



Beating and stirring appliance

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Suitable for the production of slight hosts

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Simple operation and handling

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Robust construction

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Little maintenance effort

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Usage at bakeries, cake shops, cafes

Large kitchens and catering trade



The beating and stirring appliance is suitable for beating and stirring of slight hosts, such as white of egg, creme, whipped cream, choux pastry mixture and the like. The machine is not suitable for kneading.

Advantages of working with the machine:

- * Good adaptability to the consistency of the hosts to be processed by means of the infinitely variable speed control
- * Deflection adjustment during the process
- * Simple and quick replacing of the tools and the boiler
- * secure standing because of suction feet, also on metal tables
- * increased reliability through resilient boiler tensioner

To the scope of delivery of the machine belong:

- 1 boiler: 10 litres
- 1 beating whisk: 12 wires - 2 mm diameter
- 1 whisk: 4 wires - 4 mm diameter

Special accessories:

- Stirring whisk: 8 wires – 3 mm diameter

Specifications

Speed:	infinitely variable 290 - 530 rotations per minute
Deflection adjustment:	during the process up to the boiler wall
Boiler content:	10 litres
Boiler and whisks:	stainless steel
Engine:	0,18 kW, 230/400 V, 50 Hz, 1,15 A, IP 54
Casing	Overload protection by thermal relais aluminium - casting, plastic coating, with suction feet used for vibration insulators
Dimensions:	L 580, B 300, H 600 mm
Weight:	43 kg
Connection:	EURO - standard socket(5- pin) 400 V, 16 A
Permanent sound pressure level:	below 70 dB (A)
Special equipment with:	* engine 230 V, with safety- plug * Propane- gas burner 215 Capacity: 5,5 KW Consumption: 440 g/h at 1,5 bar