

TECHNICAL SHEET



PLANETARY MIXER LT. 20 ELECTRONIC SPEED VARIATOR

FEATURES

- Capacity Lt.20
- 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

MODELS

MODELS	
	PL18 20 VE
WEIGHT	120 Kg
VOLT	400 (220-1PH on request)
HZ:	50 (60 on request)
PHASES	3
AMPERE	2,5
KW:	1,13
HEIGHT :	1130 /1280 mm
WIDTH :	630 mm
LENGHT :	670 mm
TOOL SPEED ROTATION WITH VARIATOR :	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



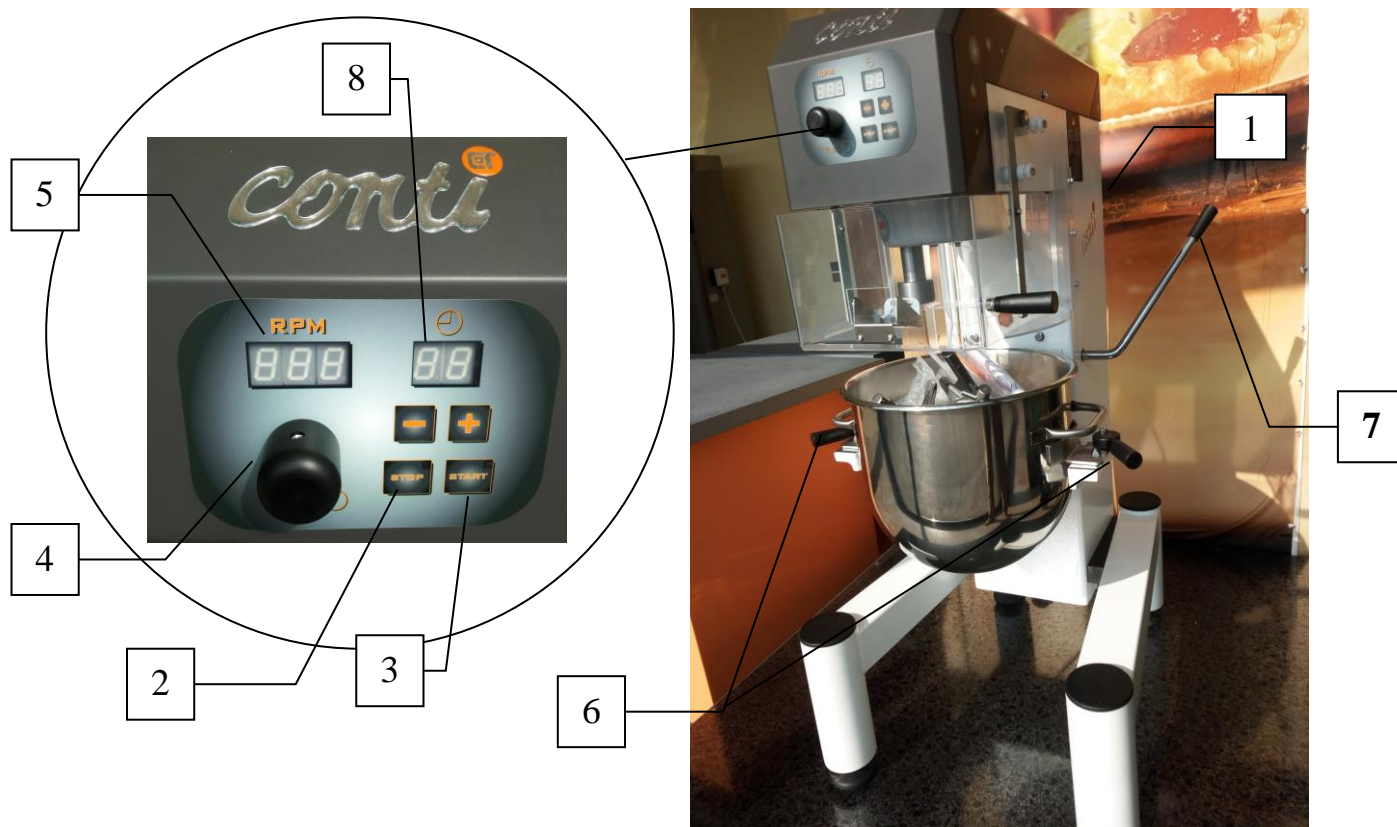
– N° 1 Thick wire
whisk (only
optional)



