IP 80 XP BA
IP 120 XP BA
IP 180 XP BA

Meat mixers, floor



- 170, 260 and 397 lbs. double paddle mixers 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
- Complete stainless steel construction
- Forward and reverse mixing action allows for more control over the most delicate products
- Paddles are easily removed for cleaning
- Tilting tub for easy product discharge and cleaning

Features

Technical

- Completely made from stainless steel.
- Stainless steel paddles for a thorough mixing and a faster kneading.
- Stainless steel tub tilts for 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 paddles for an easy and accurate cleaning.

Specifications

 Motor IP 80:
 1.5 Hp (1100W), fan-cooled.

 Motor IP 120:
 3 Hp (2250W, fan-cooled.

 Motor IP 180:
 3 Hp (2250W, fan-cooled.

 Electrical IP 80:
 220V AC, 60Hz, Single Phase.

 Electrical IP 120:
 220V AC, 60Hz, 3Phase, 5.8 Amps

 Electrical IP 180:
 220V AC, 60Hz, 3Phase, 5.8 Amps

Plug and Cord: Attached, flexible, 3 wire or 4 wire (3PH+1G) SJT 14 AWG, 6'4"

long cord.

IP 80: NEMA 6-20 P **IP 120-180:** 3Phase hardwired

Controls: ON/OFF/REV stainless steel keypad, IP 67 waterproof protection.

No voltage release.





