

BT 50 – 100

Double arm mixer with fixed bowl

Robust and silent machine, designed and built according to the most modern concepts, while maintaining the best characteristics of robustness and reliability. Movements in an oil bath enclosed in cast iron castings and mounted on sealed ball bearings do not require maintenance. The kneading arms, the bowl, the accident-prevention protection, the splash-proof zone are in stainless steel. The machine with its 62 strokes per minute in 2nd speed is ideal for bread and pastry doughs, also soft and obtained with multiple additions. The machine is built in the standard 2-speed version, both timed and is built in compliance with current electrical, accident prevention and hygiene regulations.



DATI TECNICI

MODELLO	1° speed	2° speed	strokes 1° VEL.	strokes 2° VEL	TANK CAPACITY	Weights	WIDTH	LENGTH	HEIGHT
BT 50	kW 1,10	kW 1,50	nr. 42	nr. 62	lt 68	Kg 400	mm 660	mm 873	mm 1461
BT 60	kW 1,50	kW 2,20	nr. 42	nr. 62	lt 80	Kg 415	mm 675	mm 873	mm 1461
BT 80	kW 1,84	kW 3,10	nr. 42	nr. 62	lt 120	Kg 625	mm 759	mm 995	mm 1805
BT 100	kW 1,84	kW 3,10	nr. 42	nr. 62	lt 145	Kg 630	mm 774	mm 1010	mm 1823



Warnings:

Applications other than those foreseen by the manufacturer must be authorized by the same. It is not possible to claim rights on data, descriptions and illustrations.

