Product features



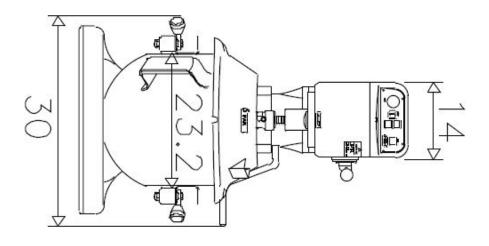
| Universal mixer planetary 3 speed 8 l 230 V |          |  |                                       |
|---|----------|--|---------------------------------------|
| Model                                       | SAP Code | 00003711   |                                       |
|   |          | <ul> <li>Device capacity [l]: 8.00</li> <li>Control type: Digital</li> <li>Safety cover: polycarbonate with</li> <li>Start /stop: Yes</li> <li>Safety element: total stop complet device in case of opening the controperator from injury</li> <li>Number of speeds of device: 3</li> <li>Standard equipment for device: w</li> <li>Way of tool mounting: Planets</li> </ul> | te stop of the<br>tainer protects the |
| SAP Code                                    | 00003711 | Net Weight [kg]  | 25.00                                 |
| Net Width [mm]                              | 300      | Power electric [kW]  | 0.200                                 |

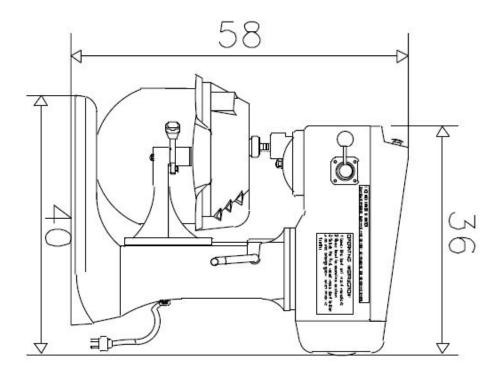
| SAP Code        | 00003711 | Net Weight [kg]     | 25.00              |
|-----------------|----------|---------------------|--------------------|
| Net Width [mm]  | 300      | Power electric [kW] | 0.200              |
| Net Depth [mm]  | 400      | Loading             | 230 V / 1N - 50 Hz |
| Net Height [mm] | 580      | Device capacity [l] | 8.00               |

Technical drawing



| Universal mixer planetary 3 speed 8 l 230 V |          |          |
|---|----------|----------|
| Model                                       | SAP Code | 00003711 |







| odel | SAP Code   | 00003711 |
|------|--|----------|
|      |  |          |
| 1    | Planetary storage of attachments with 3 speeds   |          |
|      | the attachments rotate around their axis and at the same<br>time go around in a circle without the need to rotate the<br>vessel (boiler)                           |          |
|      | <ul> <li>better mixing of ingredients; better quality of<br/>prepared dough</li> </ul>   |          |
|      | Additional devices   |          |
| 2    | the possibility of grinding or grinding, or wiper arms, or<br>handling carts   |          |
|      | – mutifunctionality  |          |
| 2    | Content 5 80L  |          |
| 5    | wide sortiment   |          |
|      | <ul> <li>always the ideal size for every operation</li> </ul>  |          |
|      | Safety microswitch   |          |
| 4    | without closing the microswitch, the machine will not start  |          |
|      | <ul> <li>avoiding possible injury to the operator</li> </ul>   |          |
|      | Protective cover with filling opening  |          |
| 5    | without closing the microswitch, the machine will not start  |          |
|      | <ul> <li>Ingredients can be added additionally while ensuring<br/>the safety of the staff</li> </ul>   |          |
|      | Whisk, hook, stirrer   |          |
| 6    | great basic equipment  |          |
|      | <ul> <li>there is no need to buy additional equipment for<br/>whipping or kneading</li> </ul>  |          |
| _    | No oil bath  |          |
| 7    | the robot has a gearbox that is not stored in an oil basin   |          |
|      | <ul> <li>no release of gear oil into the food</li> </ul>   |          |
|      | Reduction boiler   |          |
| 8    | possibility to buy a reducing boiler that fits comfortably<br>in a larger machine, but the volume is smaller than the<br>boiler original                           |          |
|      | <ul> <li>simplification of working with smaller volumes of<br/>raw materials; the customer does not have to buy<br/>a second smaller machine afterwards</li> </ul> |          |

Technical parameters



| Universal mixer planetar                 | y 3 speed 8 l 230 V |  |
|--|---------------------|--|
| Model                                    | SAP Code            | 00003711   |
|  |                     |  |
| <b>1. SAP Code:</b> 00003711             |                     | <b>13. Device capacity [l]:</b><br>8.00  |
| <b>2. Net Width [mm]:</b><br>300         |                     | <b>14. Number of speeds of device:</b>   |
| <b>3. Net Depth [mm]:</b> 400            |                     | <b>15. Control type:</b><br>Digital  |
| <b>4. Net Height [mm]:</b><br>580        |                     | <b>16. Safety cover:</b> polycarbonate with squeegee   |
| <b>5. Net Weight [kg]:</b><br>25.00      |                     | <b>17. Safety element:</b><br>total stop complete stop of the device in case of opening<br>the container protects the operator from injury |
| 6. Gross Width [mm]:<br>330              |                     | <b>18. Way of tool mounting:</b><br>Planets  |
| <b>7. Gross depth [mm]:</b><br>430       |                     | <b>19. Safety Microswitch:</b><br>Yes  |
| 8. Gross Height [mm]:<br>700             |                     | <b>20. Start /stop:</b><br>Yes   |
| <b>9. Gross Weight [kg]:</b><br>30.00    |                     | <b>21. Timer:</b><br>Yes   |
| <b>10. Device type:</b><br>Electric unit |                     | <b>22. Standard equipment for device:</b> whisk, hook, stirrer   |
| <b>11. Power electric [kW]:</b> 0.200    |                     | <b>23. Image for addition:</b><br>65F412BC-4D18-4EBD-958B-8DFF8BA98E9B   |

230 V / 1N - 50 Hz