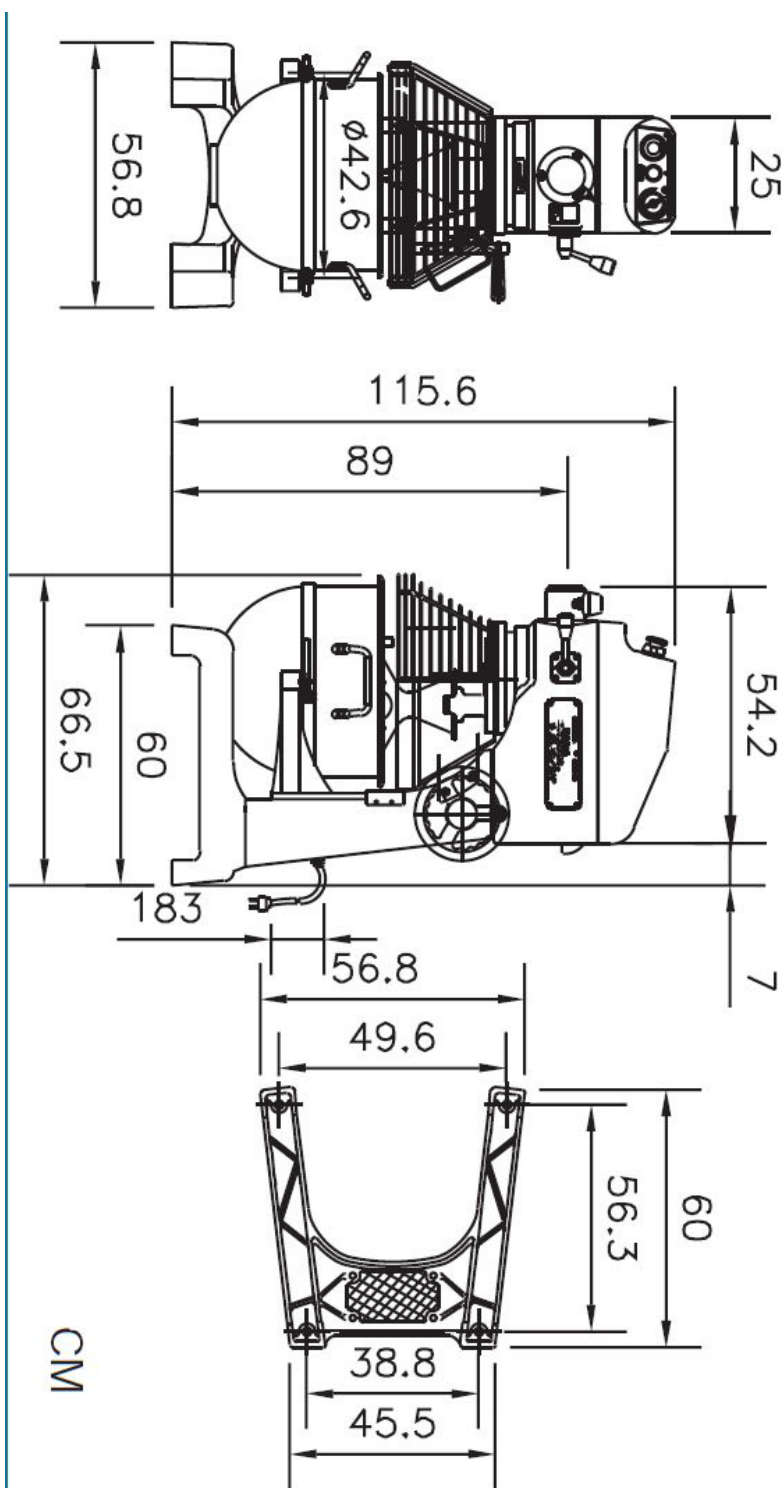


Universal mixer planetary 3 speed 30 l 400 V

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# Technical data sheet

## Product benefits



### Universal mixer planetary 3 speed 30 l 400 V

Model

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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 assortment

- 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



### Universal mixer planetary 3 speed 30 l 400 V

**Model**

**SAP Code**

00003704

**1. SAP Code:**

00003704

**2. Net Width [mm]:**

568

**3. Net Depth [mm]:**

660

**4. Net Height [mm]:**

1156

**5. Net Weight [kg]:**

200.00

**6. Gross Width [mm]:**

668

**7. Gross depth [mm]:**

760

**8. Gross Height [mm]:**

1200

**9. Gross Weight [kg]:**

220.00

**10. Device type:**

Electric unit

**11. Power electric [kW]:**

0.750

**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

# Technical data sheet

Technical parameters



Universal mixer planetary 3 speed 30 l 400 V

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

30.00

**28. Cross-section of conductors CU [mm<sup>2</sup>]:**

1