

IP 80 - 120 BA XP

meat mixers



IP 80 BA XP



- 170 and 260 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 shafts for a thorough mixing and a faster kneading.
- Stainless steel tank tilts for easy product emptying
- Fast cleaning and maintenance

Safety

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

Sanitary

- Removable paddle for an easy and accurate cleaning.

Specifications

Motor IP 80:

2x 0.75 Hp (550 W)

Motor IP 120:

2x 1.5 Hp (1100 W)

Electrical IP 80:

220V AC, 60Hz, 1-phase.

Electrical IP 120:

220V AC, 60Hz, 3-phase.

Plug and Cord:

Attached, flexible, 3 wire or 4 wire (3PH+1G) SJT 18 AWG, 6'4" long cord.

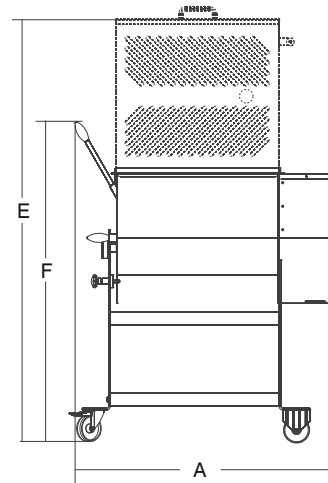
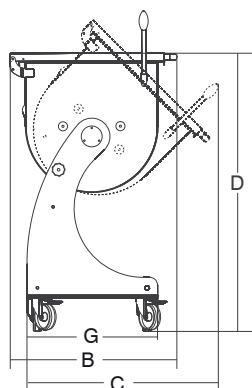
Switch:

Rotary on / off / reverse



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	Power	Power source	Tank dimensions	Capacity	A	B	C	D	E	F	G	Net weight	Shipping	Gross weight
	watt/Hp		inch.	gal./lbs.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	lbs.	inch.	lbs.
IP 80 BA XP	550/0,75 (x2)	220V 60Hz 1-phase	24 ^{13/32} " x 19 ^{11/16} "	25/110	39 ^{3/8} "	24 ^{51/64} "	28 ^{17/64} "	40 ^{35/64} "	63 ^{21/32} "	48 ^{1/32} "	19 ^{11/16} "	198	47 ^{1/4} " x 26 ^{3/8} " x 51 ^{3/16} "	242
IP 120 BA XP	1100/1,5 (x2)	220V 60Hz 3-phase	25 ^{63/64} " x 21 ^{21/32} "	37/264	42 ^{63/64} "	27 ^{9/16} "	33 ^{21/32} "	40 ^{35/64} "	67 ^{19/32} "	47 ^{19/32} "	24 ^{13/32} "	304	57 ^{3/32} " x 29 ^{17/32} " x 51 ^{3/16} "	368