



Planetary Mixers Planetary Mixer, 80 Lt - Electronic

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



600187 (DXBE80B3)

80 Lt planetary mixer, bowl detection device and SOLID BPA free safety screen, with electronic speed variation, timer, motorized bowl movement and bowl lighting. Equipped with stainless steel spiral hook, paddle, whisk and bowl trolley

Short Form Specification

Item No. _____

Floor model, suitable for all kneading, blending and whipping operations. Body in non-corrosive material with 18/8 (AISI 302) 80 litre stainless steel bowl and bowl trolley. Powerful asynchronous motor (4000 W) with electronic speed variator (10 speed levels from 20 to 180 rpm). Motor and mechanism are protected against overloading. Plastic safety screen easily removable for cleaning. Heavy duty safety screen. Control panel with timer and bowl lighting. Geared motor drive system to raise and lower the bowl. Removable/transparent solid safety screen - made of a bisphenol-A free (BPA) copolyester. Bowl detection device allows the mixer to switch on only when the bowl 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.

APPROVAL: _____

Main Features

- Professional beater mixer for kneading, mixing and whisking all types of food products.
- Delivered with: - stainless steel spiral kneading hook, cast aluminum paddle, 302 AISI stainless steel whisk, mixing bowl for 80 Lt and bowl trolley
- Electronic speed variator.
- Maximum capacity (flour, with 60% of hydration) 25 kg, suitable for 400-800 meals per service.
- Waterproof control panel with timer and speed setting knobs.
- Wire safety screen fitted with a removable chute to add products while working, thus ensuring operator safety.
- Geared motor drive system activates the raising and lowering of the bowl and bowl lighting.
- Safety device will automatically stop the machine if the screen is lifted.
- 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 adjust to the selected tool and the mixture hardness.
- Water protected planetary system (IP55 electrical controls, IP23 overall machine).
- Overload protected planetary system and motor.
- Height adjustable feet.
- Power: 4000 watts.
- Power: 2000 watts.
- Adjustable feet for perfect stability.

Included Accessories

- 1 of Bowl 80 Lt mixer PNC 650130
- 1 of Stainless steel (AISI PNC 653133 303) Spiral Hook for 80 Lt 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

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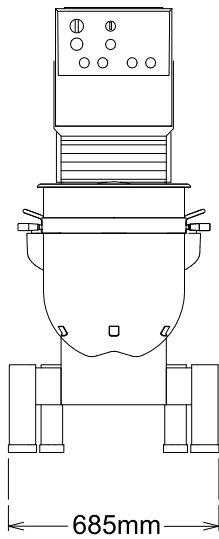


Planetary Mixers Planetary Mixer, 80 Lt - Electronic

- 40 Lt reduction kit (bowl, spiral hook, paddle, whisk) for 60 Lt and 80 Lt planetary mixers PNC 650127
- Bowl 80 Lt mixer PNC 650130
- 60 Lt reduction kit (bowl, spiral hook, paddle, whisk) for 80 Lt planetary mixers PNC 650131
- Stainless steel (AISI 303) Spiral Hook for 80 Lt planetary mixers PNC 653133
- Whisk 80 Lt PNC 653134
- Paddle 80 Lt PNC 653135
- Bowl scraper 80 Lt PNC 653443
- Bowl trolley for 40/60/80 Lt planetary mixers PNC 653585



Front



Electric

380-440 V/3N ph/50/60 Hz

Supply voltage:

Electrical power, max: 4 kW

Total Watts: 4 kW

Capacity:

Performance (up to): 25 kg/Cycle

Capacity: 80 litres

Key Information:

External dimensions,

Width: 685 mm

External dimensions,

Depth: 1050 mm

External dimensions,

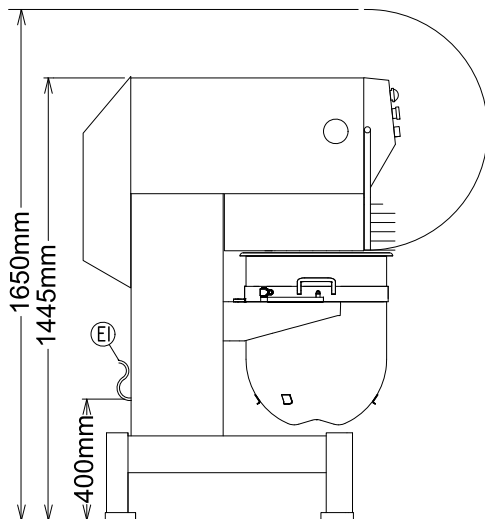
Height: 1445 mm

Shipping weight: 342 kg

Cold water paste: 25 kg with Spiral hook

Egg whites: 120 with Whisk

Side



EI = Electrical inlet (power)

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