

TECHNICAL SHEET



PLANETARY MIXER LT. 30 – 40 - 60 - 80 ELECTRONIC SPEED VARIATOR



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PL16 30 40 60 VE – PL16 80 LVE

FEATURES

- Capacity Lt.30 or 40 or Lt.60 or Lt.80
- This machine is crown-wheel like kneading machine, that is, it is used to knead and mix any kind of dough for pastry (various kind of creams, pastry for confectionary, etc.)
- Electronic variator speeds pre.setted from us (Rpm from 40 to 150)
- 1 digital timer 0 to 99 minutes, with memory
- Variation with electronic inverter
- Trasmission with gears lubricated in grease
- Accessories : 1 bowl, 1 thin wires whisk, 1 spiral tool, 1 spatula
- Accessories on request (OPTIONAL) : thick wires whisk, s/steel scraper for bowl (not available for PL30), Bowl trolley (Standard on PL80 liters, not available for PL30)

MODELS

	PL16 30 VE	PL16 40 VE	PL16 60 VE	PL16 80 LVE
WEIGHT	160 Kg	245 Kg	265 Kg	280 Kg
VOLT	400 (220-1PH on request)	400 (220-1PH on request)	400 (220-1PH on request)	400 (220-1PH on request)
HZ:	50 (60 on request)	50 (60 on request)	50 (60 on request)	50 (60 on request)
PHASES	3	3	3	3
AMPERE	2,5	3,6	4,8	7,2
KW:	1,13	1,5	2,2	3
HEIGHT :	1450 mm	1600 mm	1600 mm	1600 mm
WIDTH :	730 mm	770 mm	770 mm	800 mm
LENGHT :	870 mm	900 mm	900 mm	1030 mm
TOOL SPEED ROTATION WITH VARIATOR :	40 MIN 150 MAX r.p.m.	40 MIN 150 MAX r.p.m.	40 MIN 150 MAX r.p.m.	40 MIN 150 MAX r.p.m.

The machine has an inferior acoustic emission to 70 dB.

2.4 DESCRIPTION OF THE TOOLS

Machine is supplied with follow mixing tools:

N° 1 Thin wires
Whisk



– N° 1 Beater



– N° 1 Thick wire
whisk (only
optional)



– N°1 Spiral tool



- Teflon+inox
scraper for
bowl
(only optional)



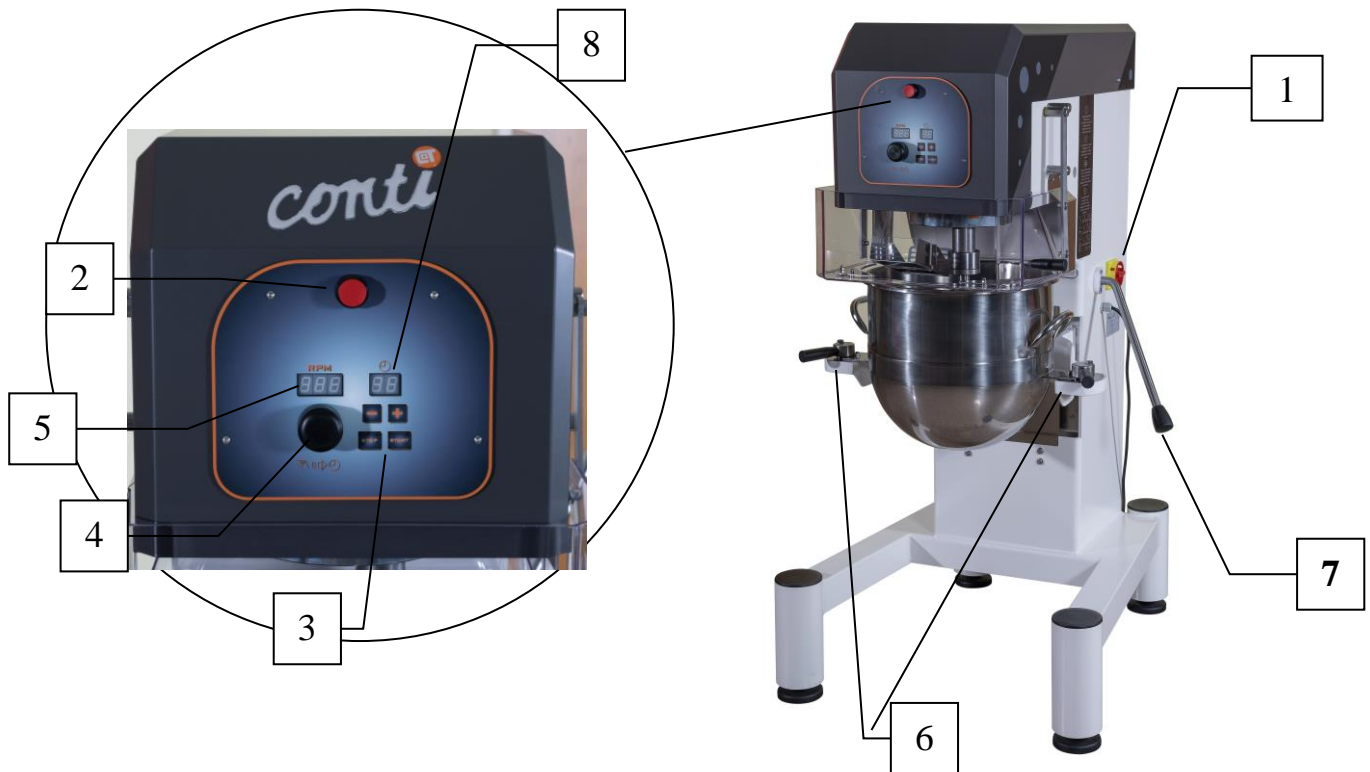
- Bowl trolley
(**option** for
lt.40, lt.60)



