

PLANETARY MIXER 60 LITERS

BTF060



Bowl capacity (l)

60

Emulsion (l)

15

Creams without emulsion (l)

30

Creams with emulsion (l)

18

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

12 (26,46)

Shortcrust pastry (flour) (kg)-(lb)

18 (39,68)

Power (kW)-(hp)

400V.3ph.50~60Hz – 2,2 (3)

230V.3ph.50~60Hz – 2,2 (3)

Power lifting (kW)-(hp)

400V.3ph.50~60Hz – 0,25 (0,3)

230V.3ph.50~60Hz – 0,25 (0,3)

Hub attachment power (kW)-(hp)

400V-3ph-50/60Hz – 0,55 (0,75)

230V.3ph.50~60Hz – 0,55 (0,75)

Net weight (Kg)-(lb)

215 (473,99)

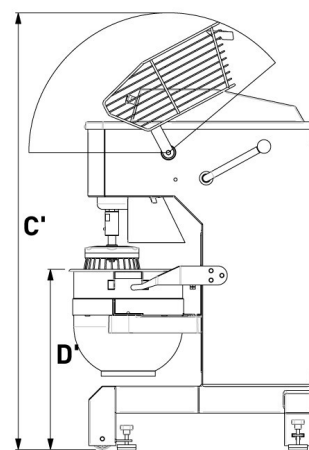
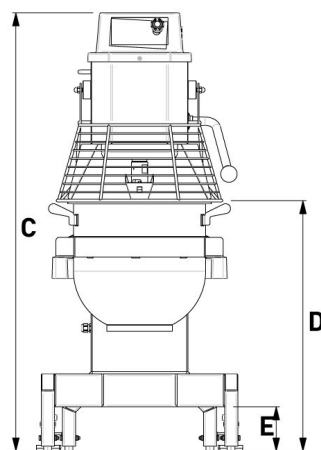
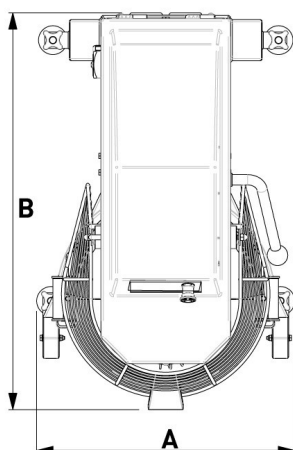
Dimensions (mm)-(in)

A 620 (24 7/16) B 970 (38 3/16)

C 1445 (56 7/8) C' 1725 (67 15/16)

D 870 (34 1/4) D' 775 (30 1/2) E 215 (8 7/16)

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





Standard-production equipment

Standard - White painted carbon steel frame

Feet in AISI 304 stainless steel and castors

Inverter with 20 speeds

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

Digital control

GTP - Stainless steel bowl's security bars

Whisk with dismountable cover for cleaning

Bowl support with stainless steel AISI 304 front structure

Equipped with 3 tools (whisk, paddle and hook) and bowl

CE

Options

Inox - Stainless steel AISI 304 frame

TTP - Technical polymer bowl's safety cover

PFC - Feet for floor anchorages

TCB - Carbon steel frame cover, painted

ANL - Analog control

ECT - Touchscreen

EEB - Electric bowl lifting

TF1 - Hub attachment

USPHS - Marine-USPHS upgrade to inox models

IPX5 - Marine-IPX5 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)

CBF - Stainless steel trolley 40 and 60l - BTF040, BTF060