

INDUSTRIAL PLANETARY MIXER 100 LITERS

BT1100



Bowl capacity (l)

100

Emulsion (l)

25

Creams without emulsion (l)

50

Creams with emulsion (l)

30

* Bread dough (flour) (Kg)-(lb)

20 (44,09)

Shortcrust pastry (flour) (Kg)-(lb)

35 (77,16)

Power (kW)-(hp)

400~230V.3ph.50~60Hz – 3 (4)

Power lifting (kW)-(hp)

400~230V.3ph.50~60Hz – 0,55 (0,75)

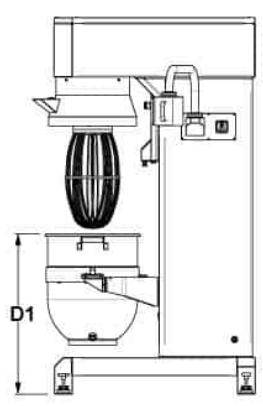
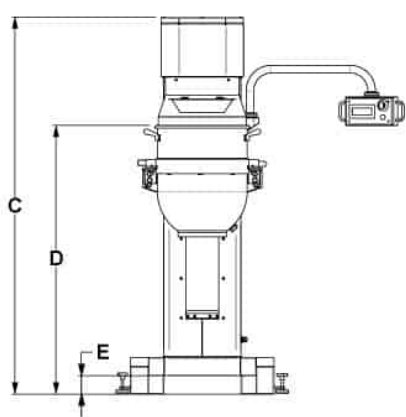
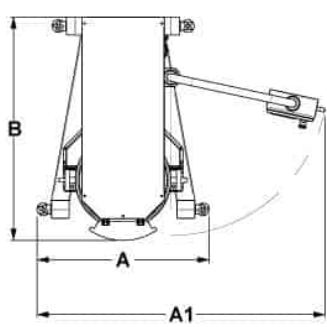
Net weight (Kg)-(lb)

612 (1349,22)

Dimensions (mm)-(in)

A 960 (37 13/16) B 1240 (48 13/16) C 2095 (82 1/2)
D 1500 (59 1/16) D' 890 (35 1/16) E 105 (4 1/8)

* Based on: 60% dough hydration, 12% flour moisture.





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