



- Pedestal, head and trolley made of epoxy powder coated steel (for food contact)
 - Mobile head with motorized lifting mechanical jack that lift the head at the end of the mixing for trolley extraction
 - Bowl is made of AISI 304 stainless steel, spiral tool made of AISI 431 stainless steel
 - Splash area completely in stainless steel
 - The tool with an increased diameter and the bowl are the same as the historic Pietroberto FAST model
 - Direct drive tool transmission with high-performance gear motor.
 - Bowl transmission with two gearmotors with spring-loaded friction wheels (or with pinion and gear wheel on request).
 - Motorized bowl trolley coupling and ejection. Motorized head lifting.
 - Five independent motors in IP 44 protection class for tool rotation, bowl rotation (2), head lifting and bowl hooking/release.
 - All movements mount on bearings. The machine has no straps.
 - Thick stainless steel bowl protection to eliminate the emission of flour dust during the kneading phase, equipped with a central door for checking the dough and adding ingredients
 - Control panel in 3 versions:
 1. 2 fixed speeds on tool with electromechanical timers, 2 speed on bowl
 2. Variable speed on tool, 2 speeds on bowl
 3. Touch-screen panel with inverter and programs.
 - Control panel in lateral position, on request the side where it is positioned.
 - Protection class for the electrical system IP 55 (against splashing water and infiltration of dust and flour)
 - Electrical system with independent ventilation
 - Machine body with heat dissipation holes
 - Machine equipped with adjustable support feet for better stability. It can be lifted and handled by means of a pallet truck and forklift.
 - Equipped with a hook for lifting by overhead crane or crane.
 - Bowl trolley designed for lifting by Pietroberto lifters.
 - **The machine is built in compliance with the accidental, hygienic and electrical regulations in force**
- USES OTHER THAN THOSE PROVIDED FOR BY THE MANUFACTURER MUST BE AUTHORIZED BY THE MANUFACTURER**

GRIFONE 300-400

SPIRAL MIXER WITH OVERSIZED AND LARGER TOOL
WITHOUT BREAKER BAR, WITH REMOVABLE BOWL
DOUGH CAPACITY KG. 300-400

pietrobeto
BAKERY AND PASTRY EQUIPMENT

TECHNICAL FEATURES

Installed power:	kW 11 with 2 speeds	kW 11 with inverter	kW 1,5 bowl
Voltage:	230V/50Hz/3+T	400V/50Hz/3+T	220V/60Hz/3+T
Total weight:	kg 1600 – 1700	Bowl-trolley weight:	kg 350 - 400
Dough capacity:	kg 300 - 400	Bowl volume:	lt 458 - 608
Internal bowl diameter:	mm 1060	Bowl dept:	mm 520 - 620
Tools speed 1 ^a -2 ^a speed:	60 – 120 rpm *	Bowl speed:	7- 14 rpm

*with inverter the maximum and minimum remain the same, all intermediate speeds are added

OPERATION

Once the trolley is inserted, it is automatically blocked from the control panel.

After lowering the head with the accident prevention protection, the mixer can be operated using the controls on the control panel.

The rotation of the bowl can be reversed to optimize the work (only with the tool in 1st speed).

Dimensions in millimeters

