

PLANETARY MIXER #27

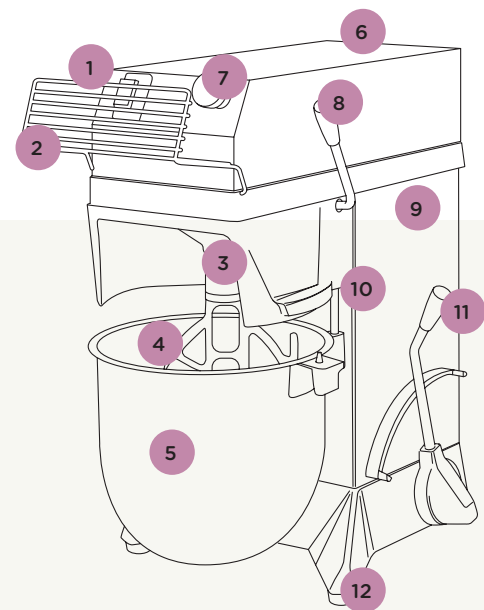


A powerful and efficient planetary mixer

The planetary mixer 10L #27 is the ideal appliance to mix, knead, beat and whip all kinds of preparations (up to 5kg of dough).

Its very quiet professional asynchronous motor as well as its 8 speeds and 3 planetary tools, make the appliance very powerful and ideal for restaurants, bakeries, pastry shops, sandwich shops...

All-made from aluminium casting and stainless steel, sturdiness is ensured.



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| 1 On/Off switch with safety system: detects overloading and no voltage | 7 Emergency stop button |
| 2 Safety grid: Motor stops when opened, ingredients can be added safely during kneading | 8 Locking lever: go up and down to unlock and lock the bowl |
| 3 Main shaft | 9 Variable speed belt drive and gear transmission system |
| 4 3 tools: easily removable without removing the bowl | 10 Commercial induction motor |
| 5 Stainless steel bowl (18/10) 10L
Capacity : 5kg | 11 8 positions speed control lever
Planetary speed (motor shaft)
50 to 150 rpm (50Hz)
Tool speed (mix)
180 to 540 rpm (50Hz) |
| 6 Stainless steel cover (18/10) | 12 Non-slip feet |

Safe and easy to use

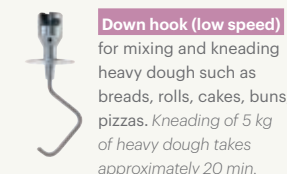
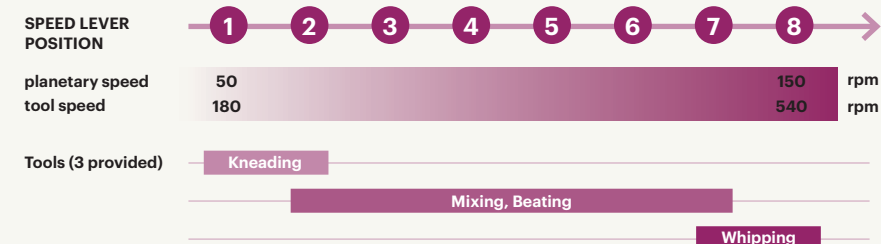


Locking lever down
Bowl up (locked)

Locking lever up
Bowl down (unlocked)



8 speeds and 3 tools for all kinds of preparations



Down hook (low speed)
for mixing and kneading heavy dough such as breads, rolls, cakes, buns, pizzas. Kneading of 5 kg of heavy dough takes approximately 20 min.



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.

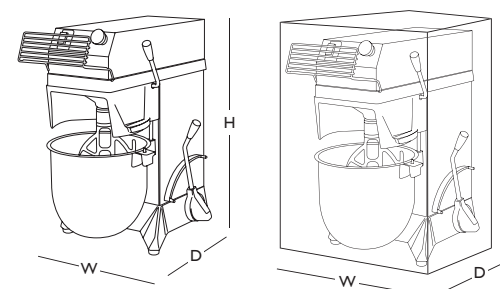
Safety, standards, hygiene

In accordance with the following regulations	Machinery directive 2006/42/EC Electromagnetic compatibility 2014/30/EU "Low voltage" directive 2014/35/EU RoHS directive 2011/65/EU Regulation 1935/2004/EC (contact with food) Regulation 10/2011/EU (Plastic in contact with food)
Harmonized European Standards	EN ISO 12100: 2010 EN 60204-1 + A1: 2009 EN 454: 2015 food products machines - planetary mixer CE marking, UL (USA) and cUL (Canada)
Thermal safety	Motor protected by internal thermal detector. Motor integrated in a casing without thermal bridge (base), isolating the user from the heat source
Acoustic safety	The very quiet direct drive asynchronous motor guarantees optimal user comfort
Mecanical safety	Bowl safety wire grid: stops the motor when opened. Bowl locking detection
Electrical safety	On/Off switch detects overloading and no voltage. All mechanical parts are ground connected. Appliances are 100% tested after assembly
Hygiene	All removable parts can be put in the dishwasher or easily cleaned with hot soapy water

