



Universal mixer planetary 10 speed 5 l 230 V		
Model	SAP Code	00008696
RM 502	A group of articles - web	Cutters and universal robots



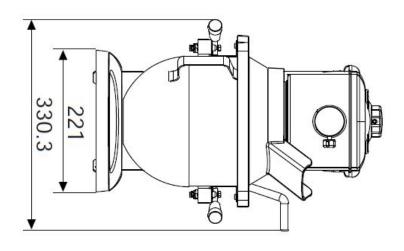
- Control type: Mechanical
- Safety cover: polycarbonate with squeegee
- Start /stop: Yes
- Safety element: total stop complete stop of the device in case of opening the container protects the operator from injury
- Number of speeds of device: 10
- Standard equipment for device: boiler, whisk, hook, stirrer
- Mixing system: With a fixed container
- Way of tool mounting: Planets

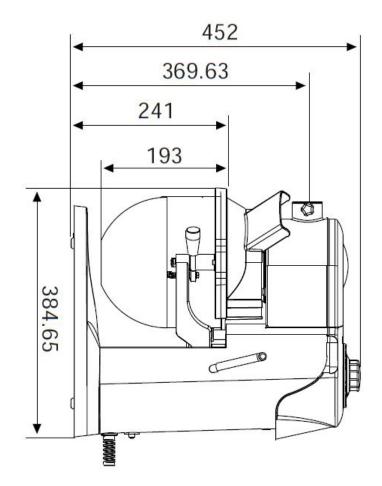
SAP Code	00008696	Net Weight [kg]	15.00
Net Width [mm]	330	Power electric [kW]	0.800
Net Depth [mm]	384	Loading	230 V / 1N - 50 Hz
Net Height [mm]	452	Weight capacity of the device container [kg]	5.00



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
 - 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 10 speed	15 (230 V	
Model	SAP Code	00008696
RM 502	A group of articles - web	Cutters and universal robots
1. SAP Code: 00008696		14. Control type: Mechanical
2. Net Width [mm]: 330		15. Safety cover: polycarbonate with squeegee
3. Net Depth [mm]: 384		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]: 452		17. Way of tool mounting: Planets
5. Net Weight [kg]: 15.00		18. Safety Microswitch: Yes
6. Gross Width [mm]: 360		19. Start /stop: Yes
7. Gross depth [mm]: 415		20. Timer: No
8. Gross Height [mm]: 500		21. Standard equipment for device: boiler, whisk, hook, stirrer
9. Gross Weight [kg]: 17.00		22. Unmountable bowl: Yes
10. Device type: Electric unit		23. Suitable operations: Mixing, whipping and kneading
11. Power electric [kW]: 0.800		24. Mixing system: With a fixed container
12. Loading: 230 V / 1N - 50 Hz		25. Weight capacity of the device container [kg]: 5.00

13. Number of speeds of device:

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