

## G1. PLANETARY MIXER

### PL-CO

This planetary mixer PL - CO is mainly designed for confectionery production. It is used for beating eggs, kneading leavened doughs and mixing of powder and foam substances, and other "linz" doughs in bakeries, confectioner's shops and kitchens. This machine can also be used in pharmaceutical and chemical industries for homogenizing different substances.

#### Advantages:

- Parts of the coming into contact with the mixing substance are made of stainless steel.
- Machine is of a sturdy construction and modern design.
- Changing of mixing arms is quick and simple.
- Driving system is mounted on a completely closed bearings thus making lubrication unnecessary.
- This planetary mixer has an incorporated frequency inverter thus allowing low initial and high final speeds of mixing or whipping.
- A gas heater for bowl heating can also be upgraded on request.
- Mixer type 3V has a mechanical transmission with three speeds.
- Mixer type 3E has an electronic transmission of speeds.



#### Technological and technical characteristics:

MACHINE	PL 20 3E	PL 20 EV	PL 30 3 E	PL 30 EV	PL 40 3 E	PL 40 EV
Max. quantity of leavened dough (kg)	6	6	8	8	13	13
Max. quantity of cream (kg)	20	20	25	25	30	30
Max. quantity of sweet pastries (kg)	6	6	8	8	13	13
Bowl volume (l)	20	20	30	30	40	40
Installed power (kW)	0,75	0,75	1,1	1,1	1,5	1,5
<b>Dimensions</b>						
machine dimensions (mm)	830x780x1440	830x780x1440	830x780x1440	830x780x1440	900x850x1500	900x850x1500
machine weight (kg)	57	57	165	165	215	215

#### Options:

- additional bowl
- reduction to 20 l with three mixing arms