



Dimensions	750L x 650W x 1310mmH
Power Supply	240V — 50Hz — 1.2 Kilowatts
Weight	250 Kgs

EMERGENCY  
STOP

RIGID CAST  
IRON BODY

## DELTA PLANETARY MIXER 40 LITRE + 20 LITRE BOWL

ED7

### SPECIFICATIONS

- Delta Mixer controls are front-mounted to give easy access in cramped kitchen environments. The following controls are standard on all Delta Mixers: separate start and emergency stop buttons so operators can shut down the mixer immediately in an emergency situation and thermal overload protection.
- Heat-treated, hardened alloy, precision milled gears operate with planetary action. Gears are packed in a long-lasting, high pressure grease. Planetary gears are driven by an oversized cog-wheel, which is in turn driven by a cogged belt powered by the motor drive shaft. Cogged belt is a long-lasting, rugged fibre/rubber composite. This unique design yields high-torque mixing power while avoiding the high cost encountered repairing direct-drive transmission components.
- Speeds: low speed 99rpm, intermediate speed 176rpm, high speed 320rpm.

- 15-minute timer which shuts off the machine after set time has elapsed.
- Heat-treated hardened steel alloy gears and shafts
- Permanently lubricated transmission
- Safety bowl guard with magnetic switch
- Safety interlocked bowl guard and bowl lift
- Non-slip rubber feet

### Complete with:

- 40 Litre stainless steel bowl
- Whisk 40 Litre
- Beater 40 Litre
- Dough Hook 40 Litre
- 20 Litre stainless steel bowl
- Whisk 20 Litre
- Beater 20 Litre
- Dough Hook 20 Litre

• Specifications are subject to change without notice. Subject to correct use and maintenance.

ED7