



- Pedestal, head and trolley painted steel with epoxy powder.
- Mobile head with powered lifting device at the end of mixing cycle to remove the trolley.
- AISI 304 stainless steel bowl and breaking bar, AISI 431 stainless steel spiral tool.
- Tool driving system via belts, bowl driving system via belts with reduction gear and tired wheels, driving system via belts to activate the head ascent-descent.
- Three independent motors (IP54 protection class) for spiral tool, for bowl and for lifting head. Eventual fourth motor to activate the hydraulic hooking device for the bowl-trolley (optional).
- ABS plastic safety guard with a front door for checking mixing and adding ingredients and to reduce flour dust.
- Multifunction control panel:
  - 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 of the following phases:
    - 1<sup>st</sup> speed / bowl anticlockwise rotation;
    - 1<sup>st</sup> speed / bowl clockwise rotation;
    - 2<sup>nd</sup> speed / bowl clockwise rotation;
    - automatic pause;
    - additional ingredients;
    - control of one automatic dosing equipment;
    - machine status diagnostic and alarms display;
    - device for PC connection (optional);
- Head movements control panel in lateral position.
- IP55 electric protection degree (against water sprays, dust and flour infiltrations)
- Standing feet to stabilize the machine.

· **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 300 E

SPIRAL MIXER WITH  
REMOVABLE BOWL  
DOUGH CAPACITY KG. 300

**pietrobeto**

BAKERY AND PASTRY EQUIPMENT

## TECHNICAL FEATURES

Installed power:	kW 12.3		
Voltage:	230V/50Hz/3ph+E	400V/50Hz/3ph+E	220V/60Hz/3ph+E
Weight:	kg 1250		
Dough capacity:	kg 300	Bowl volume:	lt 449
Internal bowl diameter:	mm 1100	Bowl dept:	mm 500
Tool speed at speed 1 <sup>st</sup> -2 <sup>nd</sup>	rpm 89-178	Bowl speed:	rpm 10

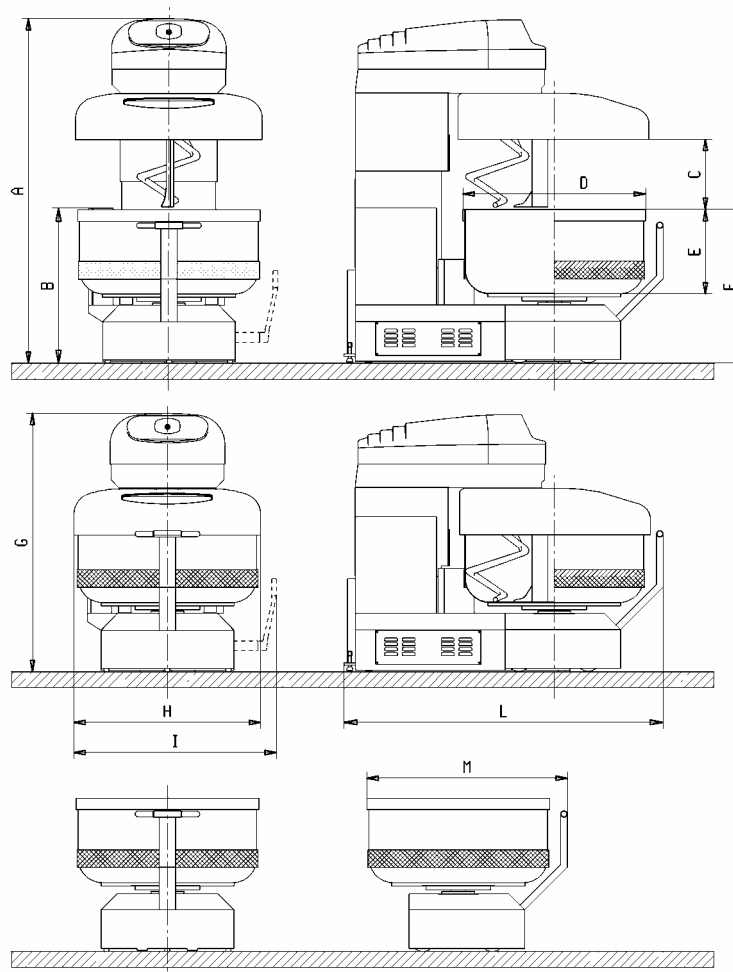
## FUNCTIONING

After inserting the trolley, lock it manually by operating the lever. Lower the head and the accident-prevention guard. If the trolley has a hydraulic system it is engaged automatically.

Now you can start the mixer using the keys of the central control panel.

Bowl rotation can be reversed to optimise the process (only with tool at the 1<sup>st</sup> speed).

Dimensions in millimeters



Model	A	B	C	D	E	F	G	H	I*	L	L**	M
<b>EASY 300 E</b>	2144	960	505	1130	522	949	1609	1180	1264	1973	1973	1239

\* Model with manual hooking

\*\* Model with hydraulic hooking