

100 **BIG**LINE160





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- Higher dough capacity due to enhanced motor power and special transmission that increases tool strength
- Low energy consumption
- Heavy-duty structure in stove powder-coated sheet steel
- All moving parts are mounted on ball bearings, which make the machine steady and silent
- Rotating safety protection and removable for cleaning
- Variable speed
- Electrical system for up and down movement of the bowl, removable with the supplied trolley without having to unhook the tool
- Tools in stainless steel
- Spiral hook to perfectly knead small and large quantities of dough
- Stainless steel removable bowl on wheels
- Stainless steel 4 mm. Ø wire whisk with reinforcement ring for PL100S/VS (1), with reinforcement cross ring for 160S/VS (2)
- Stainless steel spiral hook (3)
- Stainless steel paddle (4)

<u>STANDARD</u>

DPTIONAL

- Timer for automatic tool stop
- Conveyor for addition of liquids in stainless steel
- Stainless steel 6 mm. Ø wire whisk with reinforcement ring for PL100S/VS, with reinforcement cross ring for 160S/VS
- Stainless steel cross paddle
- Bowl scraper

| Model | PL100S/VS | PL160S/VS |
|----------------------|-----------|-----------|
| Width (cm) | 86 | 92 |
| Depth (cm) | 112 | 120 |
| Height (cm) | 189 | 220 |
| Weight (kg) | 580 | 808 |
| Bowl capacity (Lt) | 100 | 160 |
| Bowl dimensions (cm) | 51x57h | 60x67h |
| Power (kW) | 4 | 6 |

PLANETARY MIXER



(3)