Technical data sheet

Product features

Universal mixer planetary 3 speed 10 l 230 V		
Model	**SAP Code**	00003700
RM 100H	**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: 3
- Standard equipment for device: boiler, whisk, hook, stirrer
- Additional information: possibility to buy a meat grinder, vegetable slicer
- Mixing system: With a fixed container
- Way of tool mounting: Planets

SAP Code	00003700	**Power electric [kW]**	0.250
Net Width [mm]	410	**Loading**	230 V / 1N - 50 Hz
Net Depth [mm]	470	**Bowl lift**	Mechanical
Net Height [mm]	780	**Weight capacity of the device container [kg]**	10.00
Net Weight [kg]	80.00		

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Technical data sheet

Technical drawing

Universal mixer planetary 3 speed 10 l 230 V		
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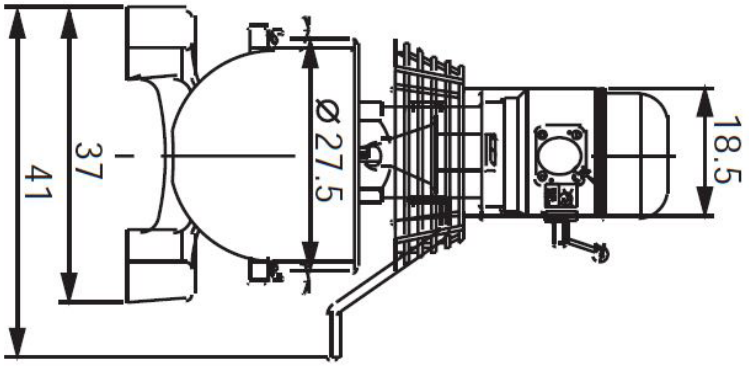
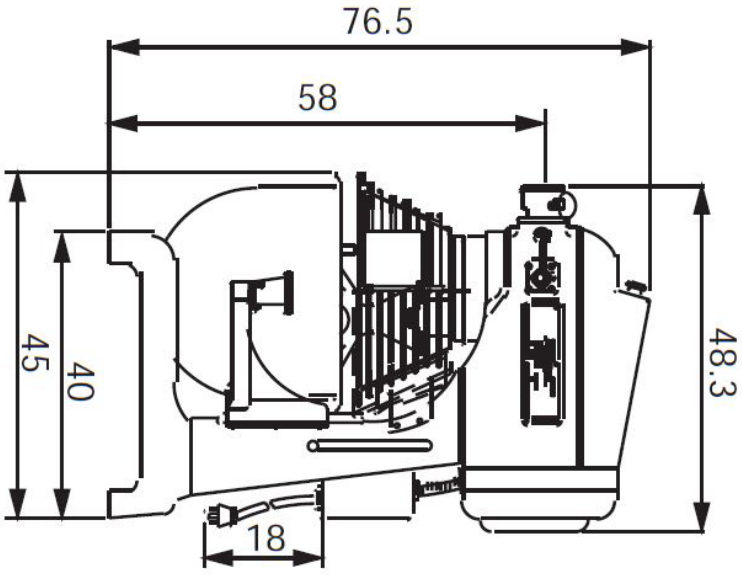
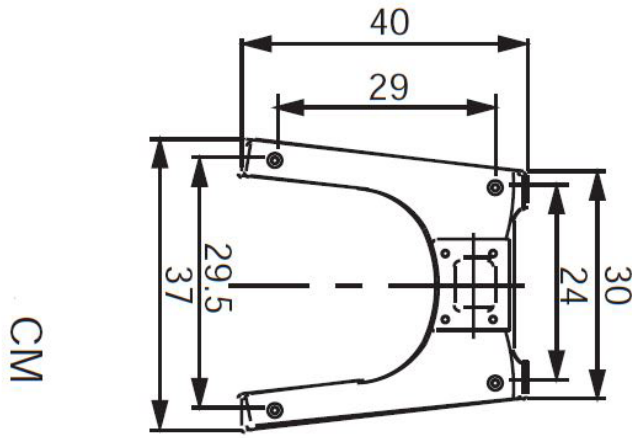
RM 100H	**A group of articles - web**	Cutters and universal robots







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Product benefits

Universal mixer planetary 3 speed 10 l 230 V		
Model	**SAP Code**	00003700
RM 100H	**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

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Technical parameters

Universal mixer planetary 3 speed 10 l 230 V		
Model	**SAP Code**	00003700
RM 100H	**A group of articles - web**	Cutters and universal robots

1. **SAP Code:**
   00003700
2. **Net Width [mm]:**
   410
3. **Net Depth [mm]:**
   470
4. **Net Height [mm]:**
   780
5. **Net Weight [kg]:**
   80.00
6. **Gross Width [mm]:**
   440
7. **Gross depth [mm]:**
   500
8. **Gross Height [mm]:**
   1000
9. **Gross Weight [kg]:**
   100.00
10. **Device type:**
    Electric unit
11. **Power electric [kW]:**
    0.250
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
23. **Unmountable bowl:**
    Yes
24. **Bowl lift:**
    Mechanical
25. **Suitable operations:**
    Mixing, whipping and kneading
26. **Mixing system:**
    With a fixed container
27. **Weight capacity of the device container [kg]:**
    10.00
28. **Cross-section of conductors CU [mm²]:**
    0,5

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