

DIGITAL TIMER

8 LITRE STAINLESS STEEL BOWL

DELTA 8 LITRE MIXER

ED8

SPECIFICATIONS

- Dimensions: 660mmH x 470mmD x 360mmW
- Weight: 29kg
- Power: 220–240 volts 0.18kw 0.75 amp
- Service Requirement: 10-amp power outlet 240 volt
- Plug Standard: 3 pin 10 amp & power cord supplied
- Transparent safety bowl guard with
- ingredients chute
- Safety lugs to fix bowl in position
- 3 speed
- Simple on/off switch
- Gear drive

Complete with:

- 8 litre stainless steel bowl
- Beater
- Whisk
- Hook

CONTROLS

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, a 15-minute timer which shuts off the machine after set time has elapsed, and thermal overload protection

TRANSMISSION

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.

BOWLS AND AGITATORS

Standard equipment includes a 8 Qt. (7.6Litres) high quality stainless steel bowl, dough hook, flat beater, and whip. A sturdy hand lever on the body column raises and lowers the bowl as well as locking in place at the top and bottom positions.

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

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