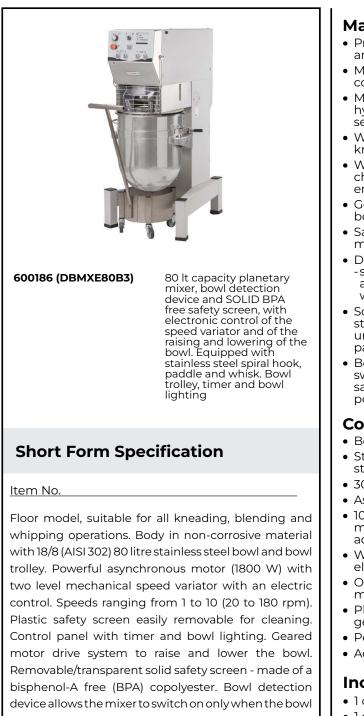


Planetary Mixers Planetary Mixer, 80 lt - Mechanical Variator with Electric Control



and the safety screen are properly installed and positioned together. Equipped with motorized bowl and bowl trolley.

Supplied with 3 tools: stainless steel spiral kneading hook, cast aluminium paddle and stainless steel wire whisk.

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	

Main Features

- Professional beater mixer for kneading, mixing and whisking all types of food products.
- Mechanical speed variator with an electric control
- Maximum capacity (flour, with 60% of hydration) 25 kg, suitable for 400-800 meals per service.
- Waterproof control panel with timer setting knob and speed setting buttons.
- Wire safety screen fitted with a removable chute to add products while working, thus ensuring operator safety.
- Geared motor drive system to raise and lower bowl and bowl lighting.
- Safety device will automatically stop the machine if the screen is lifted.
- Delivered with:
- -stainless steel spiral kneading hook, cast aluminum paddle, 302 AISI stainless steel whisk, mixing bowl for 80 It and bowl trolley
- Solid BPA-free safety screen, covering the stainless steel wire one, limits the flour and unsafe dust particles when used in bakery and pastry preparation.
- Bowl detection device allows the mixer to switch on only when the bowl and the solid safety screen are properly installed and positioned together.

Construction

- Body in non-corrosive material.
- Sturdy construction with mechanically welded strong metal frame.
- 302 AISI Stainless steel bowl 80 lt. capacity.
- Asynchronous motor with high start-up torque.
- 10 speeds from 20 to 180 rpm (planetary movement), to be set while machine is working, according to the tool and the mixture hardness.
- Water protected planetary system (IP55 electrical controls, IP23 overall machine).
- Overload protected planetary system and motor.
- Planetary movement based on self lubricating gears, eliminating any risk of leaks.
- Power: 2000 watts.
- Adjustable feet for perfect stability.

Included Accessories

- 1 of Bowl 80 It mixer PNC 650130
- 1 of Stainless steel (AISIPNC 653133 303) Spiral Hook for 80 It planetary mixers
- 1 of Whisk 80 lt
- PNC 653134 • 1 of Paddle 80 lt PNC 653135
- 1 of Bowl trolley for PNC 653585 40/60/80 lt planetary mixers



Optional Accessories

 40 It reduction kit (bowl, spiral hook, paddle, whisk) for 60 It and 80 It planetary mixers PNC 650127 PNC 650130 • Bowl 80 lt mixer • 60 lt reduction kit (bowl, spiral PNC 650131 hook, paddle, whisk) for 80 lt planetary mixers • Stainless steel (AISI 303) Spiral PNC 653133

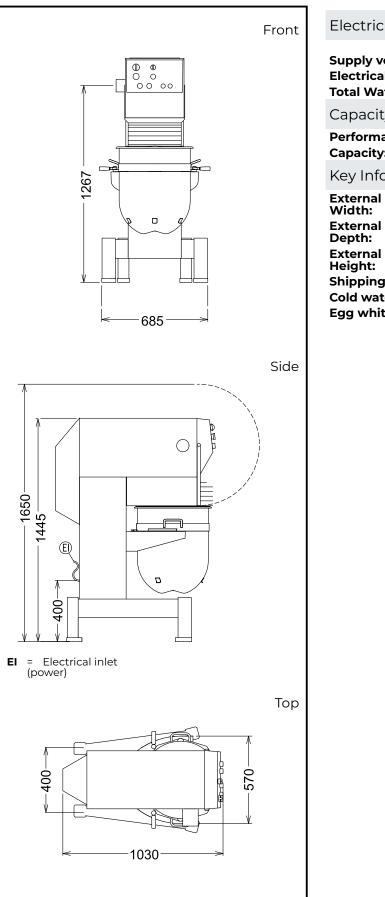
- Hook for 80 lt planetary mixers • Whisk 80 lt PNC 653134
- Paddle 80 lt PNC 653135
- Bowl scraper 80 lt PNC 653443
- Bowl trolley for 40/60/80 lt PNC 653585 planetary mixers



The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.



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Licethe	
Supply voltage: Electrical power max: Total Watts:	220-240/380-415 V/3 ph/50 Hz 2.09 kW 2.09 kW
Capacity:	
Performance (up to): Capacity:	25 kg/Cycle 80 litres
Key Information:	
External dimensions, Width: External dimensions, Depth: External dimensions, Height: Shipping weight:	685 mm 1030 mm 1445 mm 363 kg
Cold water paste: Egg whites:	25 kg with Spiral hook 120 with Whisk

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