

ALTUNTOP

PLANETARY MIXER



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www.altuntop.com



Altuntop Planetary Mixer is a specialized mixer designed for the needs of commercial bakeries and bakery production. Known for its robust construction and powerful motor, it excels at mixing doughs, batters, and other ingredients with precision and efficiency.

Its unique planetary mixing action ensures thorough ingredient incorporation, resulting in consistent texture and quality in baked goods. The machine typically features multiple speed settings and various attachments, such as dough hooks and whisks, making it versatile for different recipes.

TECHNICAL SPECIFICATION

	ATPM40	ATPM60	ATPM80
Bowl Capacity (lt) Capacité de la cuve(lt)	40	60	80
Width (mm) Largeur	630	630	750
Depth (mm) Profondeur	920	920	1000
Height (mm) Largeur	1370	1370	1600
Inner Diameter of Bowl (mm) Diamètre De La Cuve (mm)	400	430	450
Inner Depth of Bowl (mm) Profondeur De La Cuve (mm)	400	470	560
Motor Power (kW) Puissance du moteur (kW)	1.1-1.5-1.85	1.1-1.5-1.85	2.5kW
Weight (kg) Poids (kg)	210	230	320
Head Rotation Speed (R/min / Rpm) Vitesse de rotation de la tête (R/min/Rpm)	55-110-220	55-110-220	55-110-220
Brush Rotation Speed (R/min / Rpm) Vitesse de rotation de la brosse (R/min / Rpm)	140-280-560	140-280-560	140-280-560



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INDUSTRIAL PLANETARY MIXER



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TECHNICAL SPECIFICATION

	ATPM120	ATPM150
Bowl Capacity (lt) Capacité de la cuve(lt)	120	150
Width (mm) Largeur	1030	1200
Depth (mm) Profondeur	1130	1350
Height (mm) Largeur	2050	2100
Inner Diameter of Bowl (mm) Diamètre De La Cuve (mm)	450	470
Inner Depth of Bowl (mm) Profondeur De La Cuve (mm)	560	600
Motor Power (kW) Puissance du moteur (kW)	4 kW	7 kW
Weight (kg) Poids (kg)	645	950
Head Rotation Speed (R/min / Rpm) Vitesse de rotation de la tête (R/min/Rpm)	Adjustable speed	Adjustable speed
Brush Rotation Speed (R/min / Rpm) Vitesse de rotation de la brosse (R/min / Rpm)	Adjustable speed	Adjustable speed

