

**Model**

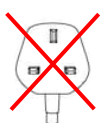
MP80PL

Product Description

Planetary Mixer, 80 litre, Heavy Duty

Product Code

5MP80PL

**Standard Features**

- Heavy duty 80ltr, floor standing, belt driven, planetary mixer
- Particularly suitable for bakeries, hotels, restaurants, canteens etc
- Easy to operate
- Planetary mixing action ensures perfect results
- High torque motor allows mixing of stiffer doughs and larger batches
- 4 fixed speeds: 110, 161, 195 and 286 rpm
- Easy speed-shifting
- Timer
- Emergency stop button
- Interlocking bowl guard
- Dual bowl clamps to lock bowl down
- Bowl power lift
- Stainless steel safety guard with automatic shut-off when guard is opened at any speed
- Resettable thermal overload protection (NVR device)
- Long lasting lubricant providing abrasion resistant transmission
- Transmission gears and shaft are made of heat treated, hardened steel
- Heavy duty, cast iron frame
- Non-slip rubber feet (not shown in image)
- Quiet operation

Standard Accessories / Attachments

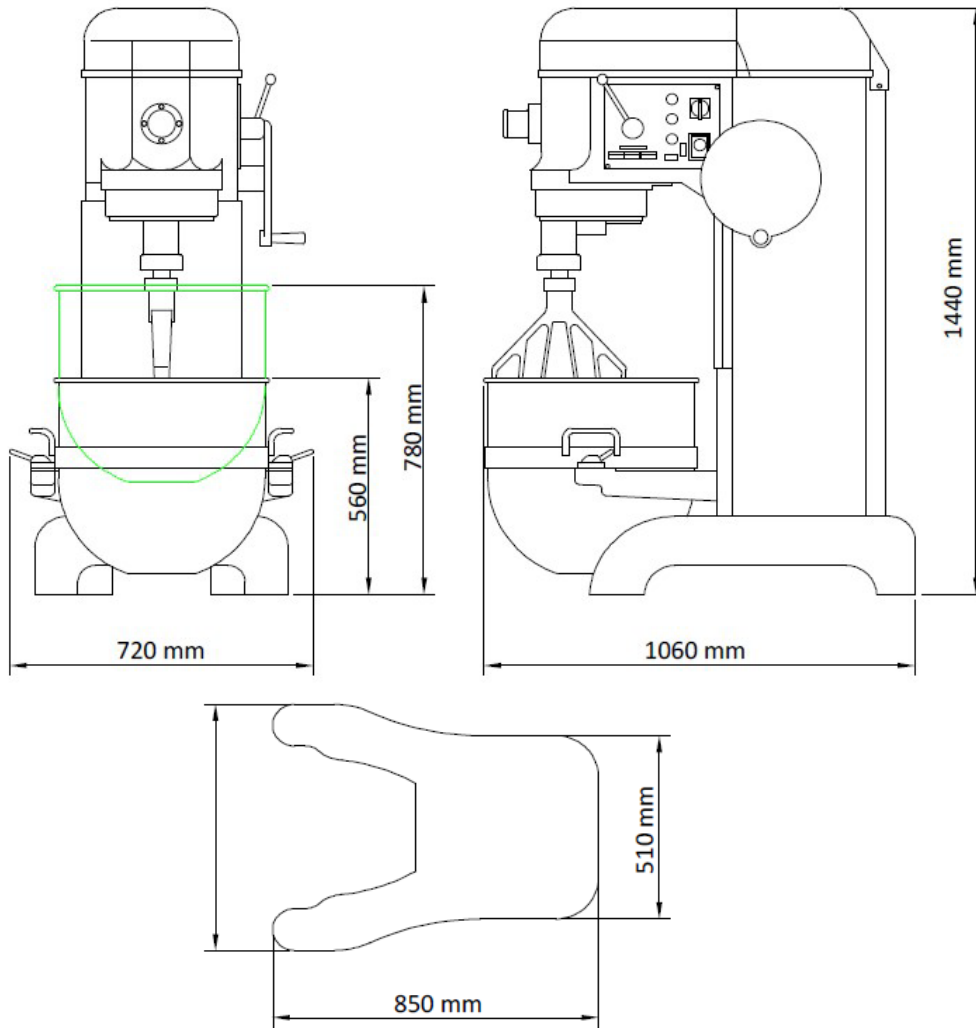
- 1 x Whisk
- 1 x Beater
- 1 x Dough hook
- 1 x 80 litre Stainless steel bowl
- 1 x Bowl trolley

Warranty

Covered by Metcalfe 3-year warranty (1st year parts and labour, 2nd & 3rd years parts only) and full after sales service.

Note: The minimum requirement for all electrical equipment's correct operation is an air temperature of between +5°C and +40°C. Mixers should not be operated in a cold store.

Dimensions



Specifications

Model	Capacity (ltr)	Phase (Ø)	Motor (Volt)	Frequency (Hz)	Power (kW / hp)	Speed (rpm)
MP80PL	80	3	380-415	50	3 / 4	110 / 161 / 195 / 286

Dimensions | Shipping Information

Model	Overall Dimensions D x W x H (mm)	Net Weight (kg)	Packed Dimensions D x W x H (mm)	Packed Weight (kg)	Volume (m3)
MP80PL	1060 x 720 x 1440	600	1210 x 900 x 1710	625	1.862

We reserve the right to alter the specification and technical details for this item at any time without prior notice.

1/2024

Metcalfe Catering Equipment Ltd

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