



- Mixer structure, base and column: painted steel with epoxy powder
- Mechanical and electrical devices ensure safety when lifting the mixer to empty out the dough
- AISI 304 stainless steel bowl and breaking bar, AISI 431 stainless steel spiral tool
- Tool and bowl driving system via belts; the mixer is equipped with a hydraulic and servocontrolled lifting-overturning system
- Two independent motors (IP 54 protection class) for bowl and spiral tool
- AISI 304 stainless steel safety guard
- Multifunction control panel on the front of the kneading machine for selecting the mixing and unloading functions:
 - membrane keyboard protected by a pressure resistant and abrasion proof polycarbonate surface;
 - two-line display up to 19 alphanumeric characters;
 - ergonomic handle allowing an easy setting of data and letters and the mixing phases programming;
 - dough temperature display and control;
 - memory up to 50 recipes names;
 - for each recipe it is possible to store in memory up to 15 phases
 - mixer raising and lowering buttons; emergency stop button
- IP55 electric protection degree (against water sprays, dust and flour infiltrations)
- Standing feet to stabilize the machine
- Easy to move thanks to its one fixed wheel and six rotating wheels
- Use other than those envisaged by the manufacturer are forbidden without the latter's authorization

SK58E450

EASY 200 RL

OVERTURNABLE SPIRAL MIXER
WITH A 50 PROGRAMS COMPUTER
200 KG. DOUGH CAPACITY DISCHARGE ON TABLE

pietrobeto

BAKERY AND PASTRY EQUIPMENT

TECHNICAL FEATURES

Installed power:	kW 8.5		
Voltage:	230/50/3+E	400/50/3+E	220/60/3+E
Weight:	kg		
Dough capacity:	kg 200	Bowl volume:	lt 331
Internal bowl diameter:	mm 1000	Bowl depth:	mm 440
Tool speed at speed 1 st -2 nd :	rpm 92-184	Bowl speed:	rpm 10

FUNCTIONING

All ingredients placed into the bowl, after having lowered the safety guard you can start the mixer using the keys of the central control panel.

The dough will result soft, well aired and easy to remove. At the end of the mixing cycle, after opening the safety guard, it will be possible to unload the dough onto the table:

the rotate bowl command facilitates the dough unloading operation.

Dimensions in millimeters

