



iPX 80A - CHARACTERISTICS

- Designed for whisk, mixing and kneading in the production of pastry and bakery products.
- High-performance 80L Planetary Mixer.
- The bowl moves automatically (Motorized) up and down.
- Supplied with 3 mixing tools (beater, whisk & hook).
- Supplied with a Stainless-Steel trolley to carry the bowl.
- The bowl doesn't require any extra locking device.
- Variable Speed Control & Digital timer.
- A 24V digital control panel.
- Elegant and aesthetic structure.
- Lightening inside the bowl.
- Practical bowl fixing apparatus and its easy exchange.
- Easy to use and to clean.
- Simple and easy to change the broken whisk tool wire.
- Powerful, stable and works without vibration.
- Handy tool storage on machine
- Produced according to CE standards.
- One year warranty against defects of manufacturing and assembly.

WORKING PRINCIPLES AND ADVANTAGES

- The bowl movements are commanded using buttons on the digital panel.
- As the bowl has wheels, without applying a lot of force, by while removing the mixing tool the bowl is comfortably driven out of the machine.
- The machine can be set at a high speed and with its specially designed mixing tools ensures maximum productivity.
- The product to be mixed is put in the bowl.
- After driving the bowl under the machine, an appropriate mixing apparatus is connected.
- As mixing tools do not scratch the bowl, the bowl can't be perforated.
- The whisk wires can't be broken.
- The mixer tools graze at a fixed distance. This distance is set in mm.
- All mixers graze at an equal and mechanically exact distance.

Technical Details



443 kg

CAPACITY



16 kg Flour.

CAPACITY



24 kg dough/
150 Eggs.

POWER



3 kw / 380 V



80 lt.

