

PL 120 Automatic 120 Lt Industrial Planetary Mixers

* Versatile Planetary mixer can be used mixing, beating and kneading were specifically designed for bakeries, patisseries, hotels and large kitchens.



Easily assembled and disassembled attachment ATTACHMENTS: Wire Whisk – Batter Beater - Dough Hook







GENERAL FEATURES

- High-performance 120L Planetary Mixer.
- Designed for whisking, mixing and kneading in the production of pastry and bakery products.
- Bowl movements are commanded using buttons on the digital panel.
- Supplied with 3 mixing tools (beater, whisk & hook).
- Supplied with a Stainless-Steel trolley to carry the bowl.
- Supplied with Bowl Scraper for efficient mixing.
- Automatic Bowl Locking System.
- PLC Control Panel.
- Variable Speed Control & Digital timer.
- Elegant and aesthetic structure.
- Practical bowl fixing apparatus and its easy exchange.
- Easy to use and clean.
- Powerful, stable and works without vibration.
- Produced according to CE standards.
- One year warranty against defect of manufacturing and assembly, (Not including the apparatus).

Advantages and Working Principle:

- Wheeled bowl can be moved easily
- You can lift bowl from control panel
- Special design apparatus provides maximum efficiency
- Ingredients should be put inside the bowl, choose the right apparatus for making product.
- Place bowl and lift easily from control panel.
- No need to make extra adjustment.
- Tools do not touch the bowl that's why it does not break the wire or it does not make a holeinside the bowl.
- All apparatus are the same length and provide precision stripping.

SPECIFICATIONS:

Model	PL 100	PL 120
Bowl capacity:	100 Liter	120 Liter
Motor rotation:	0 - 200 rpm	
Attachment rotation:	100-520 rpm	
Width (W):	1030 mm	
Length (L):	1130 mm	
Height (H):	2050 mm	
Electrical Power:	4 kw	
Weigh of machine:	520 Kg	645 Kg



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LT 120 120 Lt Motorized Bowl Lifter



GENERAL FEATURES

- The bowl lifter has been designed to facilitate the bowl rising for the iPL 120 planetary mixers.

- This indispensable instrument is constructed in painted steel and aluminum or upon request in stainless steel. - Easy maneuver and use, the lifter is equipped with specific protections and emergency devices in order to avoid any risk in using it.

- The bowl lifter has remote control system.

- Electrical system complies with EU norms.



SPECIFICATIONS:

Model	LT 120	
Bowl Volume:	120 Liter	
Width (W):	1100 mm	
Length (L):	1400 mm	
Height (H):	2600 mm	
Electrical Power:	1.5 kw	
Weigh of machine:	275 Kg	
High of the Discharging:	2200 mm max	



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