

# MIXERS AND BEATERS



## MIXERS TYPE 2000

Type	Bowl		Arm		Motor		Dough		Weight bare unit
	Cap. l	Ø	1 V	2 V	HP	KW	Water l	Flour Kg	
2170	170	800	52	78	2.8	2.1	30	50 kg	460
2230	230	880	52	78	4.0	4.4	43	70 kg	480

Dimension	A	B	C	D	E	F
2170	1165	1190	790	1425	915	125
2230	1210	1190	790	1575	985	140

Type	Bowl		Arm		Motor		Dough		Weight bare unit
	Cap. l	Ø	1 V	2 V	HP	KW	Water l	Flour Kg	
2280	280	940	50	75	3	2.2	60	90 kg	490
2320	330	1000	48	72	7.5	5.5	70	110 kg	490

Dimension	A	B	C	D	E	F	G
2280 AL	1230	1210	840	1630	1150	140	1150
2320 AL	1370	1270	870	1800	1190	140	1210

Type	Bowl		Arm		Motor		Dough		Weight bare unit
	Cap. l	Ø	1 V	2 V	HP	KW	Water l	Flour Kg	
2280 AL	280	940	50	75	3	2.2	60	90 kg	550
2320 AL	330	1000	48	72	7.5	5.5	70	110 kg	550

Dimension	A	B	C	D	E	F
2280	1330	1190	780	1575	1030	140
2320	1370	1190	810	1575	1070	140

## MIXERS TYPE 3000

Type	Bowl		Arm		Motor		Dough		Weight bare unit
	Cap. l	Ø	1 V	2 V	HP	KW	Water l	Flour Kg	
3000	440 l	1100	48	72	3.7 and 7.4	5 and 10	90 litres	150 Kg	620

Type	Bowl		Arm		Motor		Dough		Weight bare unit
	Cap. l	Ø	1 V	2 V	HP	KW	Water l	Flour Kg	
3000 AL	440 l	1100	48	72	3.7 and 7.4	5 and 10	90 litres	150 Kg	770

Dimension	A	B	C	D	E	F	G
3000	1580	1400	970	1800	1225	170	

Dimension	A	B	C	D	E	F	G
3000 AL	1580	1400	920	1800	1245	170	1310

Left-hand mixer  
Aluminium bowl  
Switchable bi-voltage motor  
Manual or automatic control  
Lift-up head  
Fixed and removable protection grid

Optional extras:  
Reversing gear  
Head lift-up and bowl locking system: pneumatically operated

Fixed and movable units  
Left and type mixer  
Switchable bi-voltage motor  
Lift-up head  
Protection grid  
Manual control or self-programmed control



### Optional extras:

- Stainless steel bowl
- Stainless steel bowl in 330 l capacity only
- Reversing gear
- Right-hand mixer in stationary version only except for the 2170 design.
- Arm lift-up version - Bowl locking arrangement pneumatically operated
- Motor driven bowl
- 1.20m standard tiltable bowl

