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10 liters Planetary Mixer n° 27

The ideal 10 L mixer
(5 kg of dough) to mix,
knead, beat, and whip all
kinds of preparations

For restaurants, bakery
and pastry shops, pizzerias,
fast food and snack shops,
sandwich bars

With bowl lifting system
8 speeds
stainless steel frame
3 planetary tools



DOUGH HOOK



FLAT BEATER



WIRE WHIP



10 liters Planetary

Introducing the Santos mixer



Easy to operate

With a bowl system actuated by a simple handle

1 : Bowl down (unlocked)



2 : Fit bowl supports over locating pins



3 : Bowl up (locked)



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2 : Fit bowl supports over locating pins

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Using the Santos mixer

Provided with 3 planetary tools for a wide variety of ingredients

- **Dough hook** (low speed) : for mixing and kneading heavy doughs such as :
- breads, rolls, cakes, buns, croissants, pizzas
Kneading of 5 kg of heavy dough takes approximately 20 minutes
- **Flat beater** (middle speed) : for normal to heavy mixtures such as :
- pancakes, waffles, biscuits, creams, chocolates, pies, mashed potatoes, meat loaf
- **Wire whip** (high speed) : for mixtures which need to incorporate air such as :
- eggs, egg whites, meringues, sponge cakes, mayonnaise

Speed control lever activated - 8 positions

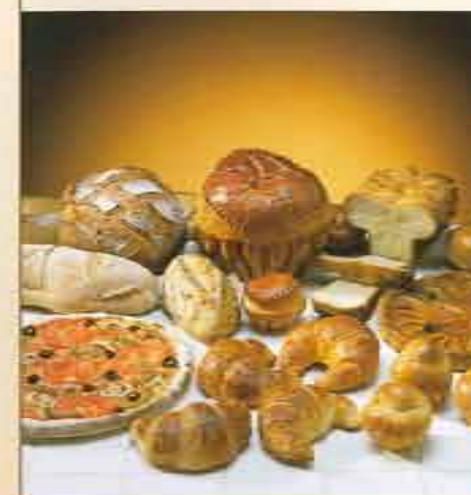
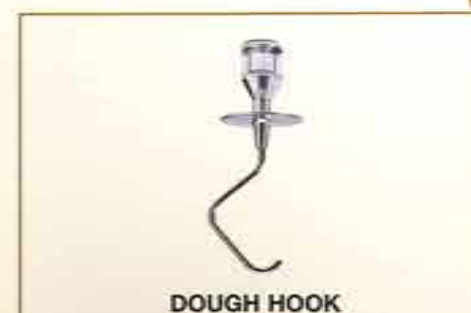
Select your speed from slow mixing to fast whipping

Speed lever Position	1	2	3	4	5	6	7	8
Planetary speed (rpm)	50							150
Tool speed (rpm)	180							540

Slow mixing
kneading

Mixing - Beating

Fast beating
whipping



Breads, rolls, cakes, buns, croissants, pizzas.



Pancakes, waffles, biscuits, creams, chocolates, pies, mashed potatoes, meat loaf