- Bowl on
wheels
(**standard** only
for lt.80)

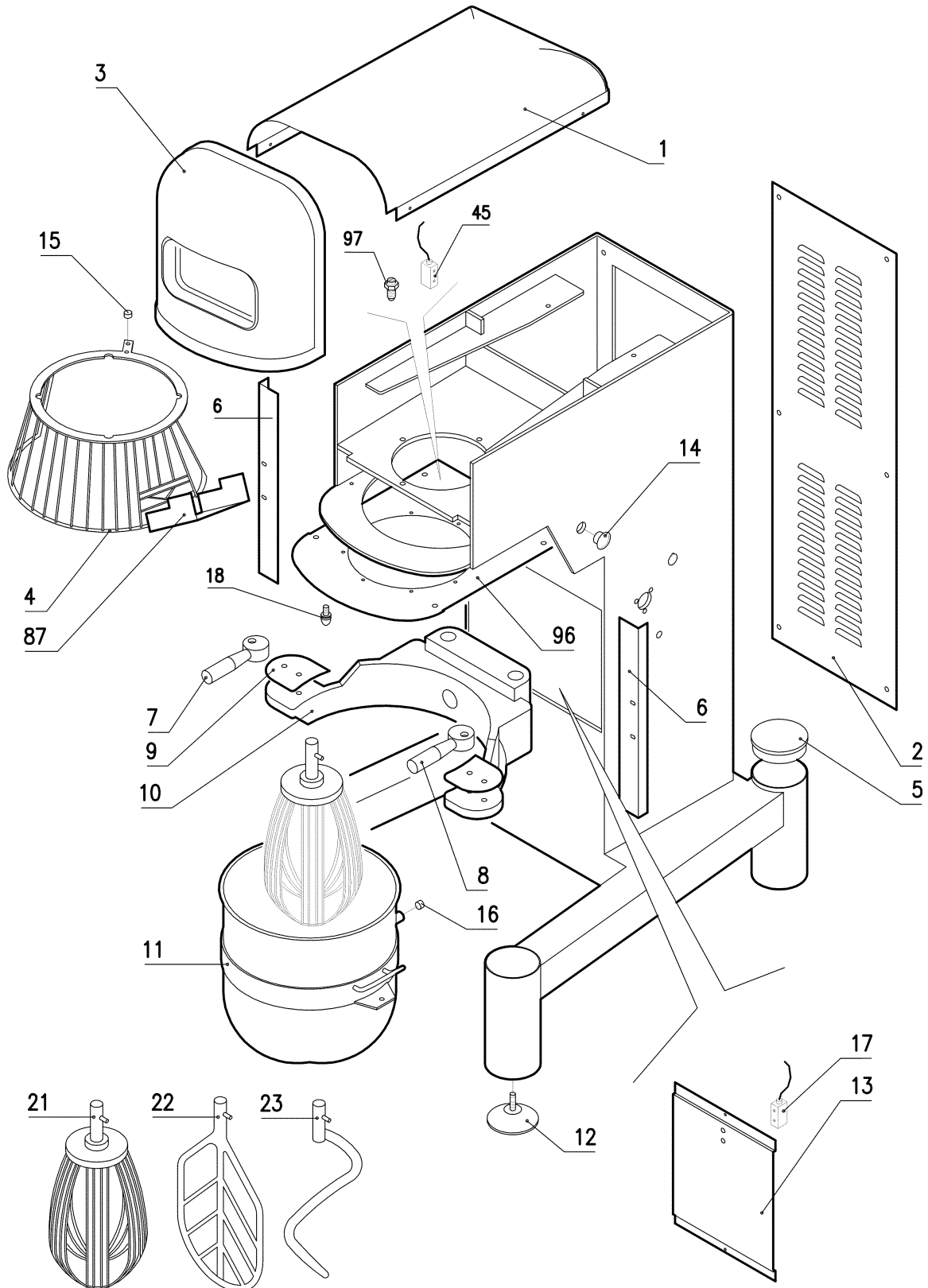


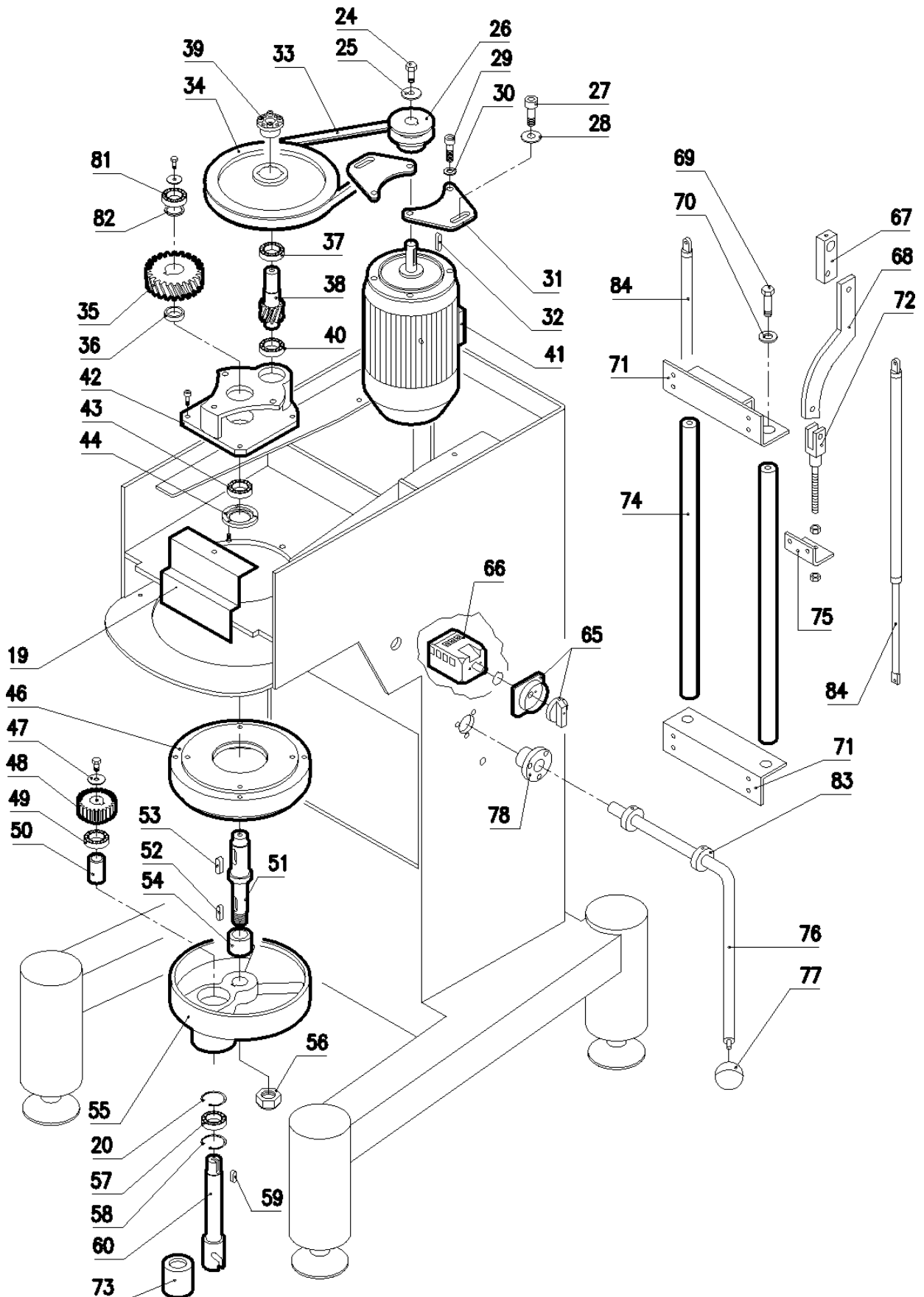
2.6 COMANDS

