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Art. PLANETMIXER 300

Planetary mixer

# PlanetMixer 300

DESCRIPTION

TECHNICAL  
FEATURES

SECURITY AND  
HYGIENE  
DEVICES

ELECTRIC  
CONTROL  
BOARD

ELECTRONIC  
FEATURES

**PlanetMixer® 300 is extraordinarily versatile and it yields excellent results for any type of soft mixtures such as wire- cut biscuits, dosed and injected products, all types of creams, raw and cooked ones (by utilizing a double wall basin thermo-regulated with steam, bain-marie, or diathermic oil); fresh whipped cream, meringues, pâte à chou, etc.** Hard doughs as rotative moulded biscuits, pie, short bread, etc. Adapt for laboratory or R&D center. PlanetMixer 300 is a machine constructed and studied to guarantee the maximum alimentary security's requirements and it is operative unitedly with the elevated quality of the final product. The Planetary ratio between tools and scraper is 1:4 The entire bridge shaped structure is built in stainless steel AISI 304. The standard UNPL 120 is endowed with electromechanic components. The tool's speed variation it's by a selector with several positions; as option the UNPL 120 is able to be equipped with PLC of brand to choice of the client, user interface type TOUCH SCREEN with software multilingual, management of recipes, phases.

## Technical Features

- Members for the transmission of the planetary motion to the work instruments, and of the rotary motion to the scraper, are closed in a reducer completely built in stainless steel AISI 304 and bell-shaped for a perfect hygiene. The gears are immersed in oil bath to reduce frictions and noises.

- Airtight Bell active with the basin in work position, built completely in stainless steel AISI 304. A special washer in alimentary silicone, exclusive of the Unimixer system, is lodged on the bell.
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## Security and Hygiene Devices

- System of purifying filters in order to obtain dehumidified air and depurated from polluting agents.
  - Accident prevention protections: anterior which can be opened and are provided with security sensors, and fixed posterior protections.
  - Security valve: automatic in order to expel the air in the end of the cycle.
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## Electric control board

The electric board is lodged in a separate cabinet made of stainless steel AISI 304 with a protection grade against water and dust penetration IP55. The board controls automatically and simultaneously all the operations.

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## Electronic Features

- PLC of a brand chosen by the customer.
  - Interface user "Touch screen" with multilingual software
  - Maintenance of the recipes' archives with 10 working phases for each recipe.
  - Video monitoring of the working recipe with the visualization of each phase parameters, of the mixer's operative state and its principal apparatus
  - Video signalling of alarms by detailed schedules of the alarm causes.
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**Download**

- Depliant Planet Mixer 300

SEE ALSO



**PlanetMixer 120**  
Planetary mixer



**PlanetMixer 200**  
Planetary mixer



**PlanetMixer 400**  
Planetary mixer





PlanetMixer 600  
Planetary mixer



## Image gallery

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