



EQUIPMENT

PLANETARY MIXER BTF-060



STANDARD FEATURES

- Automatic bowl locking system
- Tools with opposite rotation and translation
- Digital control has 20 speeds with 7 recipes
- Incorporated wheels for easier handling
- Whisk with upper & lower cover in DIN POM C
- Stainless steel bowl & grid (AISI304)
- Stainless steel spiral hook and paddle (AISI304)
- Stainless steel security bars (AISI304)
- Planetary with alimentary lubricant
- Stainless steel tool holder
- Silent & efficient transmission via "V" belts
- Electronic speed variation
- Easy to fix
- Embroidered with CE mark

AVAILABLE OPTIONS

- Fully stainless
- Analog control panel
- Touchscreen
- Hub attachment
- Reduction kit
- Removable security bars
- Bowl trolley
- Automatic bowl lifting

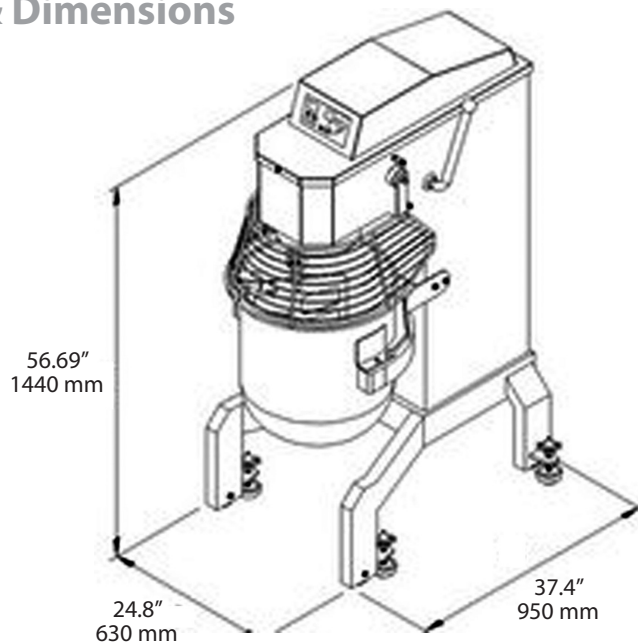
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Technical Data

Motor	Low speed: 1.5kW 2 HP High speed: 2.2kW 3HP
Emulsion	15L (18L creams with, 30L creams w/o)
Electrical	230/50/60/1/3 or 400/50/60/3
Flour capacity	12 Kg (24.46 lbs)
Bowl volume	60L
Housing/Material	Zinc coated epoxy painted carbon steel
Short crust pastry capacity	18 Kg (39.68 lbs)
Lifting power (Hub)	0.25kW (0.55kW)
Dimensions (L x W x H)	950 mm x 630 mm x 1440 mm (37.4" x 24.8" x 56.69")
Net weight	260 Kg (573.2 lbs)

Detail & Dimensions



As continued product improvement is a policy of Powerline, specifications are subject to change without notice.



POWERLINE EQUIPMENT COMPANY

Pulaski Street, Norwalk, CT 06851 USA. Tel: 203-847 2357 Fax: 203-847 6480

www.powerlineequip.com