



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



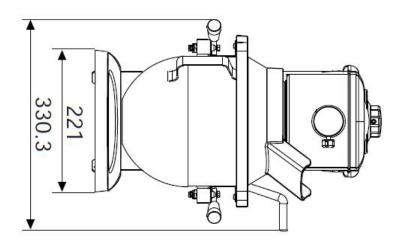
- Control type: Mechanical
- Safety cover: polycarbonate with squeegee
- Start /stop: Yes
- Safety element: total stop complete stop of the device in case of opening the container protects the operator from injury
- Number of speeds of device: 10
- Standard equipment for device: boiler, whisk, hook,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

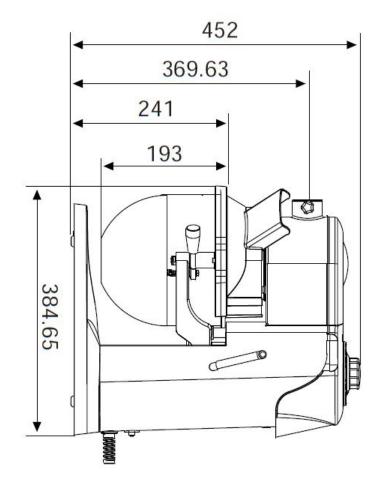
SAP Code	00008696	Net Weight [kg]	15.00
Net Width [mm]	330	Power electric [kW]	0.800
Net Depth [mm]	384	Loading	230 V / 1N - 50 Hz
Net Height [mm]	452	Weight capacity of the device container [kg]	5.00



Technical drawing

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









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

### 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)

- Additional devices
  the possibility of grinding or grinding, or wiper arms, or handling carts
- Content 5 80L wide sortiment
- Safety microswitch
  without closing the microswitch, the machine
  will not start
- Protective cover with filling opening without closing the microswitch, the machine will not start
- Whisk, hook, stirrer great basic equipment
- No oil bath the robot has a gearbox that is not stored in an oil basin
- Reduction boiler

  possibility to buy a reducing boiler that fits comfortably in a larger machine, but the volume is smaller than the boiler original



#### Technical parameters

Universal mixer planetary 10 speed	I 5 l 230 V	
Model	SAP Code	00008696
RM 502	A group of articles - web	Cutters and universal robots
<b>1. SAP Code:</b> 00008696		<b>14. Control type:</b> Mechanical
<b>2. Net Width [mm]:</b> 330		<b>15. Safety cover:</b> polycarbonate with squeegee
<b>3. Net Depth [mm]:</b> 384		<b>16. Safety element:</b> total stop complete stop of the device in case of opening the container protects the operator from injury
<b>4. Net Height [mm]:</b> 452		<b>17. Way of tool mounting:</b> Planets
5. Net Weight [kg]: 15.00		<b>18. Safety Microswitch:</b> Yes
<b>6. Gross Width [mm]:</b> 360		19. Start /stop: Yes
<b>7. Gross depth [mm]:</b> 415		<b>20. Timer:</b> No
8. Gross Height [mm]: 500		21. Standard equipment for device: boiler, whisk, hook, stirrer
<b>9. Gross Weight [kg]:</b> 17.00		<b>22. Unmountable bowl:</b> 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
<b>12. Loading:</b> 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 [mm<sup>2</sup>]: