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**10 LITERS  
PLANETARY MIXER  
#27**



Internationally patented models





## 10 LITERS PLANETARY

### POWERFUL AND EFFICIENT PLANETARY MIXER

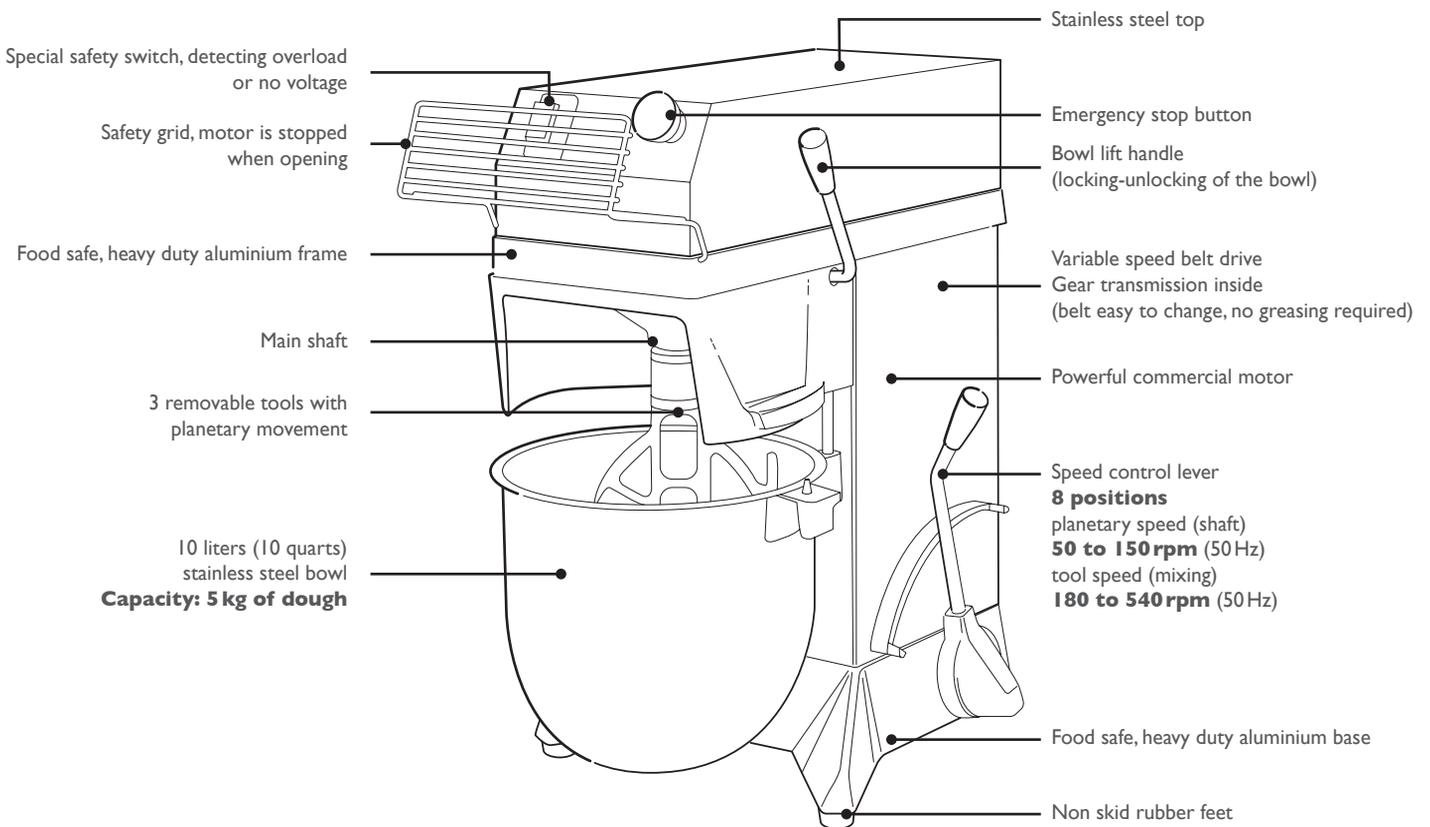
The ideal 10 liters planetary mixer (5 kg of dough) to mix, knead, beat, and whip all kind of preparations thanks to its 8 speeds, and 3 tools. For restaurants, bakeries, pastry shops, caterers, fast food and snack shops, ice cream shops...

