Product features



Universal mixer planetary 3 speed 50 l 400 V					
Model	SAP Code	00003707			
		 Control type: Mechanical Safety cover: stainless steel with a Start /stop: Yes Safety element: total stop completed evice in case of opening the controperator from injury Number of speeds of device: 3 Standard equipment for device: band kettle handling trolley Additional information: possibility grinder, vegetable grinder and 200 Mixing system: With a fixed contait Way of tool mounting: Planets 	ete stop of the tainer protects the oiler, whisk, hook, stirrer y of purchasing a meat l boiler with reduction		
SAP Code	00003707	Power electric [kW]	1.500		
Net Width [mm]	632	Loading	400 V / 3N - 50 Hz		
Net Depth [mm]	720	Bowl lift	Mechanical		

Net Width [mm]632Loading400 V/3N - 50 HzNet Depth [mm]720Bowl liftMechanicalNet Height [mm]1300Weight capacity of the device
container [kg]50.00Net Weight [kg]270.00Container [kg]Container [kg]

Technical drawing

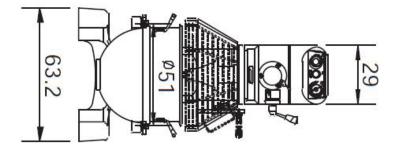


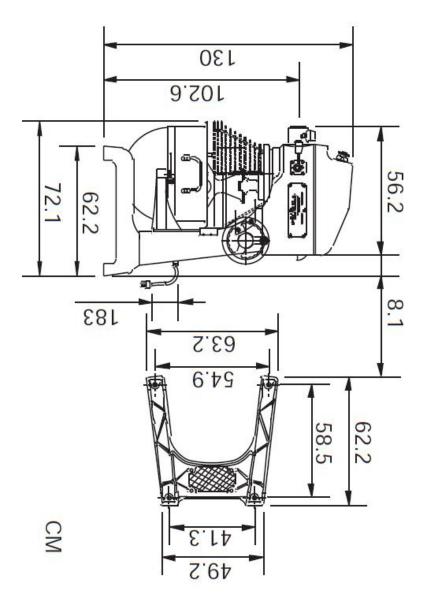


Model

SAP Code

00003707







	sal mixer planetary 3 speed 50 l 400 V		
del	SAP Code	00003707	
	Planetary storage of attachments		
1	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		
2	the possibility of grinding or grinding, or wiper arms, or handling carts		
	– mutifunctionality		
7	Content 5 80L		
5	wide sortiment		
	 always the ideal size for every operation 		
Л	Safety microswitch		
4	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 sofety of the staff 		
	the safety of the staff		
C	Broom, hook, mixer, handling cart		
6	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		
8	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



Universal mixer planetary 3 spec	ed 50 l 400 V			
Model	SAP Code	00003707		
1. SAP Code: 00003707		14. Control type: Mechanical		
2. Net Width [mm]: 632		15. Safety cover: stainless steel with a filling hole		
3. Net Depth [mm]: 720		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]: 1300		17. Way of tool mounting: Planets		
5. Net Weight [kg]: 270.00		18. Safety Microswitch: Yes		
6. Gross Width [mm]: 730		19. Start /stop: Yes		
7. Gross depth [mm]: 820		20. Timer: Yes		
8. Gross Height [mm]: 1350		21. Standard equipment for device: boiler, whisk, hook, stirrer and kettle handling trolley		
9. Gross Weight [kg]: 310.00		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]: 1.500		24. Bowl lift: Mechanical		
12. Loading: 400 V / 3N - 50 Hz		25. Suitable operations: Mixing, whipping and kneading		
13. Number of speeds of device: 3		26. Mixing system: With a fixed container		



Universal mixer planetary 3 speed 50 l 400 V					
Model	SAP Code	00003707			

27. Weight capacity of the device container [kg]: 50.00