

# Technical data sheet

## Product features



### Universal mixer planetary 3 speed 20 l 230 V

<b>Model</b>	<b>SAP Code</b>	00003701
RM 200H	<b>A group of articles - web</b>	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: 3
- Standard equipment for device: boiler, whisk, hook, stirrer
- Additional information: possibility to buy a meat grinder, vegetable slicer and a 10 l boiler with reduction
- Way of tool mounting: Planets

<b>SAP Code</b>	00003701	<b>Net Weight [kg]</b>	100.00
<b>Net Width [mm]</b>	470	<b>Power electric [kW]</b>	0.370
<b>Net Depth [mm]</b>	540	<b>Loading</b>	230 V / 1N - 50 Hz
<b>Net Height [mm]</b>	850	<b>Weight capacity of the device container [kg]</b>	20.00

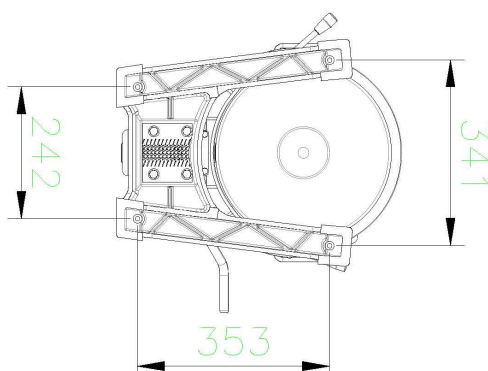
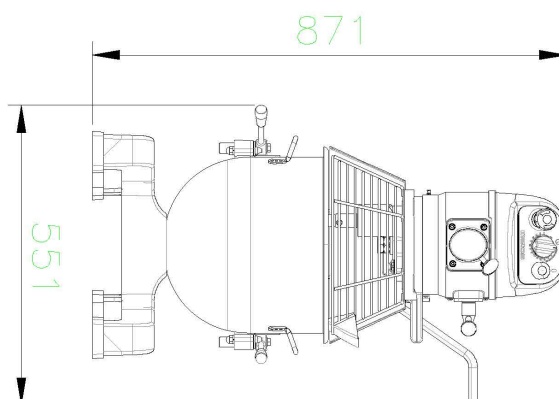
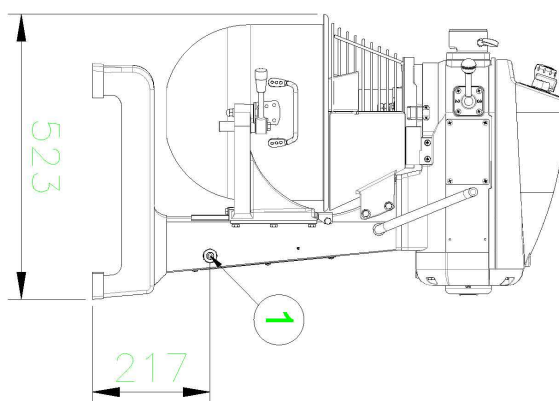
# Technical data sheet

Technical drawing



## Universal mixer planetary 3 speed 20 l 230 V

<b>Model</b>	<b>SAP Code</b>	00003701
RM 200H	<b>A group of articles - web</b>	Cutters and universal robots



# Technical data sheet

## Product benefits



### Universal mixer planetary 3 speed 20 l 230 V

Model	SAP Code	00003701
RM 200H	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

#### **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 data sheet

## Technical parameters



### Universal mixer planetary 3 speed 20 l 230 V

<b>Model</b>	<b>SAP Code</b>	00003701
RM 200H	<b>A group of articles - web</b>	Cutters and universal robots

**1. SAP Code:**

00003701

**2. Net Width [mm]:**

470

**3. Net Depth [mm]:**

540

**4. Net Height [mm]:**

850

**5. Net Weight [kg]:**

100.00

**6. Gross Width [mm]:**

500

**7. Gross depth [mm]:**

570

**8. Gross Height [mm]:**

900

**9. Gross Weight [kg]:**

120.00

**10. Device type:**

Electric unit

**11. Power electric [kW]:**

0.370

**12. Loading:**

230 V / 1N - 50 Hz

**13. Number of speeds of device:**

3

**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:**

Yes

**21. Standard equipment for device:**

boiler, whisk, hook, stirrer

**22. Additional information:**

possibility to buy a meat grinder, vegetable slicer and a 10 l boiler with reduction

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

20.00

**24. Cross-section of conductors CU [mm<sup>2</sup>]:**

0,5