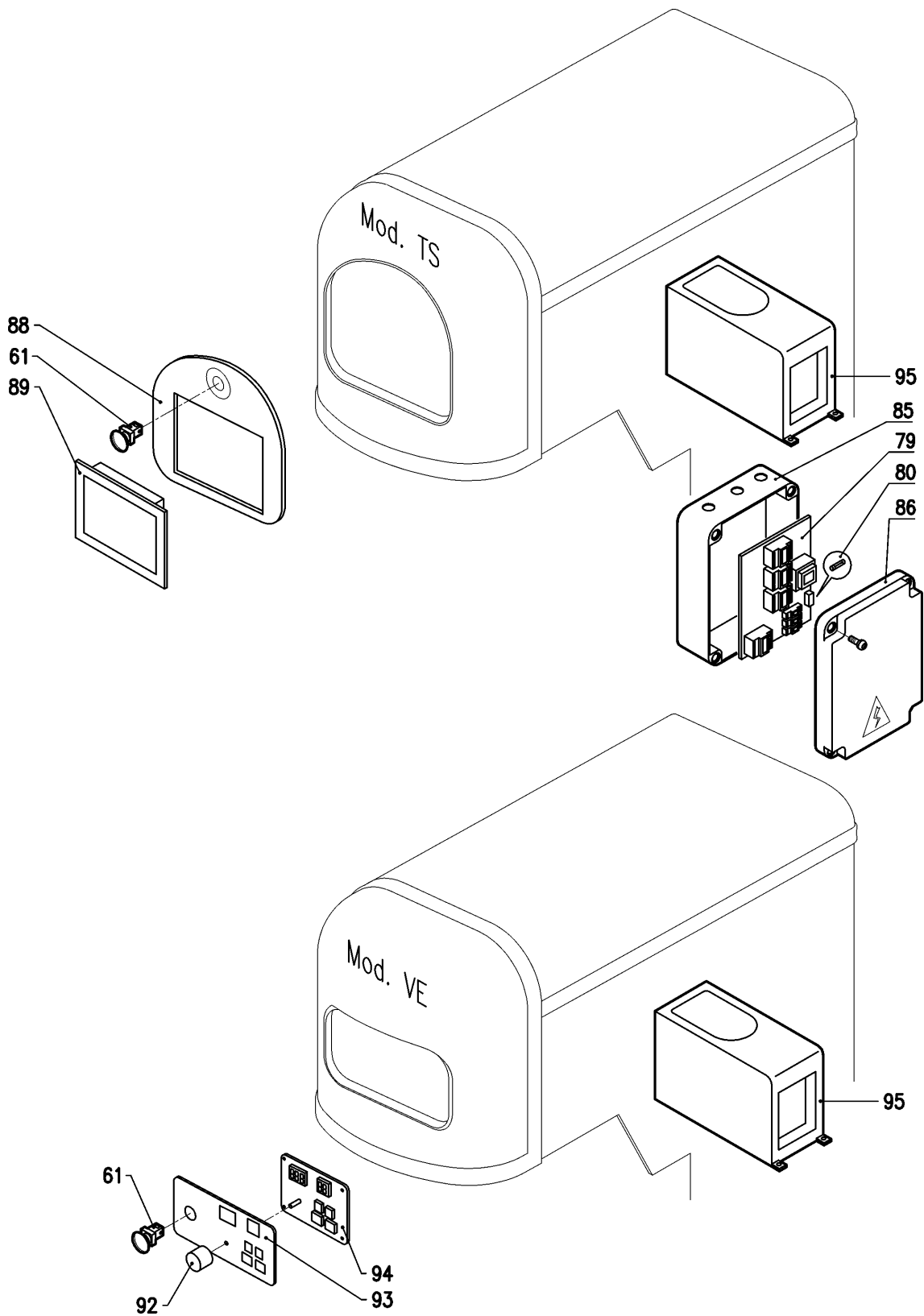


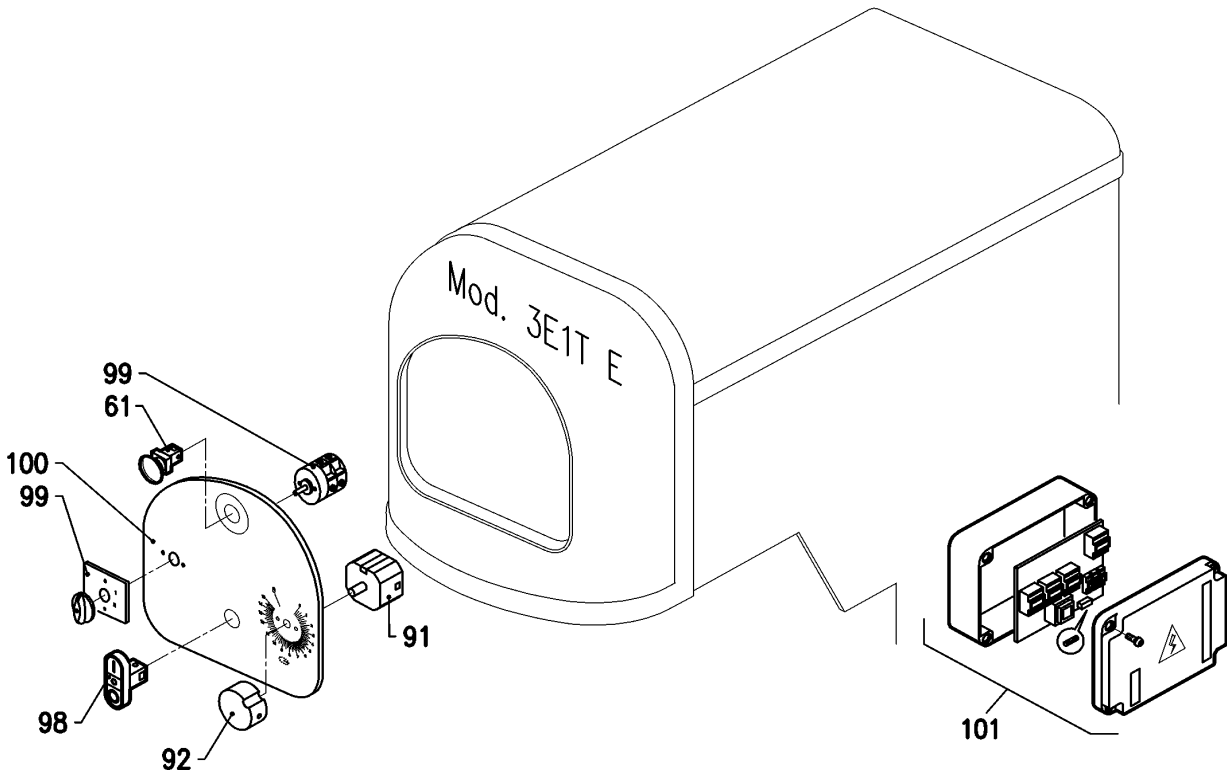
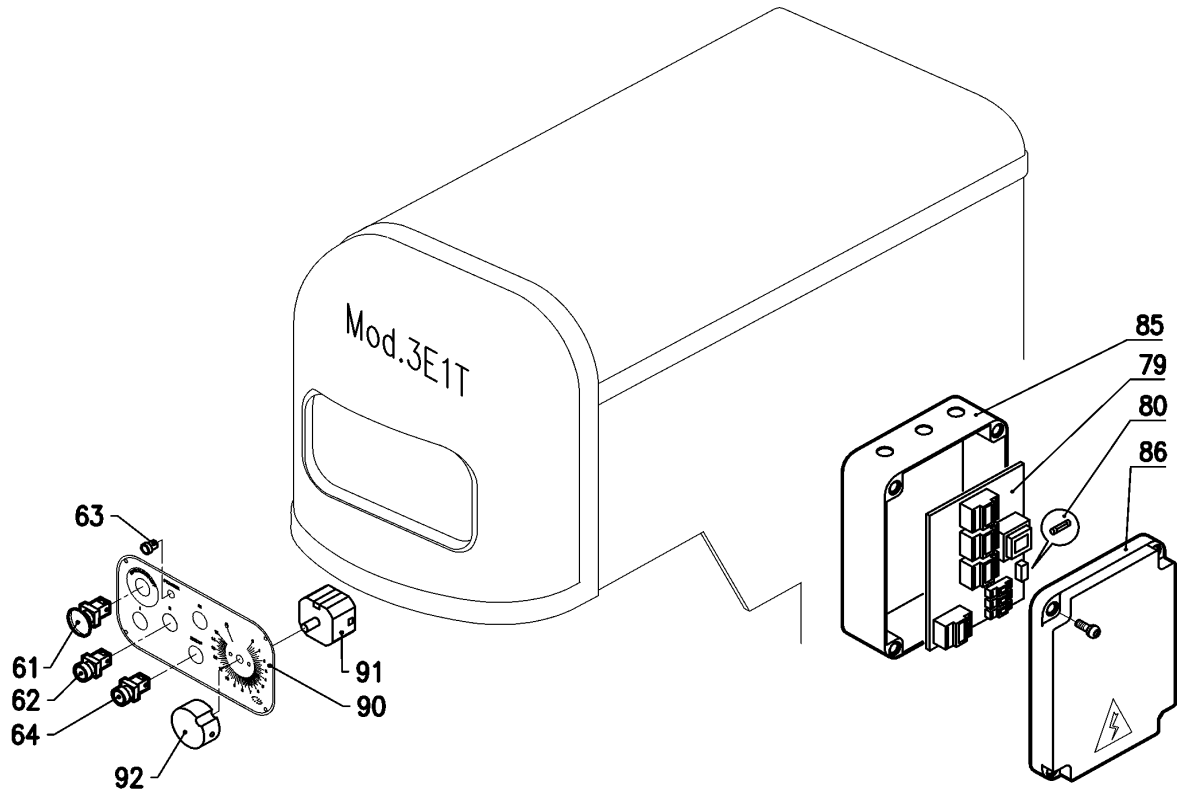
N°	Description	Comand	Color
1	Main switch for ON/OFF	Switch	Yellow-red
2	Emergency STOP	Push button	Red and yellow
3	Start of the motor Stop of the motor	Push button Push button	Green Red
4	Variable speed & On/off timer	Handle	Black
5	RPM of tools	Screen Lcd	red
6	Fixing of the bowl	2 levers	/
7	Up/down of bowl	Lever	/
8	Timer	Screen + Plc button	Red

