



- Mixer structure, base 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 and breaking bar, AISI 431 stainless steel spiral tool
- Tool and bowl driving system via belts; the mixer is equipped with a hydraulic and servocontrolled lifting-overturning system
- Two independent motors (IP 54 protection class) for bowl and spiral tool
- AISI 304 stainless steel safety guard
- Multifunction control panel on the front of the kneading machine for selecting the mixing and unloading functions:
  - 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
- IP55 electric protection degree (against water sprays, dust and flour infiltrations)
- Standing feet to stabilize the machine
- Easy to move thanks to its one fixed wheel and six rotating wheels
- **Use other than those envisaged by the manufacturer are forbidden without the latter's authorization**

# EASY 250 RH

OVERTURNABLE SPIRAL MIXER  
WITH A 50 PROGRAMS COMPUTER

250 KG. DOUGH CAPACITY DISCHARGE UP TO 1,8 METER

**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 1487		
Dough capacity:	kg 250	Bowl volume:	lt 393
Internal bowl diameter:	mm 1000	Bowl depth:	mm 520
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 hopper: the rotate bowl command facilitates the dough unloading operation.

## Dimensions in millimeters

