

# PLANETARY MIXER

## PMIX 80-100-120



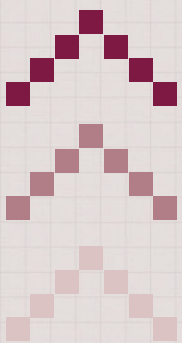
# PASTRY LINE

**Description:** These planetary mixers are designed to meet different needs of various dough products.

- > PMIX80 – PMIX100 3 speeds
- > PMIX120 Variable speed with inverter.
- > Complete range of accessories (beater, hook, thin wire whisk).
- > Bowl complete with trolley for PMIX100 and PMIX120.
- > Optional trolley for PMIX80. Semiautomatic version with timer.

**Optional:**

- > Variable speed for PMIX80 - PMIX100
- > Bowl trolley for PMIX80
- > Thick wire whisk
- > Bowl scraper for model PMIX120
- > PLC control



TECHNICAL DATA		PMIX80	PMIX100	PMIX120
Bowl capacity	lt.	80	100	120
Speed		3 speeds	3 speeds	Variable Speed
	Min rpm	36 (80)	36 (80)	28 (62)
		73 (162)	73 (162)	
	Max rpm	146 (326)	146 (326)	110 (244)
Dimensions	cm	75x110x150	90x105x180	90x130x195
Power	kW	4	4	5.5
Weight	kg	375	390	410