7.7 EXPLODED VIEW











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PRODUCTS SUGGESTED - TECHNICAL DATAS

APPLICA TIONS	COMPO SANTS	PL30 MIN /MAX	PL40 MIN /MAX	PL60 MIN /MAX	PL80 MIN /MAX	SPEEDS			SPEEDS VAR R.P.M.
						1	2	3	
Bread	Kg. of flour With 50% of water	1,5 / 7	2 / 9	2,5 / 14	4 / 18	X			35 / 50
Pizza Patè a pizza	Kg. of flour With 50% of water	1,5 / 7	2 / 9	2,5 / 14	4 / 18	X			35 / 50
Croissants	Kg. of flour With 50% of water	1,5 / 7	2 / 9	2,5 / 14	4 / 18	X			35 / 70
Brioche	Kg. of flour With 50% of water	1 / 8	2 / 10	2,5 / 16	4 / 20	X	X		35 / 80
Albumen	Number of eggs	15 / 45	20 / 60	30 / 90	40 / 120			X	110 / 150
Meringa	Kg. of sugar	1 / 2	1 / 3	2 / 6	2 / 7			X	100 / 150
Biscuits	Number of eggs	15 / 45	20 / 60	30 / 90	40 / 120			X	120 / 150
Sponge cake	Number of eggs	15 / 45	20 / 60	30 / 90	40 / 120			X	120 / 150
Italian fresh pasta	Kg. of flour	0,3 / 3	0,4 / 4	0,6 / 4,2	0,8 / 4,6	X			35 / 60