Product features

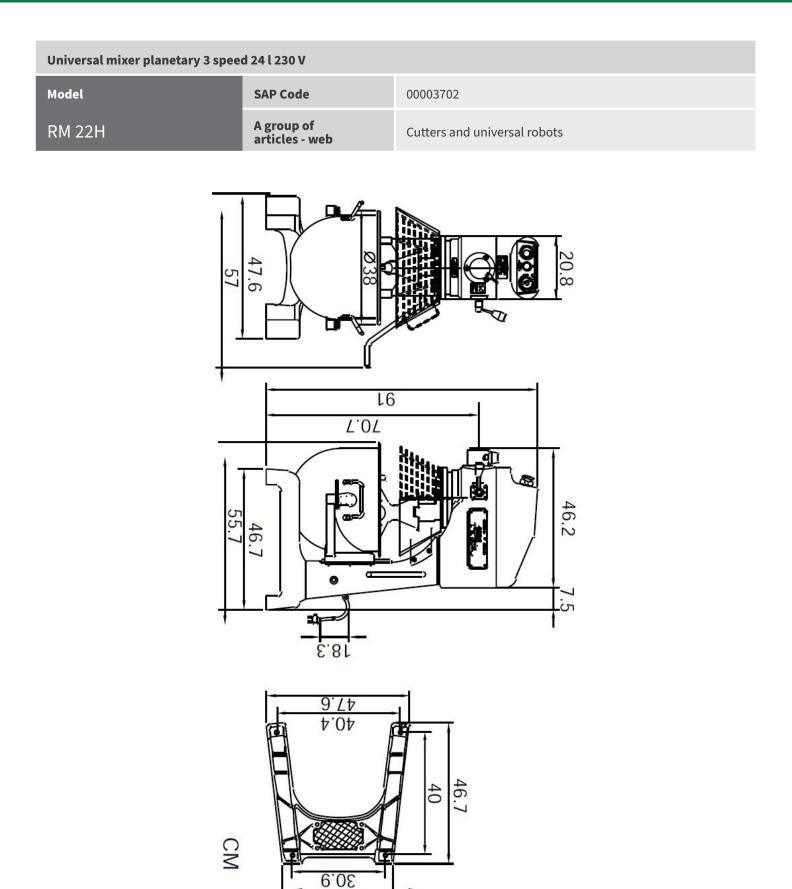


Universal mixer planetary 3 speed 24 l 230 V		
Model	SAP Code	00003702
RM 22H	A group of articles - web	Cutters and universal robots
		<ul> <li>Control type: Mechanical</li> <li>Safety cover: stainless steel with a filling hole</li> <li>Start /stop: Yes</li> <li>Safety element: total stop complete stop of the device in case of opening the container protects the operator from injury</li> <li>Number of speeds of device: 3</li> <li>Standard equipment for device: boiler, whisk, hook, stirrer</li> <li>Additional information: meat grinder, vegetable slicer and 10l kettle with reduction</li> <li>Mixing system: With a fixed container</li> <li>Way of tool mounting: Planets</li> </ul>

SAP Code	00003702	Power electric [kW]	0.565
Net Width [mm]	570	Loading	230 V / 1N - 50 Hz
Net Depth [mm]	557	Bowl lift	Mechanical
Net Height [mm]	910	Weight capacity of the device container [kg]	24.00
Net Weight [kg]	115.00		

Technical drawing





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Product benefits



Universal mixer planetary 3 speed 24 l 230 V					
Model		SAP Code	00003702		
RM 22H		A group of articles - web	Cutters and universal robots		
1	Planetary storage of attachments with 3 speeds the attachments rotate around their axis and at the same time go around in a circle				
2	Additional devices the possibility of grinding or grinding, or wiper arms, or handling carts				
3	Content 5 80L wide sortiment				
4	Safety microswitch without closing the microswitch, the machine will not start				
5	Protective cover with filling opening without closing the microswitch, the machine will not start				
6	Whisk, hook, stirrer great basic equipment				
7	No oil bath the robot has a gearbox that is not stored in an oil basin				
8	<b>Reduction boiler</b> possibility to buy a reducing bo in a larger machine, but the vol boiler original				

Technical parameters



Universal mixer planetary 3 spee	1 24 l 230 V	
Model	SAP Code	00003702
RM 22H	A group of articles - web	Cutters and universal robots
<b>1. SAP Code:</b> 00003702		<b>15. Safety cover:</b> stainless steel with a filling hole
<b>2. Net Width [mm]:</b> 570		<b>16. Safety element:</b> total stop complete stop of the device in case of opening the container protects the operator from injury
<b>3. Net Depth [mm]:</b>		<b>17. Way of tool mounting:</b>
557		Planets
<b>4. Net Height [mm]:</b>		<b>18. Safety Microswitch:</b>
910		Yes
<b>5. Net Weight [kg]:</b>		<b>19. Start /stop:</b>
115.00		Yes
<b>6. Gross Width [mm]:</b>		<b>20. Timer:</b>
600		Yes
<b>7. Gross depth [mm]:</b> 590		<b>21. Standard equipment for device:</b> boiler, whisk, hook, stirrer
8. Gross Height [mm]:		<b>22. Additional information:</b>
1000		meat grinder, vegetable slicer and 10l kettle with reduction
<b>9. Gross Weight [kg]:</b>		<b>23. Unmountable bowl:</b>
135.00		Yes
<b>10. Device type:</b>		<b>24. Bowl lift:</b>
Electric unit		Mechanical
<b>11. Power electric [kW]:</b>		<b>25. Suitable operations:</b>
0.565		Mixing, whipping and kneading
<b>12. Loading:</b>		<b>26. Mixing system:</b>
230 V / 1N - 50 Hz		With a fixed container
<b>13. Number of speeds of device:</b> 3		<b>27. Weight capacity of the device container [kg]:</b> 24.00
<b>14. Control type:</b>		<b>28. Cross-section of conductors CU [mm<sup>2</sup>]:</b>
Mechanical		0,5