

Planetary Mixers

ATR SERIES

MTG SERIES



80 ltr - 100 ltr



Planetary mixer for bread and cake bakeries as well as small laboratories and industrial canteens (cream, soft doughs, sauces, mayonnaise, etc.).

- Capacities : 30 lt - 40 lt - 60 lt - 80 lt - 100 lt
- 3 Speeds - Electronic variator options
- Manual and automatic functions
- Programmable time

**Standard**

- Removable rotating safety guard.
- 24 V control circuit
- 2 speeds : 1.1 kW - 1.6 kW
- Head speed ( rpm : 90 – 180
- Whisk speed : 230 – 460
- Timer
- Structure in epoxy powdered
- Supplied with 3 tools (whisk, palette, spiral)
- Stainless steel bowl

**Optional**

- 10 speeds electronic variator
- Extra Bowl
- Extra Tools
- Stainless Steel Body
- Bowl Elevator
- Bowl Trolley

MODEL				MTGPM 303	MTGPM 403	ATRP 403	ATRP 603	MTGPM 603	MTGPM 40V	ATRP 40V	ATRP 60V	MTGPM 60V	MTGPM 80V
Capacity	Capacité	Kapazität	Lt	30	40	40	60	60	40	40	60	60	80
Head speed	Rotation de tête	Hauptgeschwindigkeit	Rpm	55 – 110 – 200				40 – 220					
Whisk speed	Rotation de coup	Wischen Sie Geschwindigkeit	Rpm	140 – 280 - 560				100 - 520					
Width	Largeur	Breite	mm	580	610	680	680	630	610	680	680	630	750
Depth	Longueur	Länge	mm	860	880	850	850	970	880	850	850	970	1270
Height	Hauteur	Höhe	mm	1470	1500	1300	1300	1530	1500	1300	1300	1530	1600
Weight	Poids	Nettogewicht	Kg	239	244	220	230	277	244	220	230	277	370
Power	Electrique	Motorleistung	kW	0,7 - 1,1 – 1,6				2,2					
Voltage	Voltage	Voltage		3ph 380 V 50/60Hz				Mono Phase 220 V 50 Hz					

**Health and safety**

- The basic health and safety requirements of Machinery Directive
- The basic requirements of Electromagnetic Compatibility Directive



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