



- Mixer structure, base and column: painted steel with epoxy powder
- Mechanical and electrical devices ensure safety when lifting the mixer to empty out the dough
- AISI 304 stainless steel bowl and breaking bar, AISI 431 stainless steel spiral tool
- Tool and bowl driving system via belts; the mixer is equipped with a hydraulic and servocontrolled lifting-overturning system
- Two independent motors (IP 54 protection class) for bowl and spiral tool
- AISI 304 stainless steel safety guard
- Multifunction control panel on the front of the kneading machine for selecting the mixing and unloading functions:
 - membrane keyboard protected by a pressure resistant and abrasion proof polycarbonate surface;
 - two-line display up to 19 alphanumeric characters;
 - ergonomic handle allowing an easy setting of data and letters and the mixing phases programming;
 - dough temperature display and control;
 - memory up to 50 recipes names;
 - for each recipe it is possible to store in memory up to 15 phases
 - mixer raising and lowering buttons; emergency stop button
- IP55 electric protection degree (against water sprays, dust and flour infiltrations)
- Standing feet to stabilize the machine
- Easy to move thanks to its two fixed wheel and three rotating wheels
- **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

EASY 120 RH

OVERTURNABLE SPIRAL MIXER
WITH A 50 PROGRAMS COMPUTER

120 KG. DOUGH CAPACITY DISCHARGE UP TO 1,8 METER

pietrobeto

BAKERY AND PASTRY EQUIPMENT

TECHNICAL FEATURES

Installed power:	kW 6.7		
Voltage:	230/50/3+E	400/50/3+E	220/60/3+E
Weight:	kg 1288		
Dough capacity:	kg 120	Bowl volume:	lt 203
Internal bowl diameter:	mm 800	Bowl depth:	mm 400
Tool speed at speed 1 st -2 nd :	rpm 101-202	Bowl speed:	rpm11

FUNCTIONING

All ingredients placed into the bowl, after having lowered the safety guard you can start the mixer using the keys of the control panel.

The dough will result soft, well aired and easy to remove. At the end of the mixing cycle, after opening the safety guard, it will be possible to unload the dough onto the hopper: the rotate bowl command facilitates the dough unloading operation.

Dimensions in millimeters



