

IP 30L RT IP 50L RT BA

Meat mixers - bench



- Compact countertop machines with double paddle allow for a fast, homogenous yet gentle mix of a variety of products, from sausage meat to potato salad, coleslaw and sandwich fillings - with great sales appeal and longer shelf-life
- Forward and reverse mixing action allows for more control over the most delicate products
- Paddles are easily removed for cleaning
- Complete stainless steel construction
- Totally removable tank
- Removable lid with safety microswitch
- Motor with hermetic reducer in oil bath



ON / OFF / REV stainless steel keypad
IP 67 waterproof protection
No voltage release

Features

Technical

- Tank in anodized aluminum profile
- Body and sides in stainless steel AISI 304
- The openable side lid facilitates easy product emptying, fast cleaning and maintenance.

Safety

- A safety interlock stops the machine when opening the lid.
- Overload and no volt release protection

Sanitary

- Removable paddle for an easy and accurate cleaning.

Specifications

Motor IP 30:	0.5 Hp (370W), fan cooled.
Motor IP 50:	1 Hp (750W), fan cooled.
Electrical IP30:	110V AC, 60Hz, Single Phase
Electrical IP50:	110V AC, 60Hz, Single Phase

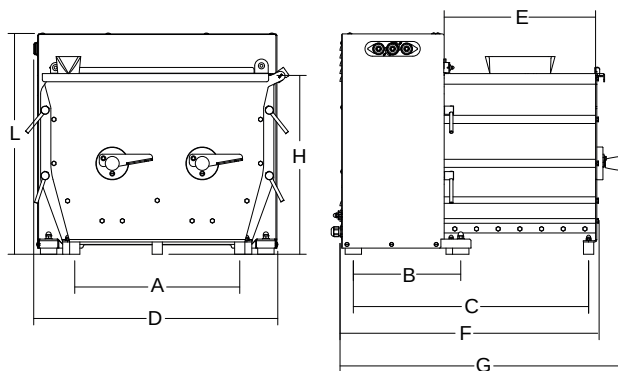
Controls: ON/OFF/REV stainless steel keypad,
IP 67 waterproof protection. No voltage release



IP 30L RT



IP 50L RT BA



	Power	Power source +/- 10%	Tank dimensions	Capacity	A	B	C	D	E	F	G	H	L	Net weight	Shipping	Gross weight
	watt/Hp		inch.	lbs.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	lbs.	inch.	lbs.
IP 30L RT	370/0.5	110V, 60Hz 1-ph	10 ⁵ / ₈ x 14 ⁹ / ₁₆ "	50	12 ¹ / ₄ "	10 ⁵ / ₁₆ "	22 ⁴³ / ₆₄ "	15 ⁵⁵ / ₆₄ "	14 ⁹ / ₁₆ "	24 ⁷ / ₈ "	27 ²³ / ₃₂ "	17 ¹³ / ₆₄ "	21 ¹⁷ / ₆₄ "	115	29 ⁵⁹ / ₆₄ x 25 ¹³ / ₆₄ x 30 ⁵ / ₁₆ "	137
IP 50L RT BA	750/1	110V, 60Hz 1-ph	10 ⁵ / ₈ x 14 ⁹ / ₁₆ "	83	15 ³⁵ / ₆₄ "	10 ²³ / ₆₄ "	22 ⁴¹ / ₆₄ "	23 ¹⁵ / ₃₂ "	14 ⁹ / ₁₆ "	24 ⁷ / ₈ "	28 ³⁵ / ₆₄ "	17 ¹³ / ₆₄ "	21 ¹⁷ / ₆₄ "	172	33 ⁵ / ₆₄ x 33 ⁵ / ₆₄ x 32 ⁴³ / ₆₄ "	208