Technical specifications

Motor
Single phase:
220-240 V - 50/60 Hz - 600 W - CE
100-120 V - 50/60 Hz - 650 W - CE, UL
Three-phase:
220-240 V - 50 Hz - 510 W
380 V - 50 Hz - 510 W

Speed:
1500 rpm (50 Hz) / 1800 rpm (60 Hz)



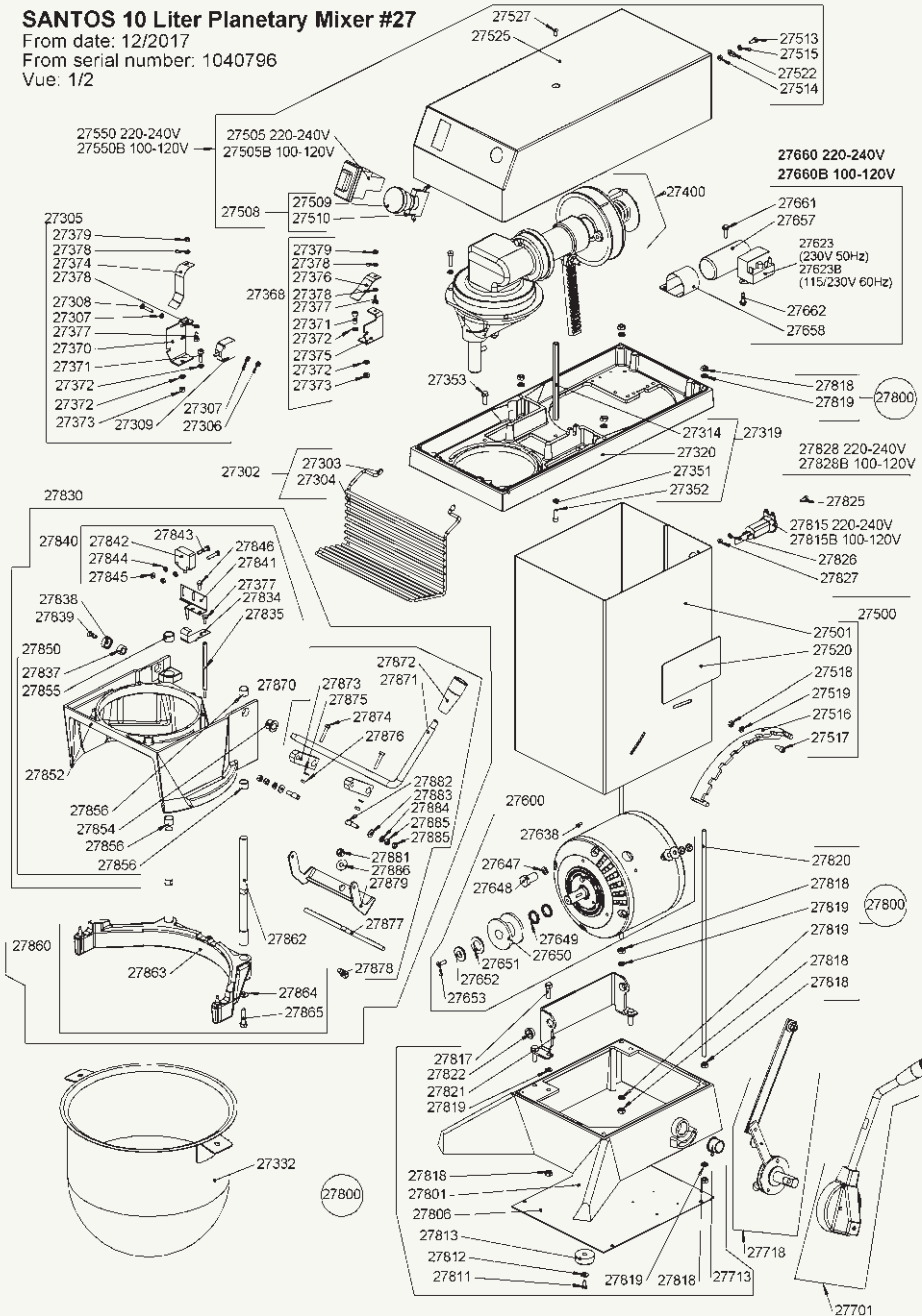
Appliance W: 360 mm (14") D: 530 mm (21") H: 580 mm (23")	Shipping box W: 390 mm (15") D: 605 mm (24") H: 650 mm (25.5")
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Net weight: 31 kg (68 lbs)	Packed weight: 34 kg (75 lbs)
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PRODUCT: 2-YEAR WARRANTY | MOTOR: 5-YEAR WARRANTY

SANTOS 10 Liter Planetary Mixer #27

From date: 12/2017
From serial number: 1040796
Vue: 1/2



SANTOS

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