Eggs, egg whites, meringues, sponge cakes, mayonnaise

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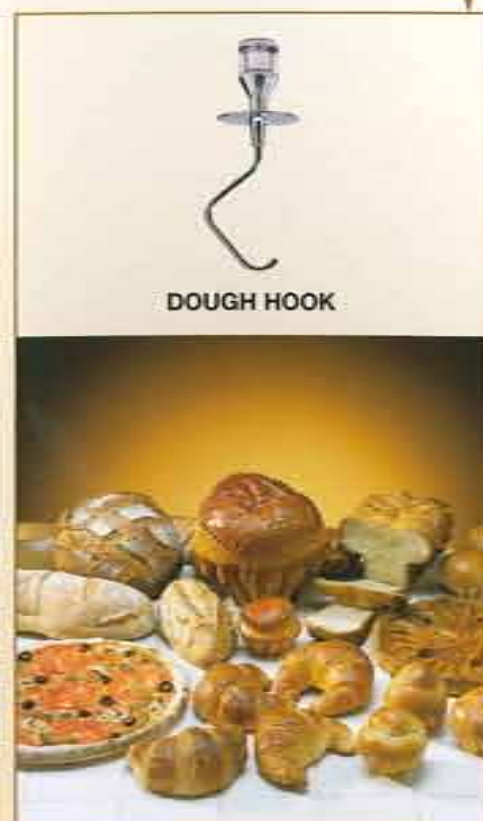
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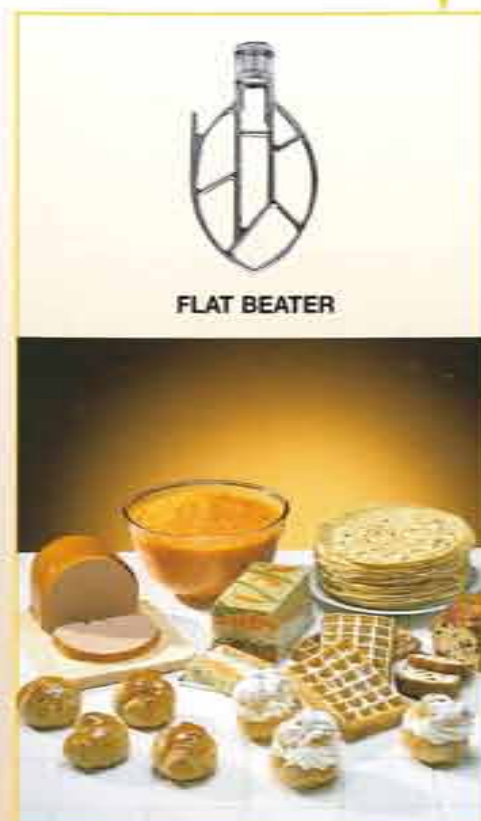
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kneading

Mixing - Beating

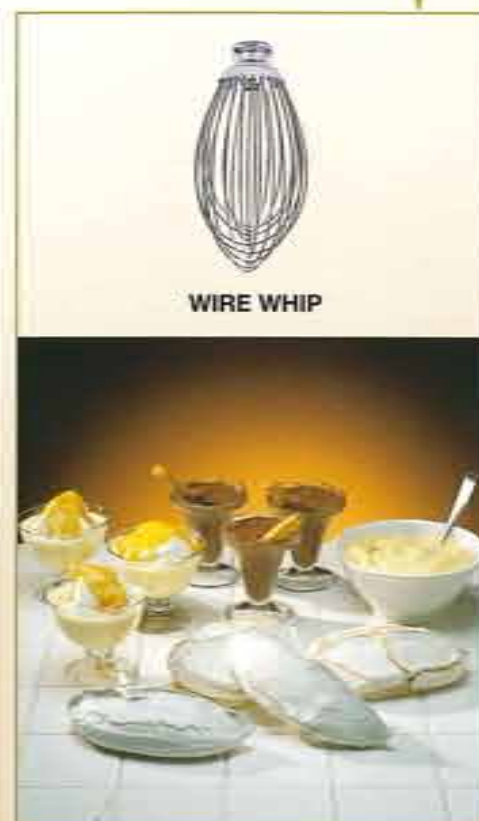
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Technical Specifications

Motor	Single phase	220-240 V - 50/60 Hz - 600 W - CE 100-120 V - 50/60 Hz - 650 W - UL
	Three phase	220-240 V - 50 Hz - 510 W 380 V - 50 Hz - 510 W
Speed	1500 tr/min (50 Hz)	
	1800 tr/min (60 Hz)	
Weight	Net weight	30 Kg (66lbs)
	Shipping	34 Kg (75lbs)
Dimensions	Mixer	Packed (box)
	height	580 mm (23") 630 mm (25")
	width	360 mm (14") 380 mm (15")
	depth	530 mm (21") 610 mm (24")
	Shipping cube :	0.15m³ (5.3 cubic feet)

Hygiene

All parts in contact with food are made of food safe materials and removable without tools
10 L stainless steel bowl (5kg of dough)



Safety - Standards

This mixer has been designed to comply with the most severe international safety and hygiene regulations in conformity with the standards, especially :

- Machinery directive 98/37/EC
- Electromagnetic compatibility 89/336/EEC
- Electrical equipment designed for use within certain voltage limits "low voltage" 73/23/ECC
- RoHS directive 2002/95/EC
- CE (Europe)
- NF EN 454 : 2000 Food processing machinery -Planetary mixers
- UL (USA) and cUL (Canada)



Mechanical safety

- Bowl safety wire grid (guard)
Prevents from access to the tool when running
Stops the motor when opened
- Bowl locking detection
Prevents bowl defection on the support