– N°1 Spiral tool

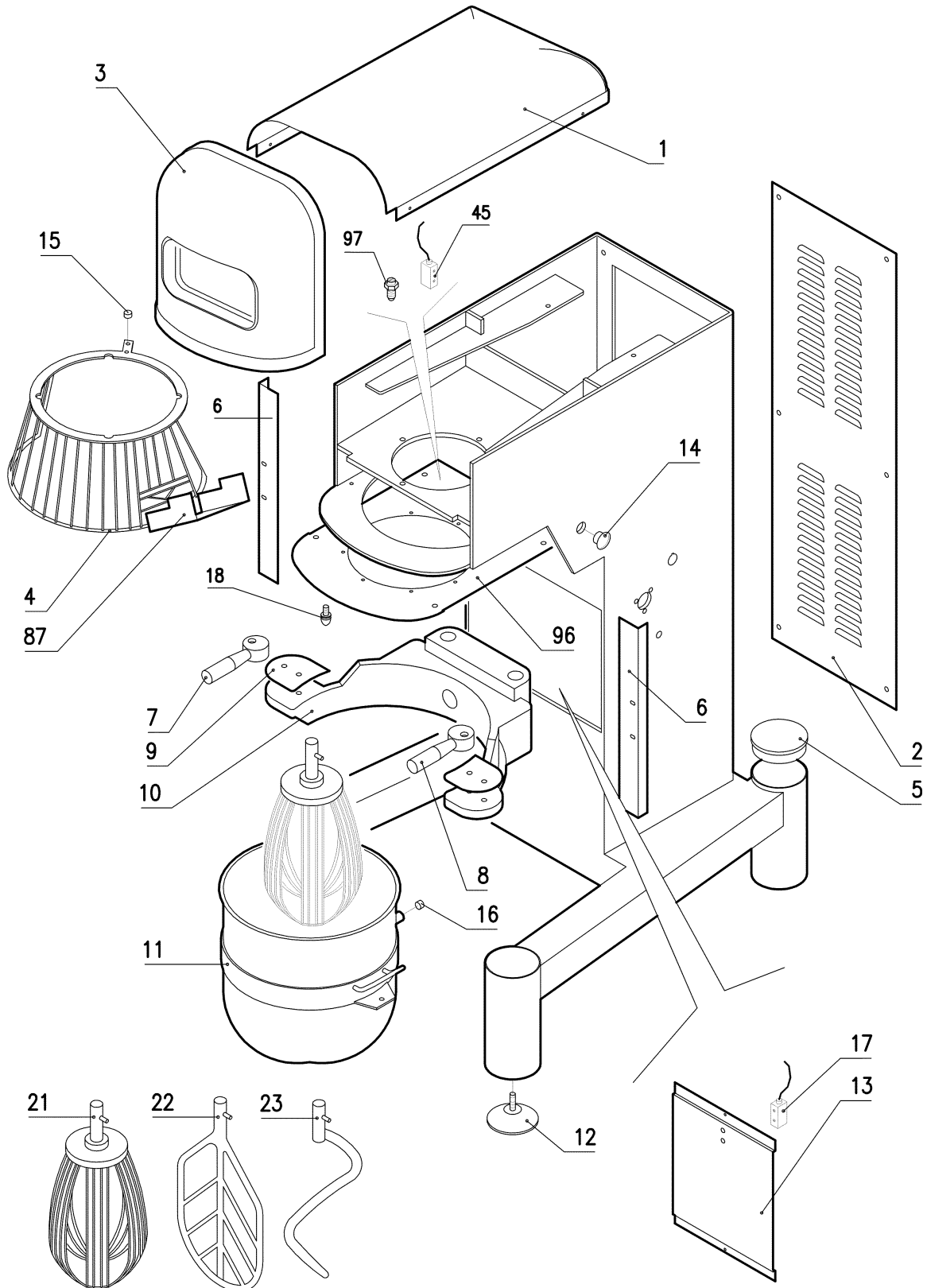


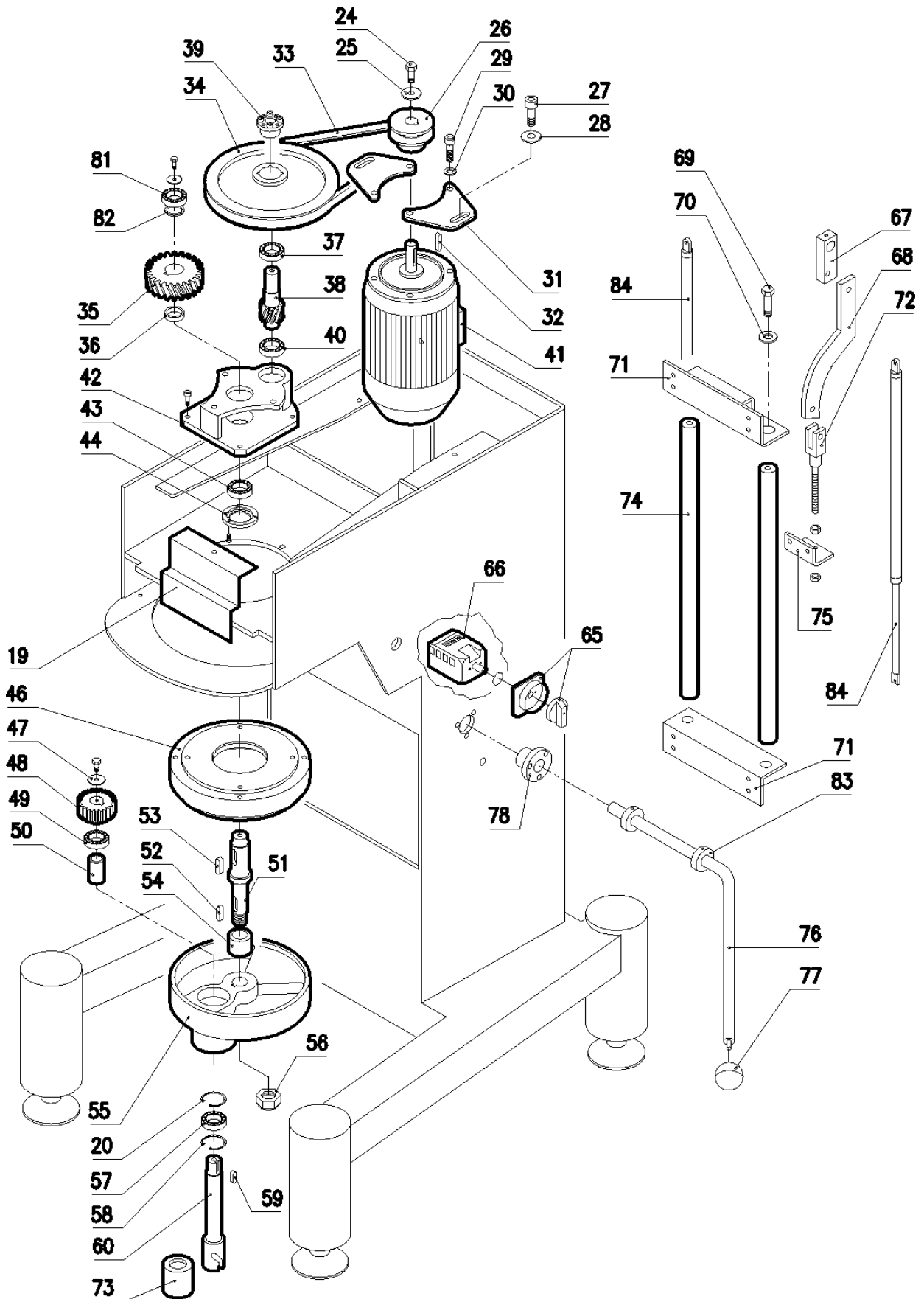
2.6 COMANDS

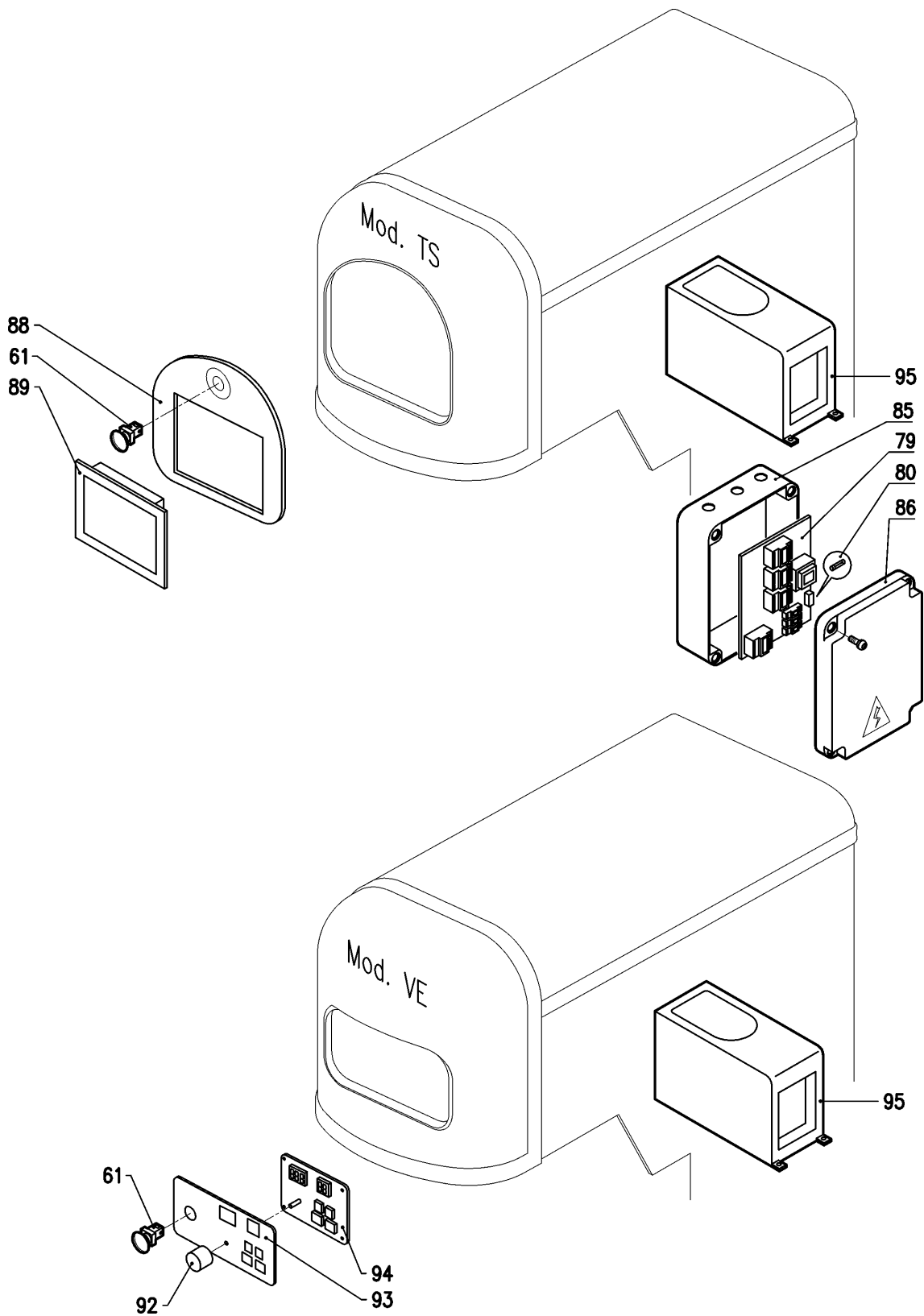


