

MP20V

Mixer for pastry ice-cream parlour catering and bakery



OPTIONS AND ACCESSORIES

- Reduction kit from 20lt to 10lt with nr. 3 accessories

EXTERNAL CONSTRUCTION

- Structure in powder painted stainless steel
- Bowl protections and locking handles in stainless steel
- Replaceable whisk with thin stainless steel wires
- Spatula and spiralized hook in aluminium alloy
- Thick frame to avoid vibrations in every working phase
- Structure with adjustable rear stabilizers
- Protection grates with compass lateral openings
- Push-button panel on top side
- General switch on right side

INTERNAL CONSTRUCTION

- Inverter for the continuous variation of the tool rotation speed
- Belt driving
- Rotating parts of the transmission system on rolling bearings
- Electrical equipment with low-voltage auxiliary circuits
- Protection grates and bowl in position limit switch
- Tools and bowl fast uncoupling

FUNCTIONING

- Dough homogeneity and oxygenation by the combined planetary rotating and eccentric movement of the tool
- Possibility to mix a maximum volume of 20lt
- The tools can whip mix and partially knead in few minutes different food products
- Possibility to extract the tool also when the bowl is in position
- Removable bowl fixed by 2 handles

STANDARD EQUIPMENT

- Whisk with thin wire
- Spatula
- Spiralized hook
- "French" shake bowl
- Multispeed inverter
- Switching-off Timer



MORETTI FORNI S.P.A.

www.morettiforni.com

info@morettiforni.com

Via A.Meucci, 4 - 61037 Mondolfo (PU) ITALIA

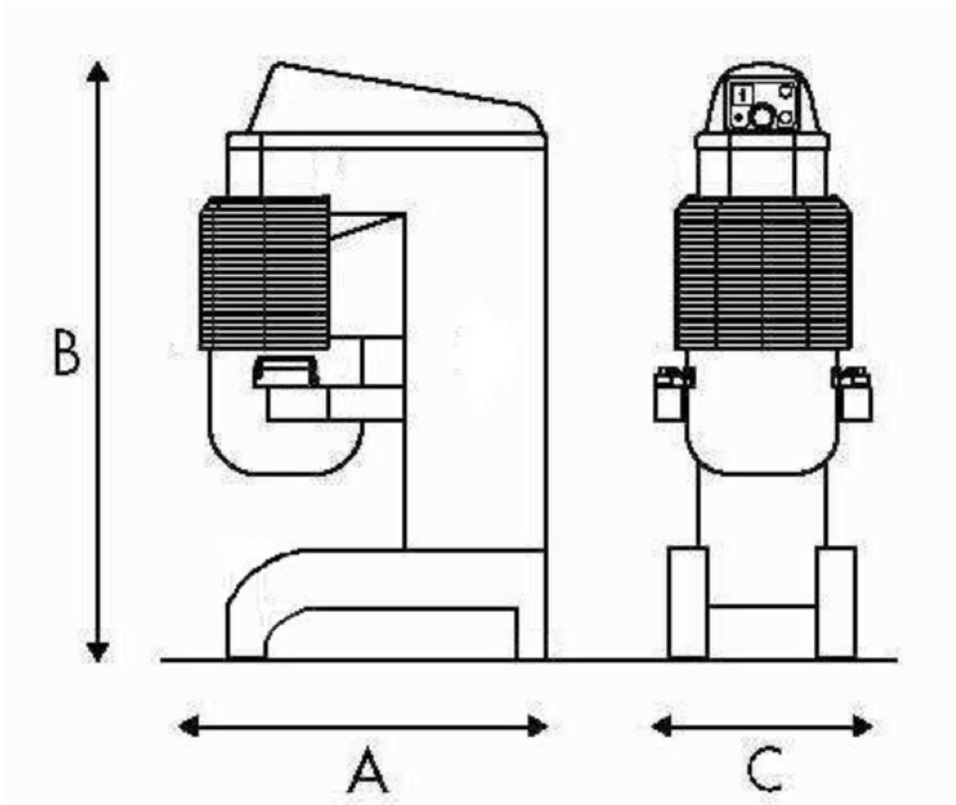
Tel. +39.0721.96161 - Fax +39.0721.9616299



MP20V

RIGHT SIDE VIEW

FRONTALE VIEW



SPECIFICATIONS

This is a very versatile machinery used as Mixer to whip Eggs or Cream and partially as Dough Mixer. Ideal for little spaces. It is manufactured in high quality and rugged materials. Thanks to the tool particular form and to its planetary rotating and eccentric movement, the mixer can whip and mix in short time a maximum volume of 20lt with an optimal homogeneity and oxygenation. Possibility to extract the tool without removing the bowl from its support. The transmission system is particularly noiseless because every part is on rolling bearings. The machinery has a multispeed inverter and it is provided of the necessary safety devices.

TECHNICAL FEATURES

DIMENSIONS

Ext. depth (A)	700mm
Ext. height (B)	1200mm
Ext. width (C)	500mm
Weight	110kg

BOWL CAPACITY

Capacity (volume)	20lt
Bowl internal feed	315mm
Bowl internal height	300mm

SHIPMENT INFORMATION

Packed machinery:	
Max depth	810mm
Max height	1400mm
Max width	580mm
Weight	(110+30)kg

FEEDING AND POWER

<i>Standard feeding</i>	
A.C. V400 3 50Hz (60Hz opt.)	
<i>Feeding on request</i>	
A.C. V230 3 50Hz (60Hz opt.)	
A.C. V230 1 50Hz (60Hz opt.)	

Max power 0,75kW