# Technical data sheet

Product features

| Universal mixer planetary 4 speed 60 l 400 V / 3N | | |
|---|---|---|
| **Model** | **SAP Code** | 00008683 |
| RM 64 P | **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 grinder and 40 l boiler with reduction can be purchased
- Mixing system: With a fixed container
- Way of tool mounting: Planets

| | | | |
|---|---|---|---|
| **SAP Code** | 00008683 | **Power electric [kW]** | 3.750 |
| **Net Width [mm]** | 1080 | **Loading** | 400 V / 3N - 50 Hz |
| **Net Depth [mm]** | 790 | **Bowl lift** | Motorised |
| **Net Height [mm]** | 1560 | **Weight capacity of the device container [kg]** | 60.00 |
| **Net Weight [kg]** | 455.00 | | |

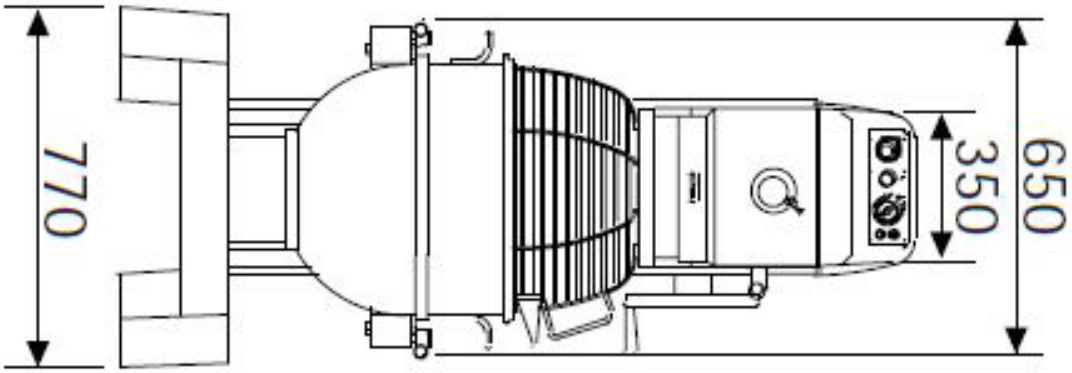


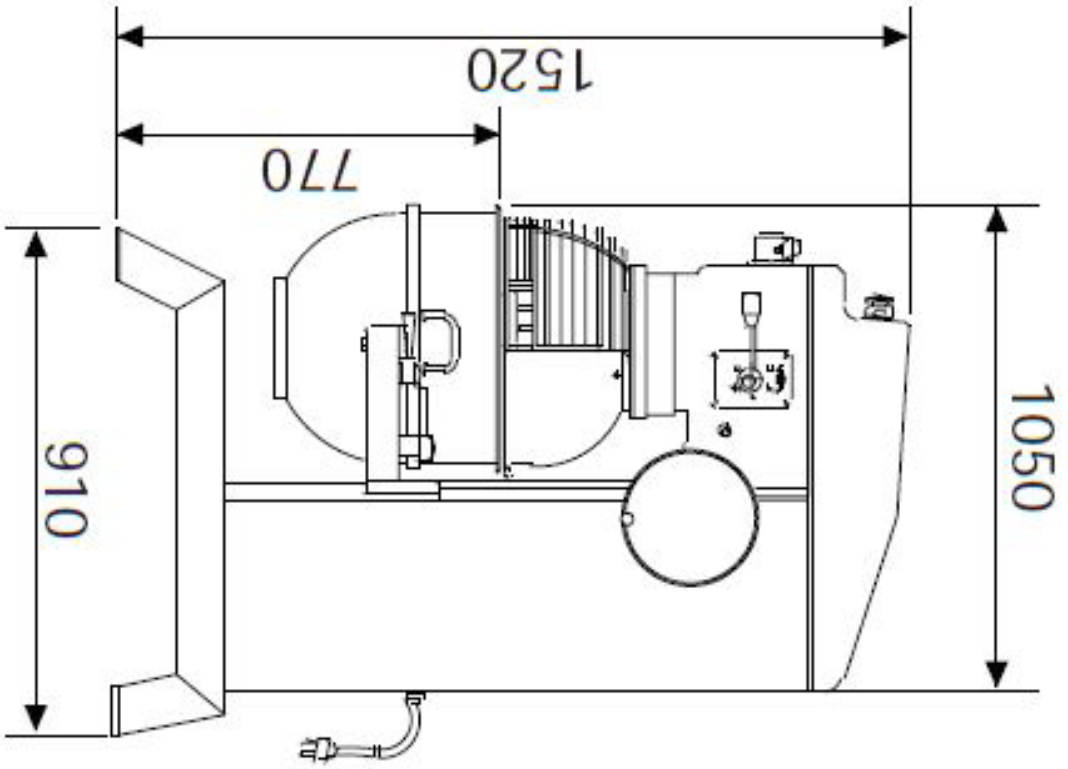
RM GASTRO, s.r.o.,
Třída Čs. armády 816,
391 81 Veselí nad Lužnicí 1, ID:49825062

# Technical data sheet

Technical drawing

| Universal mixer planetary 4 speed 60 l 400 V / 3N | | |
|---|---|---|
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Product benefits

| Universal mixer planetary 4 speed 60 l 400 V / 3N | | |
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**1** **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

**2** **Additional devices**

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

- mutifunctionality

**3** **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

**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** **Broom, hook, mixer, handling cart**

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

**9** **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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# Technical data sheet

Technical parameters

| Universal mixer planetary 4 speed 60 l 400 V / 3N | | |
|---|---|---|
| **Model** | **SAP Code** | 00008683 |
| RM 64 P | **A group of articles - web** | Cutters and universal robots |

1. **SAP Code:**
   00008683
2. **Net Width [mm]:**
   1080
3. **Net Depth [mm]:**
   790
4. **Net Height [mm]:**
   1560
5. **Net Weight [kg]:**
   455.00
6. **Gross Width [mm]:**
   1150
7. **Gross depth [mm]:**
   850
8. **Gross Height [mm]:**
   1650
9. **Gross Weight [kg]:**
   500.00
10. **Device type:**
    Electric unit
11. **Power electric [kW]:**
    3.750
12. **Loading:**
    400 V / 3N - 50 Hz
13. **Number of speeds of device:**
    4
14. **Control type:**
    Mechanical
15. **Safety cover:**
    stainless steel with a filling hole
16. **Safety element:**
    total stop complete stop of the device in case of opening the container protects the operator from injury
17. **Way of tool mounting:**
    Planets
18. **Safety Microswitch:**
    Yes
19. **Start /stop:**
    Yes
20. **Timer:**
    Mechanical
21. **Standard equipment for device:**
    boiler, whisk, hook, stirrer and kettle handling trolley
22. **Additional information:**
    meat grinder, vegetable grinder and 40 l boiler with reduction can be purchased
23. **Unmountable bowl:**
    Yes
24. **Bowl lift:**
    Motorised
25. **Suitable operations:**
    Mixing, whipping and kneading
26. **Mixing system:**
    With a fixed container



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**27. Weight capacity of the device container [kg]:**
60.00

**28. Cross-section of conductors CU [mm²]:**
1



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