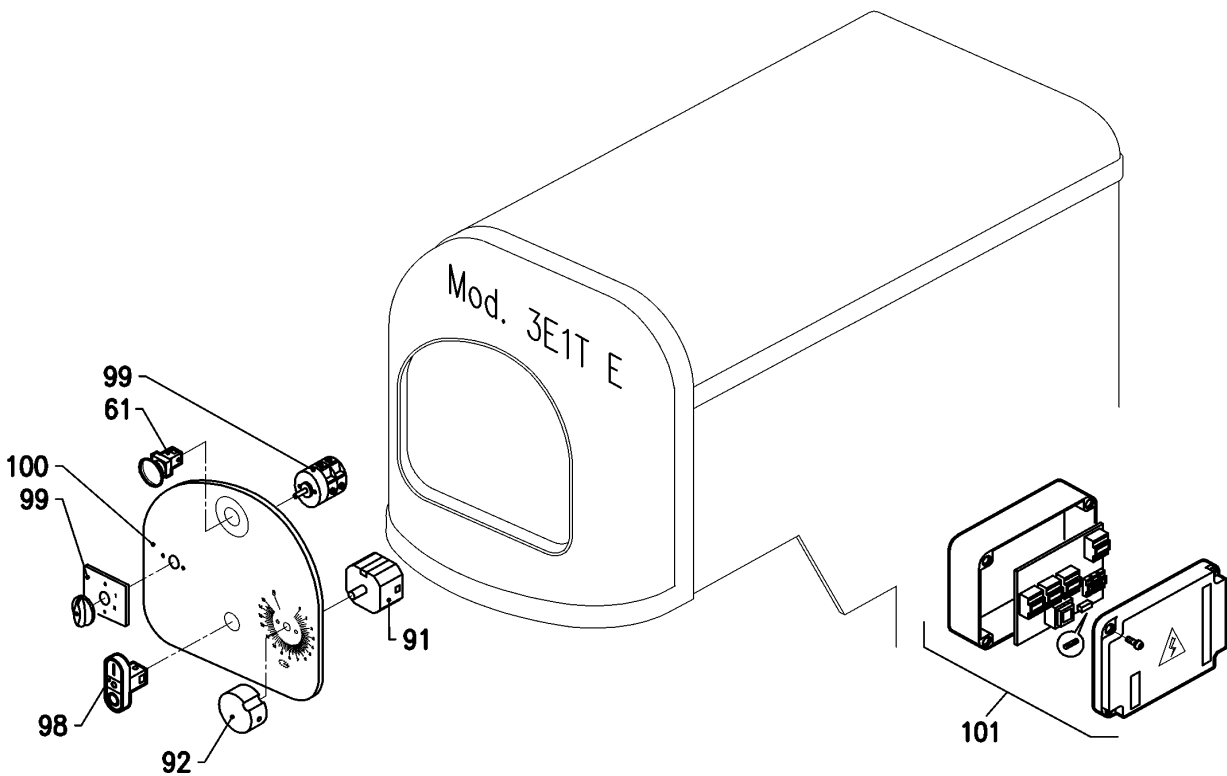
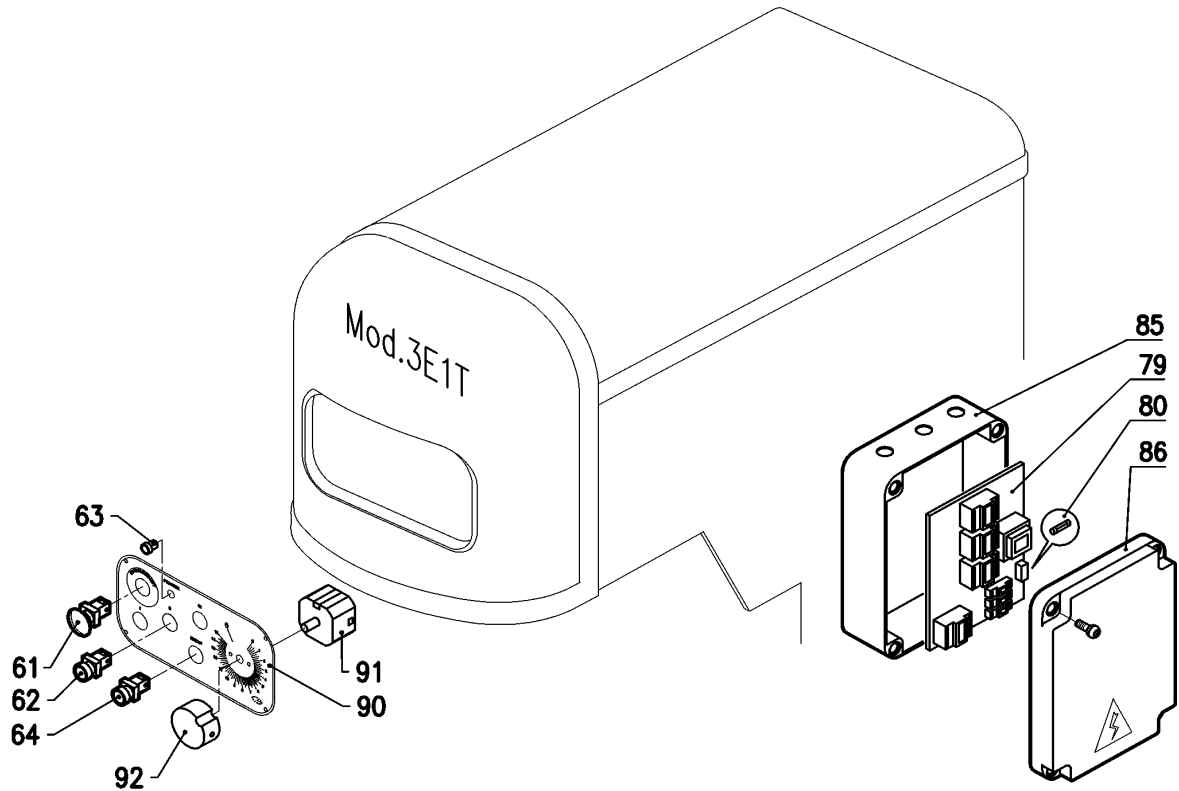
N°	Description	Comand	Color
1	Main switch for ON/OFF	Switch	Yellow-red
2	STOP of machine	Push button	Red and yellow
3	Start of the motor Stop of the motor	Push button Push button	Green Red
4	Variable speed & On/off timer	Handle	Gold
5	RPM of tools	Screen Lcd	red
6	Fixing of the bowl	2 levers	/
7	Up/down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