Acoustic safety

The asynchronous motor with direct driving is particularly silent

Electrical safety

- On Off interlock switch detects overload and no voltage (has to be reset to prevent any inadvertent starting)
- All mechanical parts are ground (earth) connected
- All equipment are perfectly controlled after assembling (portable appliance test)

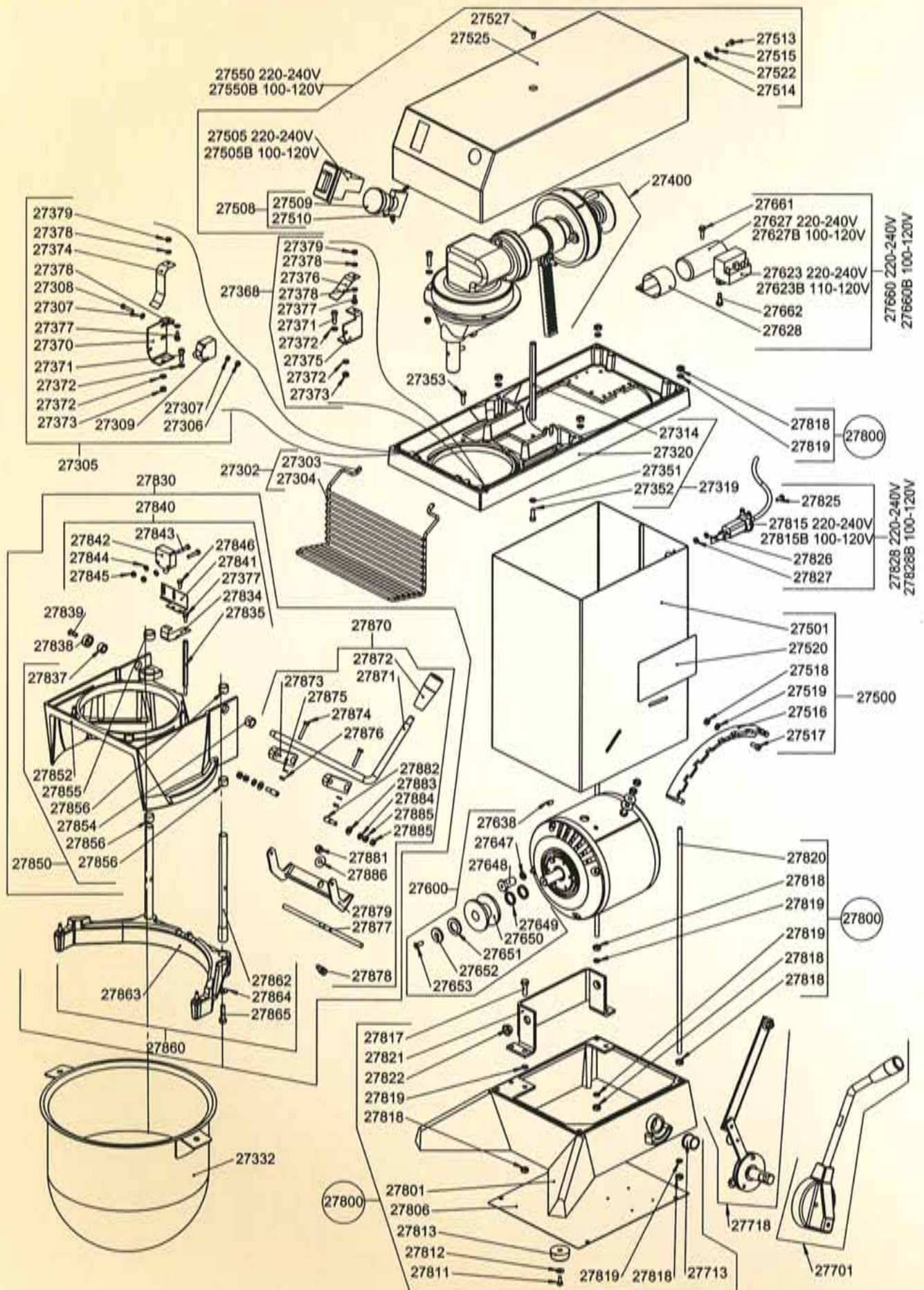
Thermal safety

- Motor protected by internal thermal detector.
- Motor is thermal disconnected from the body that protect user against heat



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