

# Technical data sheet

## Product features



### Universal mixer planetary 4 speed 60 l 400 V

<b>Model</b>	<b>SAP Code</b>	00008683
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- Device capacity [l]: 60.00
- 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: 4
- Standard equipment for device: whisk, hook, stirrer and kettle handling trolley
- Additional information: meat grinder, vegetable grinder and 40 l boiler with reduction can be purchased
- Mixing system: With a fixed container
- Way of tool mounting: Planets

<b>SAP Code</b>	00008683	<b>Power electric [kW]</b>	3.750
<b>Net Width [mm]</b>	1080	<b>Loading</b>	400 V / 3N - 50 Hz
<b>Net Depth [mm]</b>	790	<b>Device capacity [l]</b>	60.00
<b>Net Height [mm]</b>	1560	<b>Bowl lift</b>	Motorised
<b>Net Weight [kg]</b>	455.00		

# Technical data sheet

Technical drawing

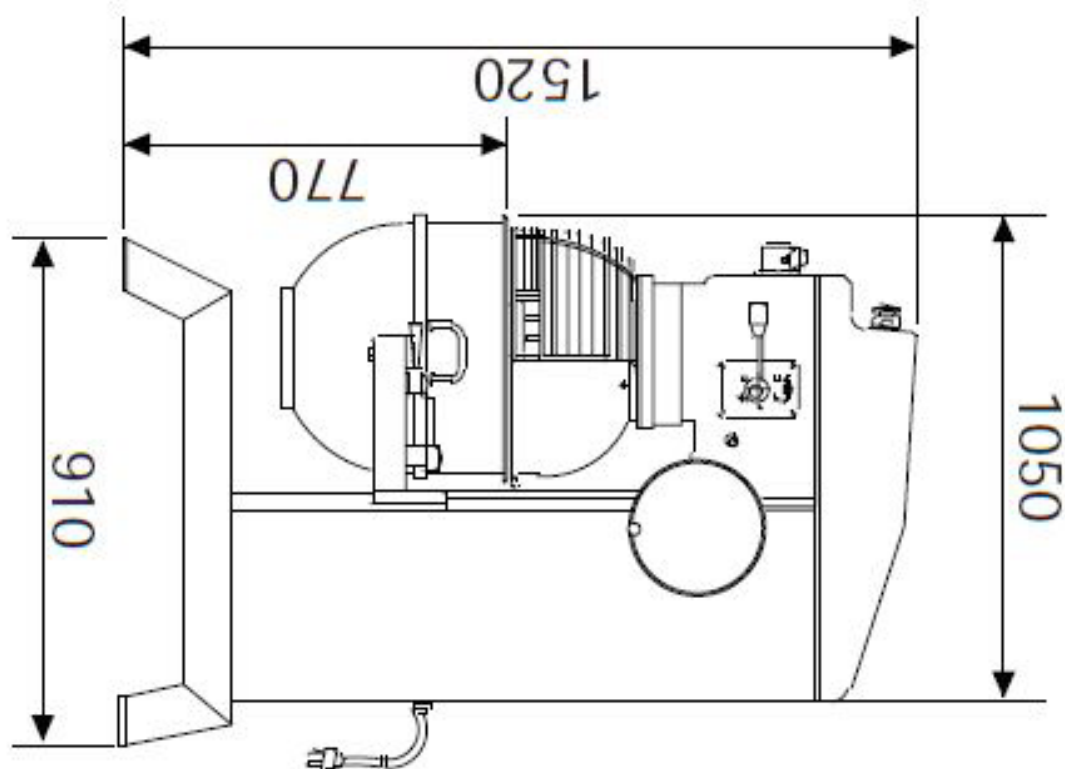
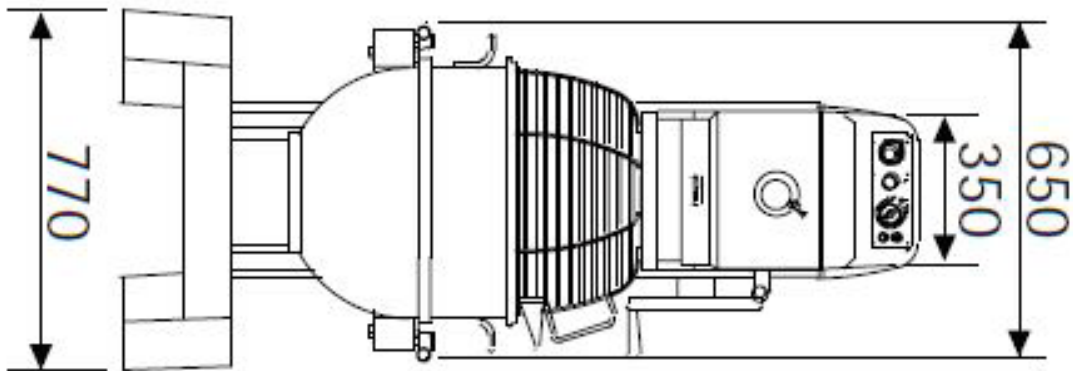


Universal mixer planetary 4 speed 60 l 400 V

Model

SAP Code

00008683



# Technical data sheet

## Product benefits



### Universal mixer planetary 4 speed 60 l 400 V

Model

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1

#### Planetary storage of attachments with 4 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

#### Broom, hook, mixer, handling cart

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

9

#### Automatic lift

convenient lifting of the container (boiler) using the motor

- simplification of maintenance work when lifting a heavy 8l boiler

# Technical data sheet

Technical parameters



## Universal mixer planetary 4 speed 60 l 400 V

Model

SAP Code

00008683

**1. SAP Code:**

00008683

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

1080

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

790

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

1560

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

455.00

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

1150

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

850

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

1650

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

500.00

**10. Device type:**

Electric unit

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

3.750

**12. Loading:**

400 V / 3N - 50 Hz

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

60.00

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

4

**15. Control type:**

Mechanical

**16. Safety cover:**

stainless steel with a filling hole

**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:**

Yes

**22. Standard equipment for device:**

whisk, hook, stirrer and kettle handling trolley

**23. Additional information:**

meat grinder, vegetable grinder and 40 l boiler with reduction can be purchased

**24. Unmountable bowl:**

Yes

**25. Bowl lift:**

Motorised

**26. Suitable operations:**

Mixing, whipping and kneading

# Technical data sheet

Technical parameters



**Universal mixer planetary 4 speed 60 l 400 V**

**Model**

**SAP Code**

00008683

**27. Mixing system:**

With a fixed container

**28. Image for addition:**

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