BAKERY + PIZZA

TOOTHED-BELT DRIVE PLANETARY MIXERS

- 5 YEAR WARRANTY ON DRIVE MECHANISM
- Setting a new industry standard in price & reliability
- Three-speed gearbox
- Interlocked safety guard
- Special motors for reliability & long life
- Efficient & shock absorbing toothed-belt drive
- Front mounted electronic touch pad controls
- Swing bowl lifter





Code	Litres	Max Dry Ingredients* (kg)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
3 Speed – 110/225/475 RPM						
TS201-1/M	20	4	570x480x850	90	240	375/10
Heavy Duty 3 Speed – 80/166/316 RPM						
TS240-1/M	40	12	560x590x1060	180	240	1125/10
Large Heavy Duty 3 Speed – 70/110/190 RPM - comes with bowl trolley						
TS670-1/M	70	22	860x700x1330	390	415	2250/3~N
TS690-1/M	90	30	920x750x1340	410	415	3800/3~N

* Maximum capacities are based on dry bread flour & a MINIMUM of 55% water content. Overloading machines and/or using the incorrect speed can cause damage & will void warranty. Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ



INCLUDED