Technical data sheet

Product features

Universal mixer planetary 4 speed 80 l 400 V		
Model	**SAP Code**	00003714

- 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: 4
- Standard equipment for device: boiler, whisk, hook, stirrer and kettle handling trolley
- Additional information: meat grinder, vegetable slicer and 40 l reduction kettle available for purchase
- Mixing system: With a fixed container
- Way of tool mounting: Planets

SAP Code	00003714	**Power electric [kW]**	2.237
Net Width [mm]	770	**Loading**	400 V / 3N - 50 Hz
Net Depth [mm]	1050	**Bowl lift**	Mechanical
Net Height [mm]	1520	**Weight capacity of the device container [kg]**	80.00
Net Weight [kg]	490.00		

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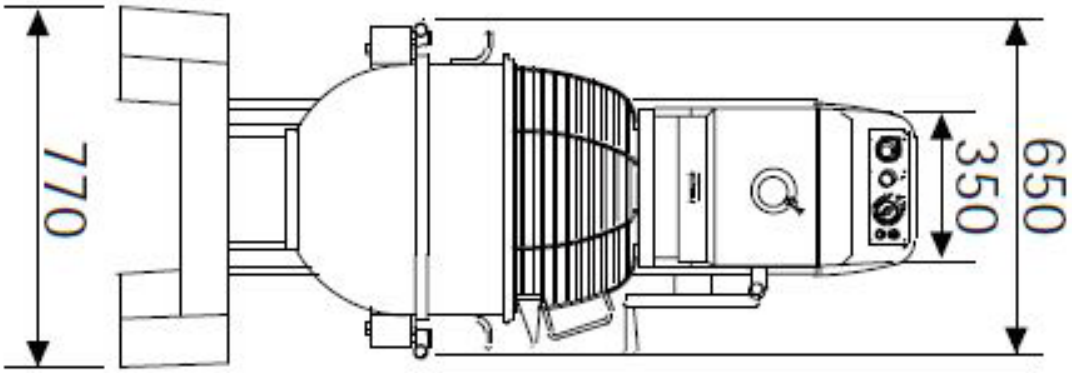
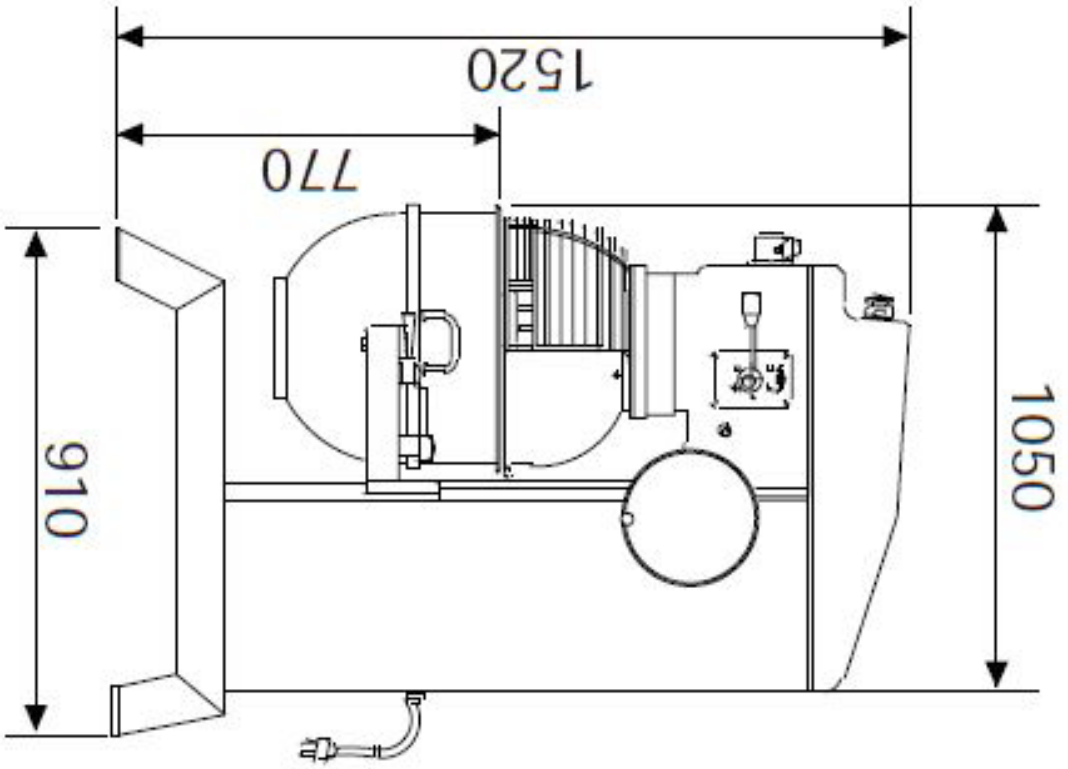
Technical drawing

Universal mixer planetary 4 speed 80 l 400 V		
Model	**SAP Code**	00003714





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Product benefits

Universal mixer planetary 4 speed 80 l 400 V		
Model	**SAP Code**	00003714

1 **Planetary storage of attachments with 4 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

- mutifunctionality

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 **Broom, hook, mixer, handling cart**

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 4 speed 80 l 400 V		
Model	**SAP Code**	00003714

1. **SAP Code:**
   00003714
2. **Net Width [mm]:**
   770
3. **Net Depth [mm]:**
   1050
4. **Net Height [mm]:**
   1520
5. **Net Weight [kg]:**
   490.00
6. **Gross Width [mm]:**
   900
7. **Gross depth [mm]:**
   1200
8. **Gross Height [mm]:**
   1900
9. **Gross Weight [kg]:**
   550.00
10. **Device type:**
    Electric unit
11. **Power electric [kW]:**
    2.237
12. **Loading:**
    400 V / 3N - 50 Hz
13. **Number of speeds of device:**
    4
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 and kettle handling trolley
22. **Additional information:**
    meat grinder, vegetable slicer and 40 l reduction kettle available for purchase
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

Universal mixer planetary 4 speed 80 l 400 V		
Model	**SAP Code**	00003714

27. Weight capacity of the device container [kg]:
80.00

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