



EQUIPMENT

PLANETARY MIXER **BTL-140**



STANDARD FEATURES

- Automatic bowl lifting & 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
- Reduction kit
- Hub attachment
- Removable security bars
- Bowl trolley

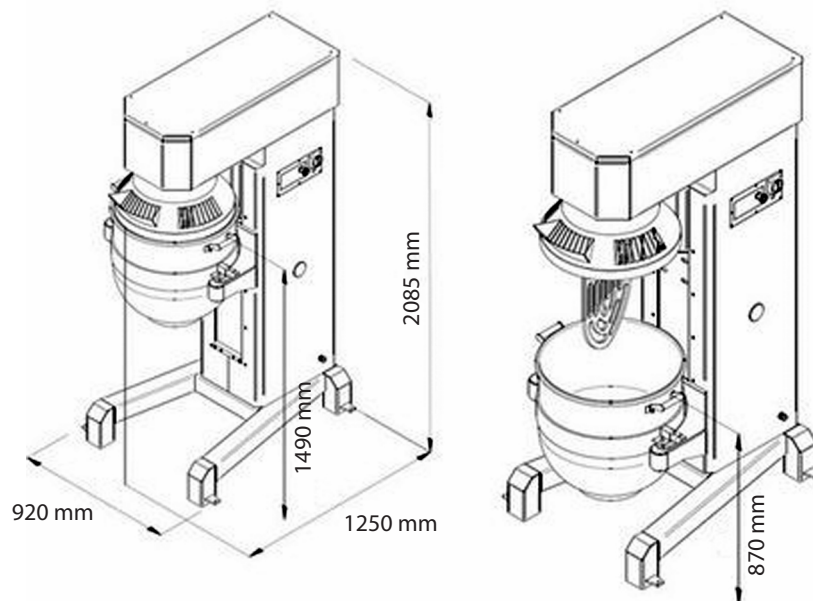
PLANETARY MIXER

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Technical Data

Motor	4kW 5.3HP
Emulsion	35L (42L creams with, 70L creams w/o)
Electrical	230/50/60/1/3 or 400/50/60/3
Flour capacity	35 Kg (77.16 lbs.)
Bowl volume	140L
Housing/Material	Zinc coated epoxy painted carbon steel
Short crust pastry capacity	49 Kg (108.03 lbs.)
Lifting power (Hub)	0.55kW 0.75HP (0.55kW 0.75HP)
Dimensions (L x W x H)	1250 mm x 920 mm x 2085 mm (49.21" x 36.22" x 82.09")
Net weight	635 Kg (1399.94 lbs.)

Detail & Dimensions



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



POWERLINE EQUIPMENT COMPANY

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