



Universal mixer planetary 4 speed 80 l 400 V		
Model	SAP Code	00003712
RM 80A	A group of articles - web	Cutters and universal robots



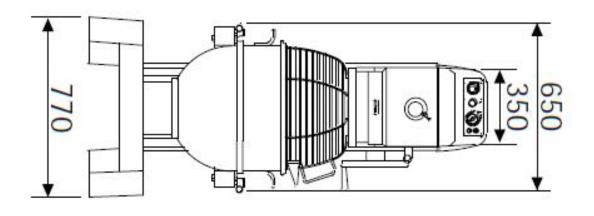
- Control type: Mechanical
- Safety cover: stainless steel with a filling hole
- Start /stop: Yes
- Safety element: total stop complete stop of the device in case of opening the container protects the operator from injury
- Number of speeds of device: 4
- Standard equipment for device: boiler, whisk, hook, stirrer and kettle handling trolley
- Additional information: meat grinder, vegetable slicer and 40
 I reduction kettle available for purchase
- Mixing system: With a fixed container
- Way of tool mounting: Planets

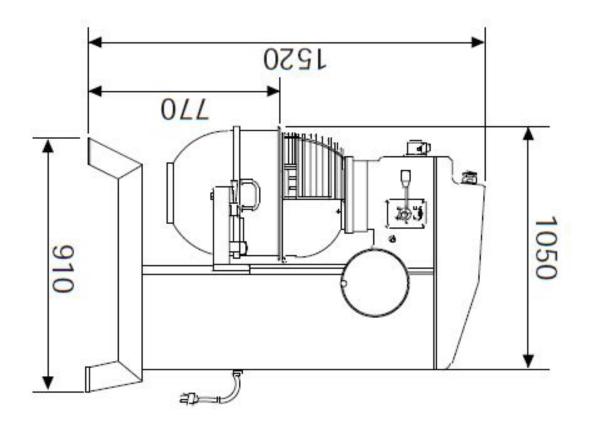
SAP Code	00003712	Power electric [kW]	2.237
Net Width [mm]	770	Loading	400 V / 3N - 50 Hz
Net Depth [mm]	1050	Bowl lift	Motorised
Net Height [mm]	1520	Weight capacity of the device container [kg]	80.00
Net Weight [kg]	490.00	-	



Technical drawing

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Planetary storage of attachments with 4 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

4 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

Broom, hook, mixer, handling cart 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 Automatic lift

convenient lifting of the container (boiler) using the motor

simplification of maintenance work when lifting a heavy 8l boiler

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2025-10-14

3



Technical parameters

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Model	SAP Code	00003712
RM 80A	A group of articles - web	Cutters and universal robots
1. SAP Code: 00003712		14. Control type: Mechanical
2. Net Width [mm]: 770		15. Safety cover: stainless steel with a filling hole
3. Net Depth [mm]: 1050		16. Safety element: total stop complete stop of the device in case of opening the container protects the operator from injury
4. Net Height [mm]: 1520		17. Way of tool mounting: Planets
5. Net Weight [kg]: 490.00		18. Safety Microswitch: Yes
6. Gross Width [mm]:		19. Start /stop: Yes
7. Gross depth [mm]: 1200		20. Timer: Yes
8. Gross Height [mm]:		21. Standard equipment for device: boiler, whisk, hook, stirrer and kettle handling trolley
9. Gross Weight [kg]: 550.00		22. Additional information: meat grinder, vegetable slicer and 40 l reduction kettle available for purchase
10. Device type: Electric unit		23. Unmountable bowl: Yes
11. Power electric [kW]: 2.237		24. Bowl lift: Motorised
12. Loading: 400 V / 3N - 50 Hz		25. Suitable operations: Mixing, whipping and kneading

4

13. Number of speeds of device:

26. Mixing system:

With a fixed container



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27. Weight capacity of the device container [kg]:

80.00

28. Cross-section of conductors CU [mm²]:

1