



#### Universal mixer planetary 3 speed 30 l 400 V

**Model SAP Code** 00003704



- Device capacity [l]: 30.00
- Control type: Mechanical
- 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

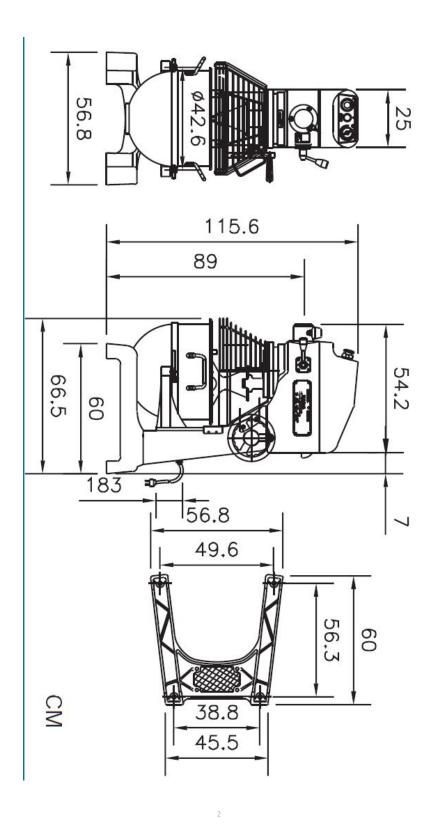
SAP Code	00003704	Power electric [kW]	0.750
Net Width [mm]	568	Loading	400 V / 3N - 50 Hz
Net Depth [mm]	660	Device capacity [l]	30.00
Net Height [mm]	1156	Bowl lift	Mechanical
Net Weight [kg]	200.00		



Technical drawing

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### 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

#### Additional devices

the possibility of grinding or grinding, or wiper arms, or handling carts

mutifunctionality

#### Content 5 80L

wide sortiment

- always the ideal size for every operation

#### Safety microswitch

without closing the microswitch, the machine will not start

avoiding possible injury to the operator

#### 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

#### Whisk, hook, stirrer

great basic equipment

there is no need to buy additional equipment for whipping or kneading

#### No oil bath

the robot has a gearbox that is not stored in an oil basin

- no release of gear oil into the food

#### **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 parameters

Universal mixer planetary 3 speed 30 l 400 V				
Model	SAP Code	00003704		
<b>1. SAP Code:</b> 00003704		14. Number of speeds of device:		
<b>2. Net Width [mm]:</b> 568		<b>15. Control type:</b> Mechanical		
3. Net Depth [mm]: 660		16. Safety cover: stainless steel with a filling hole		
4. Net Height [mm]: 1156		17. Safety element:  total stop complete stop of the device in case of opening the container protects the operator from injury		
5. Net Weight [kg]: 200.00		18. Way of tool mounting:  Planets		
<b>6. Gross Width [mm]:</b> 668		19. Safety Microswitch:  Yes		
<b>7. Gross depth [mm]:</b> 760		20. Start /stop:  Yes		
8. Gross Height [mm]: 1200		<b>21. Timer:</b> Yes		
9. Gross Weight [kg]: 220.00		<b>22. Standard equipment for device:</b> whisk, hook, stirrer		
10. Device type: Electric unit		<b>23. Additional information:</b> possibility of purchasing a meat grinder, vegetable grinder and 20l boiler with reduction		
11. Power electric [kW]: 0.750		<b>24. Unmountable bowl:</b> Yes		
<b>12. Loading:</b> 400 V / 3N - 50 Hz		<b>25. Bowl lift:</b> Mechanical		

30.00

13. Device capacity [l]:

26. Suitable operations:

Mixing, whipping and kneading



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#### 27. Mixing system:

With a fixed container

#### 28. Image for addition:

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