

Technical data sheet

Product features



Universal mixer planetary digital control panel 3 speed 30 l 400 V

| Model | SAP Code | 00012542 |
|-------|----------|----------|
|-------|----------|----------|



- Device capacity [l]: 30.00
- Control type: Digital
- 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: 3
- Standard equipment for device: whisk, hook, stirrer
- Additional information: possibility of purchasing a meat grinder, vegetable grinder and 20l boiler with reduction
- Mixing system: With a fixed container
- Way of tool mounting: Planets

| | | | |
|------------------------|----------|----------------------------|--------------------|
| SAP Code | 00012542 | Power electric [kW] | 0.750 |
| Net Width [mm] | 568 | Loading | 400 V / 3N - 50 Hz |
| Net Depth [mm] | 660 | Device capacity [l] | 30.00 |
| Net Height [mm] | 1156 | Bowl lift | Mechanical |
| Net Weight [kg] | 200.00 | | |

Technical data sheet

Technical drawing

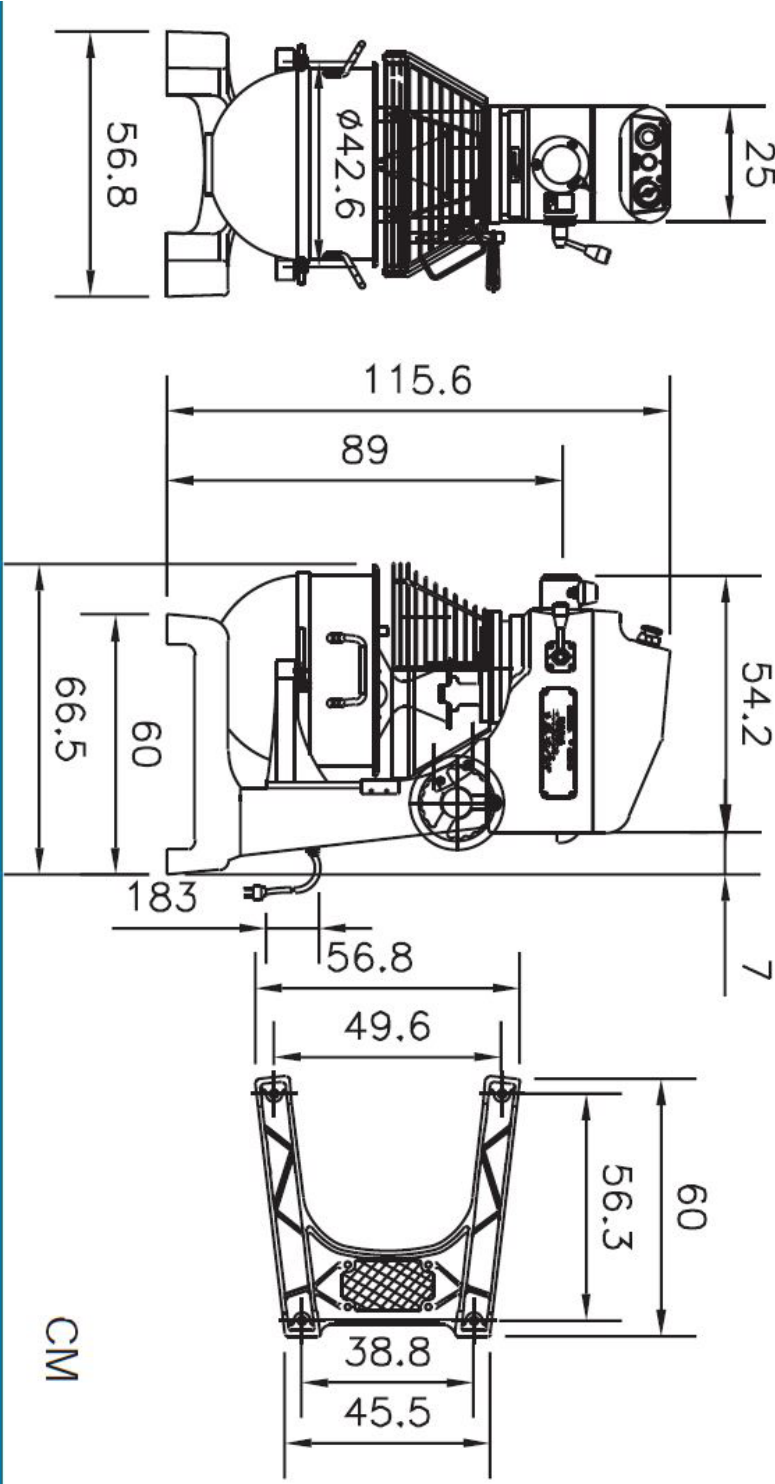


Universal mixer planetary digital control panel 3 speed 30 l 400 V

Model

SAP Code

00012542



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Product benefits



Universal mixer planetary digital control panel 3 speed 30 l 400 V

| Model | SAP Code | 00012542 |
|-------|----------|----------|
|-------|----------|----------|

1

Planetary storage of attachments with 3 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

- multifunctionality

3

Content 5 80L

wide assortment

- 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

Whisk, hook, stirrer

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

Technical data sheet

Technical parameters



Universal mixer planetary digital control panel 3 speed 30 l 400 V

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00012542

1. SAP Code:

00012542

2. Article group:

Multifunctional robots

3. Net Width [mm]:

568

4. Net Depth [mm]:

660

5. Net Height [mm]:

1156

6. Net Weight [kg]:

200.00

7. Gross Width [mm]:

668

8. Gross depth [mm]:

760

9. Gross Height [mm]:

1200

10. Gross Weight [kg]:

220.00

11. Device type:

Electric unit

12. Power electric [kW]:

0.750

13. Loading:

400 V / 3N - 50 Hz

14. Device capacity [l]:

30.00

15. Number of speeds of device:

3

16. Control type:

Digital

17. Safety cover:

stainless steel with a filling hole

18. Safety element:

total stop complete stop of the device in case of opening the container protects the operator from injury

19. Way of tool mounting:

Planets

20. Safety Microswitch:

Yes

21. Start /stop:

Yes

22. Timer:

Yes

23. Standard equipment for device:

whisk, hook, stirrer

24. Additional information:

possibility of purchasing a meat grinder, vegetable grinder and 20l boiler with reduction

25. Unmountable bowl:

Yes

26. Bowl lift:

Mechanical

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Technical parameters



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27. Suitable operations:

Mixing, whipping and kneading

29. Image for addition:

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28. Mixing system:

With a fixed container