IP 30-50 M Y14

impastatrici per carne
meat mixers

- Costruzione in acciaio inox Aisi 304.
- Potente motore.
- Riduttore a bagno d'olio con ingranaggi elicoidali temperati e rettificati.
- Sistema di protezione ingranaggi con doppio paraolio.
- Coperchio con micro di sicurezza.
- Pala in acciaio inox Aisi 304 facilmente rimovibile senza attrezzi.
- Sportello vasca apribile per rimozione pala e impasto.
- Comandi in acciaio inox IP 67 con inversione.

Opzioni:

- Gambe inox basse, medie e alte con ruote.
- Tramoggia aggiunta ingredienti.





IP 50 M Y14
Gambe con ruote opzionali
Optional legs with wheels

- *AISI 304 stainless steel body.*
- *Powerful.*
- *Oil bath reducer with hardened and ground helical gears.*
- *Gear box with double sealing system.*
- *Safety microswitch on the cover.*
- *Removable AISI 304 stainless steel mixing arm (no tools required).*
- *Front outlet opening for shaft removal and product unload.*
- *Stainless steel IP 67 protection rated controls with reverse.*

Optionals:

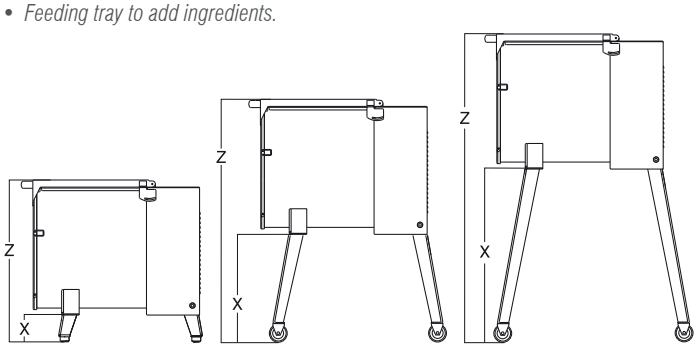
- *Short, medium, long legs with wheels.*
- *Feeding tray to add ingredients.*



IP 30 M Y14

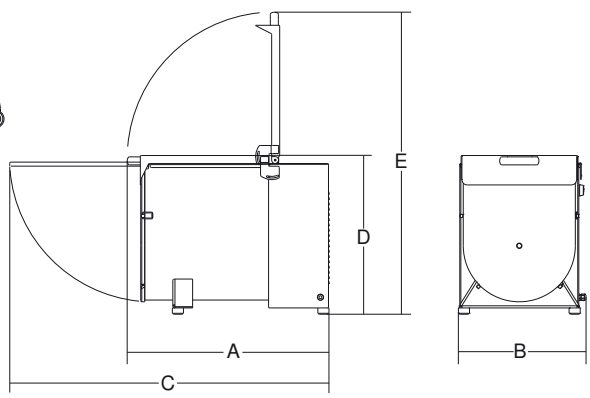


Opzione tramoggia per aggiunta ingredienti
Optional feed tray for add ingredients



Gambe opzionali / *Optionals legs*

Gambe basse + piedino *Short legs + feet*	Gambe medie+ruote+freno *Medium legs+wheels+brake*	Gambe alte+ruote+freno *Longer legs+wheels+brake*
IP 30 M Y14 X: 150 mm / Z: 650 mm **IP 50 M Y14** X: 150 mm / Z: 720 mm	**IP 30 M Y14** X: 440 mm / Z: 940 mm **IP 50 M Y14** X: 440 mm / Z: 1010 mm	**IP 30 M Y14** X: 610 mm / Z: 1110 mm **IP 50 M Y14** X: 610 mm / Z: 1180 mm



					A	B	C	D	E			
	watt/Hp		*mm*	*lt/kg*	*mm*	*mm*	*mm*	*mm*	*mm*	*kg*	*mm*	*kg*
IP 30 M Y14	1ph 1.100/1.5 3ph 1.472/2	1ph/3ph	300x400	42/30	680	365	1120	530	975	49	750x580x800	68.5
IP 50 M Y14	1ph 1.100/1.5 3ph 1.472/2	1ph/3ph	410x480	88/50	750	465	1250	595	1120	59	850x840x830	78.5