

# TYRONE

## Heavy Duty Planetary Mixers

Tyrone planetary mixers are tough and reliable, featuring:

- stainless steel bowl
- three-speed gearbox
- special motors for reliability and longevity
- efficient and shock absorbing toothed-belt drive
- timer is accurate to the second
- front mounted electronic touch pad controls
- interlocking safety guard
- includes dough hook, beater and whisk

**Tyrone Mixers have a 5 year warranty on the drive mechanism.**



### **TS207-1/S**

#### **10 Litre**

Dimensions: 370mm wide x 430mm deep x 720mm high

Weight: 65kg

Power: 240V; 250W; 1A

RPM: 130 / 278 / 430

Max. dry bread flour: 2kg\*

### **TS201-1/S**

#### **20 Litre**

Dimensions: 570mm wide x 480mm deep x 850mm high

Weight: 90kg

Power: 240V; 375W; 1.6A

RPM: 110 / 225 / 475

Max. dry bread flour: 4kg\*

### **TS240-1/S**

#### **40 Litre**

Dimensions: 560mm wide x 590mm deep x 1060mm high

Weight: 180kg

Power: 240V; 1.125kW (1.5HP); 4.7A

RPM: 80 / 166 / 316

Max. dry bread flour: 12kg\*

### **TS670-1/S**

#### **70 Litre**

Dimensions: 860mm wide x 700mm deep x 1330mm high

Weight: 390kg

Power: 415V; 2.25kW; 3.1A

RPM: 70 / 110 / 190

Max. dry bread flour: 22kg\*

Comes with bowl trolley

### **TS690-1/S**

#### **90 Litre**

Dimensions: 920mm wide x 750mm deep x 1340mm high

Weight: 410kg

Power: 415V; 3.8kW; 5.3A

RPM: 70 / 110 / 190

Max. dry bread flour: 30kg\*

Comes with bowl trolley

\* Maximum Capacities - in all cases are based on dry bread flour and a minimum of 55% water content. Overloading machines and/or using the incorrect speed can cause damage and will void warranty.

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