

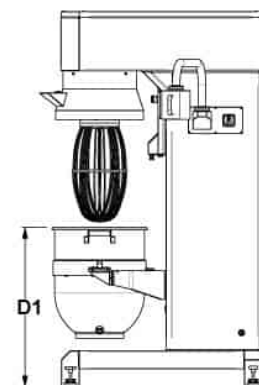
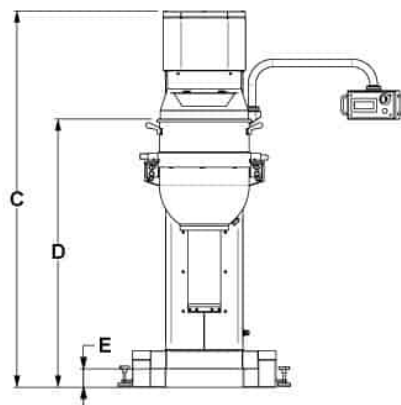
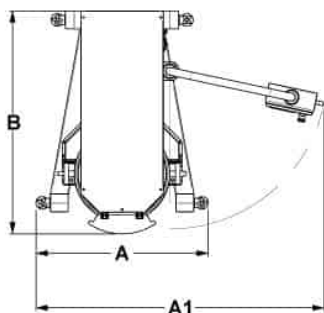
INDUSTRIAL PLANETARY MIXER 140 LITERS

BT1140



CC_006-16
Bowl capacity (l)
140
Emulsion (l)
35
Creams without emulsion (l)
70
Creams with emulsion (l)
42
* Bread dough (flour) (kg)-(lb)
35 (77,16)
Shortcrust pastry (dough) (kg)-(lb)
49 (108,3)
Power (kW)-(hp)
4 (5,3)
Power lifting (kW)-(hp)
0,55 (0,75)
Net weight (kg)-(lb)
635 (1399,92)
Dimensions (mm)-(in)
A 960 (37 13/16) A1 1600 (63)
B 1250 (49 3/16) C 2095 (82 1/2)
D 1500 (59 1/16) D1 890 (35 1/16)
E 105 (4 1/8)

* Based on: 60% dough hydration, 12% flour water





Standard-production equipment

Standard - White painted carbon steel frame

Feet in AISI 304 stainless steel

Inverter with 20 speeds

Automatic bowl's locking (up) and unlocking (down)

Digital control

TTI - Closed security cover in stainless steel AISI 304

Whisk with dismountable cover for cleaning

Bowl support in stainless steel AISI 304

Bowl drain cap

CE

Options

Inox - Stainless steel AISI 304 frame

PFC - Feet for floor anchorages

PLT - Planetary seal IPx5

ANL - Analog control

ECF - Touchscreen (IPx5: Cleaning with water (limits set by the IPx5 level))

CAF - Articulated control, AISI 304 stainless steel

VAL - Ball valve 1 1/2 90°

USPHS - Marine-USPHS upgrade to inox models

UL-NSF

NR12

Accessories

R.xx.xx - Reduction kit

RP1 - Bowl scraper (without scraper holder. Scraper only applied on planetary mixers with scraper holder)

CBI - Stainless steel trolley 80, 100, 120 and 140l

VED - Seal ring for the bowl