

Planetary Mixers Planetary Mixer, 80 lt. - Electronic with Hub



together. Equipped with accessory drive hub type H (accessories are not included). Supplied with 3 tools: stainless steel spiral kneading hook, cast aluminium paddle and stainless steel wire whisk.

MODEL # NAME # SIS # AIA

- Professional beater mixer for kneading, mixing and whisking all types of food products.
- Electronic speed variator.

ITEM #

- Maximum capacity (flour, with 60% of hydration) 25 kg, suitable for 400-800 meals per service.
- Waterproof control panel with timer and speed
- Wire safety screen fitted with a removable chute to add products while working, thus ensuring
- Geared motor drive system activates the raising and lowering of the bowl and bowl lighting.
- Safety device will automatically stop the machine
- -Stainless steel spiral kneading hook, Cast aluminum paddle, 302 AISI stainless steel whisk, mixing bowl for 80 lt and bowl trolley
- -Accessory drive hub (accessories are not
- Solid BPA-free safety screen, covering the stainless steel wire one, limits the flour and unsafe dust particles when used in bakery and pastry
- Bowl detection device allows the mixer to switch on only when the bowl and the solid safety screen are properly installed and positioned together.
- Body in non-corrosive material.
- Sturdy construction with mechanically welded
- 302 AISI Stainless steel bowl 80 lt. capacity.
- Asynchronous motor with high start-up torque.
- 10 speeds form 20 to 180 rpm (planetary movement) to adjust to the selected tool and the mixture
- Water protected planetary system (IP55 electrical controls, IP23 overall machine).
- Overload protected planetary system and motor.
- Height adjustable feet.
- Adjustable feet for perfect stability.

Included Accessories

- PNC 650130 1 of Stainless steel (AISI 303) PNC 653133 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 40/60/80 lt PNC 653585 planetary mixers

Optional Accessories

• Bowl 80 lt mixer

APPROVAL:

PNC 650130 🗅

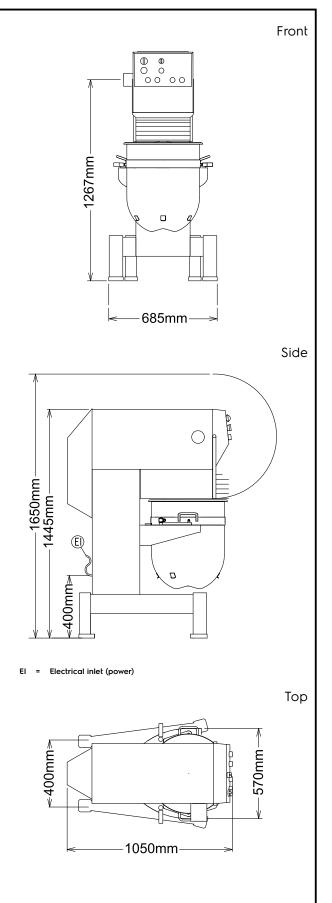


- 60 It reduction kit (bowl, spiral hook, PNC 650131 paddle, whisk) for 80 It planetary mixers
- Stainless steel (AISI 303) Spiral Hook PNC 653133
 for 80 It planetary mixers
- PNC 653134 • Whisk 80 It • Paddle 80 lt PNC 653135 • Puree strainer for H hub supplied PNC 653187 with 1 screw and 3 grids of 1.5, 3 and 6 mm PNC 653225 Vegetable cutter, attachment type H, disconnectable drive, for planetary mixers • Bowl scraper 80 It PNC 653443 • Bowl trolley for 40/60/80 It planetary PNC 653585 mixers
- Aluminium external support for 82 mm meat mincer (includes tray and pusher) - H HUB - To be combined with a meat mincer kit
- Stainless steel meat mincer kit 82 mm PNC 653725
 Enterprise cut, includes blade (3 discs, diam. 4.5 6 and 8 mm)
- Aluminium meat mincer kit 82 mm PNC 653726 □ Enterprise cut, includes blade (3 discs, diam. 4.5 - 6 and 8 mm)
- Stainless steel meat mincer kit 82 mm PNC 653727
 1/2 Unger cut, includes blade (4 discs, diam. 0, 3 4.5 and 8 mm)





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Electric	
Supply voltage: Electrical power, max:	380-440 V/3N ph/50/60 Hz 4 kW
Capacity:	
Performance (up to): Capacity:	25 kg/Cycle 80 litres
Key Information:	
External dimensions, Width: External dimensions, Depth: External dimensions, Height: Shipping weight: Cold water paste: Egg whites:	685 mm 1050 mm 1445 mm 345 kg 25 kg with Spiral hook 120 with Whisk

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