Kolb Planetary Mixer-20L

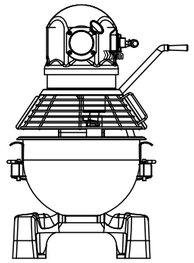
Is designed for large volume of filing, cream, egg and cake dough mixing, which features:

- Advanced casting technique and special painting for easy cleaning and maintenance
- Special planetary head design to prevent oil leakage, hence ensure food safety
- Open-base design for easy cleaning of the floor and working environment
- 15 Min. timer to reach better work efficiency

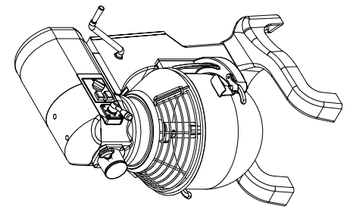


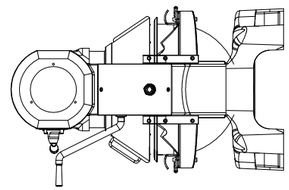
K31-0201AG3

- Automatic shut-off when the safety guard is lifted at any speed for better safety of the operator
- Special motor cooling system for longer life time
- Belt-driven with 3-speed, life-time gear box, ideal for cake paste and light product mixing
- Standard accessories: mixing bowl, mixing hook, flat beater and wire whisk
- Also available with 7L/10L/20L/30L/40L/60L/80L



Technical Data	Planetary Mixer 20L
Model-Nr.	K31-0201AG3
Type of Drive	Gear Driven
Outside Dimensions (WxDxH)(mm)	505x555x764
Dough Capacity(L)	20
Speed(Max.RPM)	316
Voltage(V)	220-230V, 50Hz ,PE
Weight (kg)	99
Current(A)	3
Power (kW)	1.1





Rear view

Signature:
Date:

Unassigned Tolerance According to DIN ISO 2768-1

Dimenson	0.3 To 6	6 To 30	30 To 120	120 To 400	Radius 0.5 To 3	Radius 3 To 6	mm
Tolerance	±0.1	±0.2	±0.3	±0.5	±0.2	±0.5	mm

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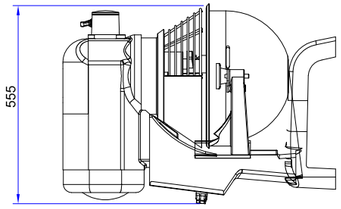
Tolerance | Customer Title: Planetary Mixer | Material:

X.± X.° | Kolb Item Number: | Version: 01
.X± .X°
.XX± .XX°

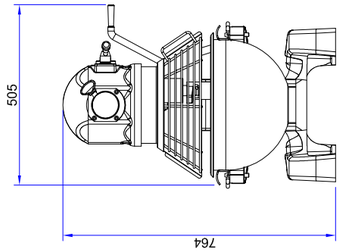
Kolb Item Name: Planetary Mixer

Weight | Thickness | Item Number K31-0201AG3 | Page 1/1

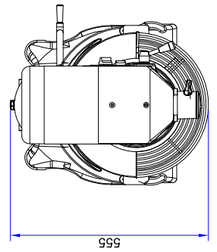
Kolb® Planetary Mixer 20 L K31-0201AG3



Side view



Front view



Top view

Dimension 505(W)x555(D)x764(H) mm
Voltage 220-230V ~ 50Hz,PE
Optional frequency 60Hz (Specify on order)
Power 1.1 kW (7.6 A)
Weight 82 kg
Speed 3-speed
Bowl capacity 20 L

Draft	Min	Unit	mm
Date	13.04.2018	Scale	1:1

Check	Approve	1
Date	Date	Quantity