

- A particularly solid machine that is able to process small quantities of dough for bread
- The bowl trolley is lifted and lowered electrically by operating on two buttons set on the control panel; bowl insertion and centring are very quick and easy, an automatic device locks and unlocks the bowl-holder carriage
- The gears in oil bath placed into a oiltight box make the machine noiseless even when operating at high speeds.
- On the front control panel there are two buttons to select motor speed: the lever on the side of the machine is used to adjust speed changes as desired
- Ability to pass from the 1<sup>st</sup> to the 2<sup>nd</sup> speed and vice versa without stopping the machine
- Easily interchangeable tools depending on the type of product to be processed
- Thanks to the wide diameter of the tools, covering most of the bowl, it is possible to mix all the dough without leaving untreated parts
- The size of stainless steel bowl and, especially, the relation between height and diameter, assure the perfect processing of the product. If necessary, products can be heated up by using the burner
- Safety guard in stainless steel; motor is graded protection class IP 44, the electric system and control panel are class IP 54
- Equipped with three standard tools: thin wire whisk, spatula and hook
- On request:
  - thick wire whisk
  - stainless steel spiral tool
  - set of tools (thick wire whisk, thin wire whisk, spatula and hook) and bowl for reduction to 30 lt.
  - bowl trolley

**Use other than those envisaged by the manufacturer are forbidden without the latter's authorization**

**The machine is built to comply with the accident prevention, hygiene and electric standards in force**



# MIX60

60-LITRE PLANETARY MIXER  
WITH VARIABLE SPEED  
AND ELECTRIC BOWL LIFTING

**pietrobeto**

BAKERY AND PASTRY EQUIPMENT

## TECHNICAL FEATURES

Installed power:	kW 1.7		
Voltage:	230/50/3+E	400/50/3+E	220/60/3+E
Weight:	kg 304		
Bowl capacity:	lt 62		
Internal bowl diameter:	mm 460	Bowl depth:	mm 409
Tool support speed:	from rpm 40 to rpm 140	Tool speed:	from rpm 128 to rpm 450

## FUNCTIONING

Insert the ingredients in the bowl and engage and lock the mixing tool most suitable for the process required, lower the accident prevention guard and raise the bowl holder carriage electrically. Press the start button and operate the side lever to increase or decrease the tool rotation speed. At the end of the process lowering the carriage will release the bowl.

Dimensions in millimetres