7.7 EXPLODED VIEW











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PL18 20 VE

PRODUCTS SUGGESTED - TECHNICAL DATAS

APPLICA TIONS	COMPO SANTS	PL20 MIN /MAX	PL30 MIN /MAX	PL40 MIN /MAX	PL60 MIN /MAX	PL80 MIN /MAX	PL90 MIN /MAX	SPEEDS			SPEEDS VAR R.P.M.
								1	2	3	
Bread	Kg. of flour With 50% of water	1,2 / 5	1,5 / 7	2 / 9	2,5 / 14	4 / 18	5 / 20	X			35 / 50
Pizza Patè a pizza	Kg. of flour With 50% of water	1,2 / 5	1,5 / 7	2 / 9	2,5 / 14	4 / 18	5 / 20	X			35 / 50
Croissants	Kg. of flour With 50% of water	1,2 / 5	1,5 / 7	2 / 9	2,5 / 14	4 / 18	5 / 20	X			35 / 70
Brioche	Kg. of flour With 50% of water	0,8 / 6,4	1 / 8	2 / 10	2,5 / 16	4 / 20	5 / 23	X	X		35 / 80
Albumen	Number of eggs	12 / 36	15 / 45	20 / 60	30 / 90	40 / 120	45 / 130			X	110 / 150
Meringa	Kg. of sugar	0,8 / 1,6	1 / 2	1 / 3	2 / 6	2 / 7	3 / 8			X	100 / 150
Biscuits	Number of eggs	12 / 36	15 / 45	20 / 60	30 / 90	40 / 120	45 / 130			X	120 / 150
Sponge cake	Number of eggs	12 / 36	15 / 45	20 / 60	30 / 90	40 / 120	45 / 130			X	120 / 150
Italian fresh pasta	Kg. of flour	0,2 / 2	0,3 / 3	0,4 / 4	0,6 / 4,2	0,8 / 4,6	1 / 5	X			35 / 60