

# Technical data sheet

## Product features



### Universal mixer planetary 10 speed 5 l 230 V

<b>Model</b>	<b>SAP Code</b>	00008696
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- Device capacity [l]: 5.00
- 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: whisk, hook, stirrer
- Mixing system: With a fixed container
- Way of tool mounting: Planets

<b>SAP Code</b>	00008696	<b>Net Weight [kg]</b>	15.00
<b>Net Width [mm]</b>	330	<b>Power electric [kW]</b>	0.800
<b>Net Depth [mm]</b>	384	<b>Loading</b>	230 V / 1N - 50 Hz
<b>Net Height [mm]</b>	452	<b>Device capacity [l]</b>	5.00

# Technical data sheet

Technical drawing

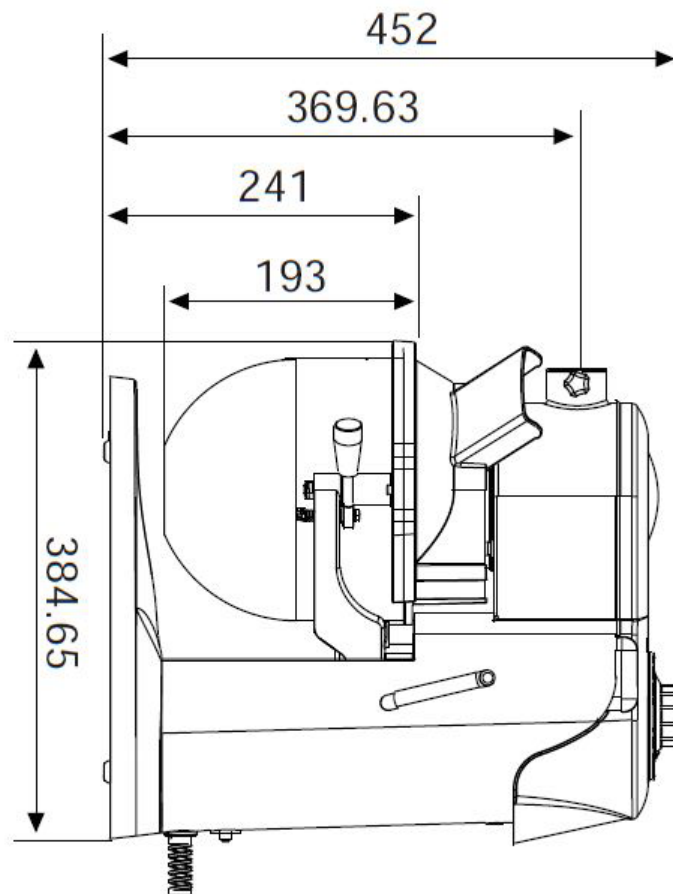
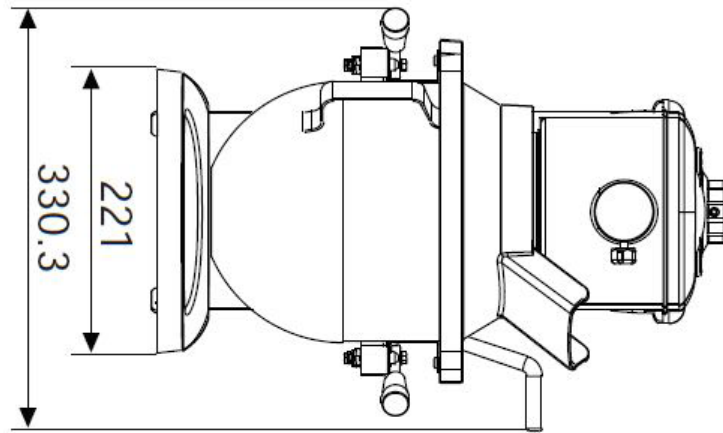


Universal mixer planetary 10 speed 5 l 230 V

Model

SAP Code

00008696



# Technical data sheet

## Product benefits



### Universal mixer planetary 10 speed 5 l 230 V

Model

SAP Code

00008696

1

#### **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

2

#### **Additional devices**

the possibility of grinding or grinding, or wiper arms, or handling carts

- multifunctionality

3

#### **Content 5 80L**

wide sortiment

- always the ideal size for every operation

4

#### **Safety microswitch**

without closing the microswitch, the machine will not start

- avoiding possible injury to the operator

5

#### **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

6

#### **Whisk, hook, stirrer**

great basic equipment

- there is no need to buy additional equipment for whipping or kneading

7

#### **No oil bath**

the robot has a gearbox that is not stored in an oil basin

- no release of gear oil into the food

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

- simplification of working with smaller volumes of raw materials; the customer does not have to buy a second smaller machine afterwards

# Technical data sheet

## Technical parameters



### Universal mixer planetary 10 speed 5 l 230 V

**Model**

**SAP Code**

00008696

**1. SAP Code:**

00008696

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

330

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

384

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

452

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

15.00

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

360

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

415

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

500

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

17.00

**10. Device type:**

Electric unit

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

0.800

**12. Loading:**

230 V / 1N - 50 Hz

**13. Device capacity [l]:**

5.00

**14. Number of speeds of device:**

10

**15. Control type:**

Mechanical

**16. Safety cover:**

polycarbonate with squeegee

**17. Safety element:**

total stop complete stop of the device in case of opening the container protects the operator from injury

**18. Way of tool mounting:**

Planets

**19. Safety Microswitch:**

Yes

**20. Start /stop:**

Yes

**21. Timer:**

No

**22. Standard equipment for device:**

whisk, hook, stirrer

**23. Unmountable bowl:**

Yes

**24. Suitable operations:**

Mixing, whipping and kneading

**25. Mixing system:**

With a fixed container

**26. Image for addition:**

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