



- Mixer pedestal 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, safety guard and breaking bar, AISI 431 stainless steel spiral tool
- Tool and bowl driving system via belts; lifting-tilting device with vertical column on the backside with functioning through a lead screw and nut system
- Two independent motors (IP 54 protection class) for bowl and spiral tool
- Multifunction control panel on the front of the kneading machine for selecting the mixing and unloading functions on the right or on the left side:
  - 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
- The mixer can have a right discharge side on a table and a left discharge side on a volumetric divider or viceversa
- IP55 electric protection degree (against water sprays, dust and flour infiltrations)
- Standing feet to stabilize the machine, both during the mixing phase and in the lifting-tilting phase

· **Use other than those envisaged by the manufacturer are forbidden without the latter's authorization**

**THE MACHINE IS BUILT TO COMPLY WITH THE ACCIDENT PREVENTION, HYGIENE AND ELECTRIC STANDARDS IN FORCE**

# EASY 200 RB

OVERTURNABLE SPIRAL MIXER  
DOUBLE DISCHARGE AND WITH A 50 PROGRAMS  
COMPUTER, 200 KG. DOUGH CAPACITY

**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 ..... (discharge into table - table) kg ..... (discharge into volumetric divider - volumetric divider) kg ..... (discharge into table - volumetric divider)		
Dough capacity:	kg 200	Bowl volume:	lt 331
Internal bowl diameter:	mm 1000	Bowl depth:	mm 440
Tool speed at speed 1 <sup>st</sup> -2 <sup>nd</sup> :	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 or the hopper: the rotate bowl command facilitates the dough unloading operation.

## Dimensions in millimeters

