

PLANETARY MIXER SM-B80HI

Standard features-Manual bowl lift

3 Hp (2200W) motor, grease packed ball bearing, air cooled; * 400V/50Hz/3Ph
Thermal over load protection
Front mounted controls: separate start and stop buttons so operators can shut down mixer immediately in an emergency situation.
4 fixed speeds
15 min. digital timer
High torque, permanently lubricated transmission
Heat treated, hardened alloy shaft operating with planetary action.
Stainless steel bowl guard with built in chute.
Safety interlocked bowl and bowl lift.
Non-slip rubber feet
1. #12 attachment hub
Hard wired cord with no plug

Transmission

Heat treated, hardened alloy, precision milled gears operate with planetary action. Gears are packed in a long-lasting, high pressure grease. Planetary gears are driven by direct linkage to motor drive shaft. This design yields high-torque mixing power.

Speeds /rpm

1 st gear : 60 rpm
2 nd gear: 106 rpm
3 rd gear : 177 rpm
4 th gear : 311 rpm

Standard equipment

Standard equipment includes a 80 qrt (76 l.) high quality stainless steel bowl, 1 dough hook and 1 flat beater in aluminum, 1 wire whip in stainless steel.
Automatic bowl lift.
12 attachment hub.
Bowl trolley.

Optional accessories

Meat grinder for attachment on hub
Vegetable cutter with 8 discs for attachment on hub
Reduction kit 40 qrt (38 l) bowl and 3 tools



Finish

Top (transmission cover): metallic
Bottom: metallic gray epoxy enamel
Non-toxic paint.

Mixer dimensions/weight

Width x Depth x Height
788 x 1080 x 1559 mm

N.W: 400 Kg
G.W: 480 Kg

* Other voltages and 60 Hz
available upon request.



SWEDEN est. 1972