**Easy cleaning:** removable bowl and tool

**Safety:** bowl locking system and safety grid (motor stops when opened)

**Performance:** 8 speeds, 3 tools, powerful asynchronous motor

**Sturdiness:** all in aluminium and stainless steel



### EASY TO OPERATE AND SAFE

#### 1. Bowl down (unlocked)



#### 2. Fit bowl supports over locating pins



#### 3. Bowl up (locked)

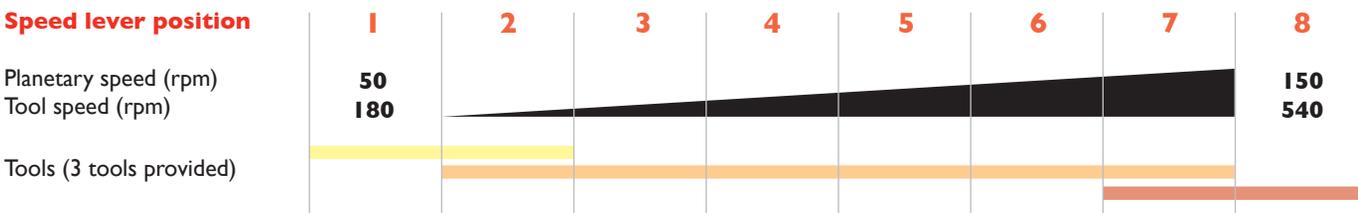


# MIXER #27



## SPEED CONTROL - 8 POSITIONS

Select your speed from slow mixing to fast whipping



### Slow mixing - kneading



**Dough hook (low speed)**  
for mixing and kneading heavy doughs such as breads, rolls, cakes, buns, pizzas  
*Kneading of 5 kg of heavy dough takes approximately 20 min.*

### Mixing - Beating



**Flat beater (middle speed)**  
for normal to heavy mixtures such as pancakes, waffles, biscuits, creams, chocolates, pies, mashed potatoes, meat loaf

### Fast beating - whipping



**Wire whip (high speed)**  
for mixtures which need to incorporate air such as eggs, eggs whites, meringues, sponge cakes, mayonnaise

## TECHNICAL SPECIFICATIONS



### Motor

Single phase: 100-120V - 50/60Hz - 650W - CE, UL  
220-240V - 50/60Hz - 600W - CE

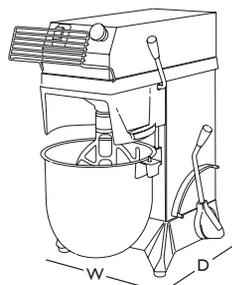
Three phase: 220-240V - 50Hz - 510W  
380V - 50Hz - 510W

Speed: 1500rpm (50Hz) / 1800rpm (60Hz)

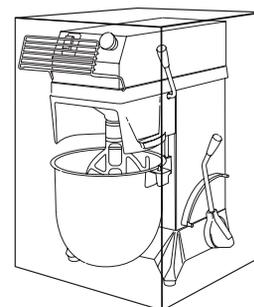


### Weight

Net: 31kg (68lbs)  
Shipping: 34kg (75lbs)



**APPLIANCE**  
H: 580mm (23")  
W: 360mm (14")  
D: 530mm (21")



**SHIPPING BOX**  
H: 650mm (25.5")  
W: 390mm (15")  
D: 605mm (24")

## SAFETY - STANDARDS - HYGIENE

### In accordance with the following regulations:

Directive "Machine" 2006/42/CE  
Machinery directive 2006/42/EC  
Electromagnetic compatibility 2004/108/EC  
"Low voltage" Directive 2006/95/EC  
Regulation 1935/2004/EC (contact with food)  
RoHS directive 2002/95/EC

### Harmonized European standards

EN ISO 12100-1 and 2: 2004  
EN 60204-1: 2006  
EN 454+A1: 2010 Machines for food products - beater mixers

CE (Europe), UL (USA), cUL (Canada)

### Thermal safety

Motor protected by internal thermal detector

### Acoustic safety

Very silent and powerful asynchronous motor

### Mechanical Safety

- Bowl safety wire grid: stops the motor when opened
- Bowl locking detection

### Electrical Safety

- On/Off switch detects overload and no voltage
- All mechanical parts are ground connected
- Appliances are 100% tested after assembly

### Hygiene

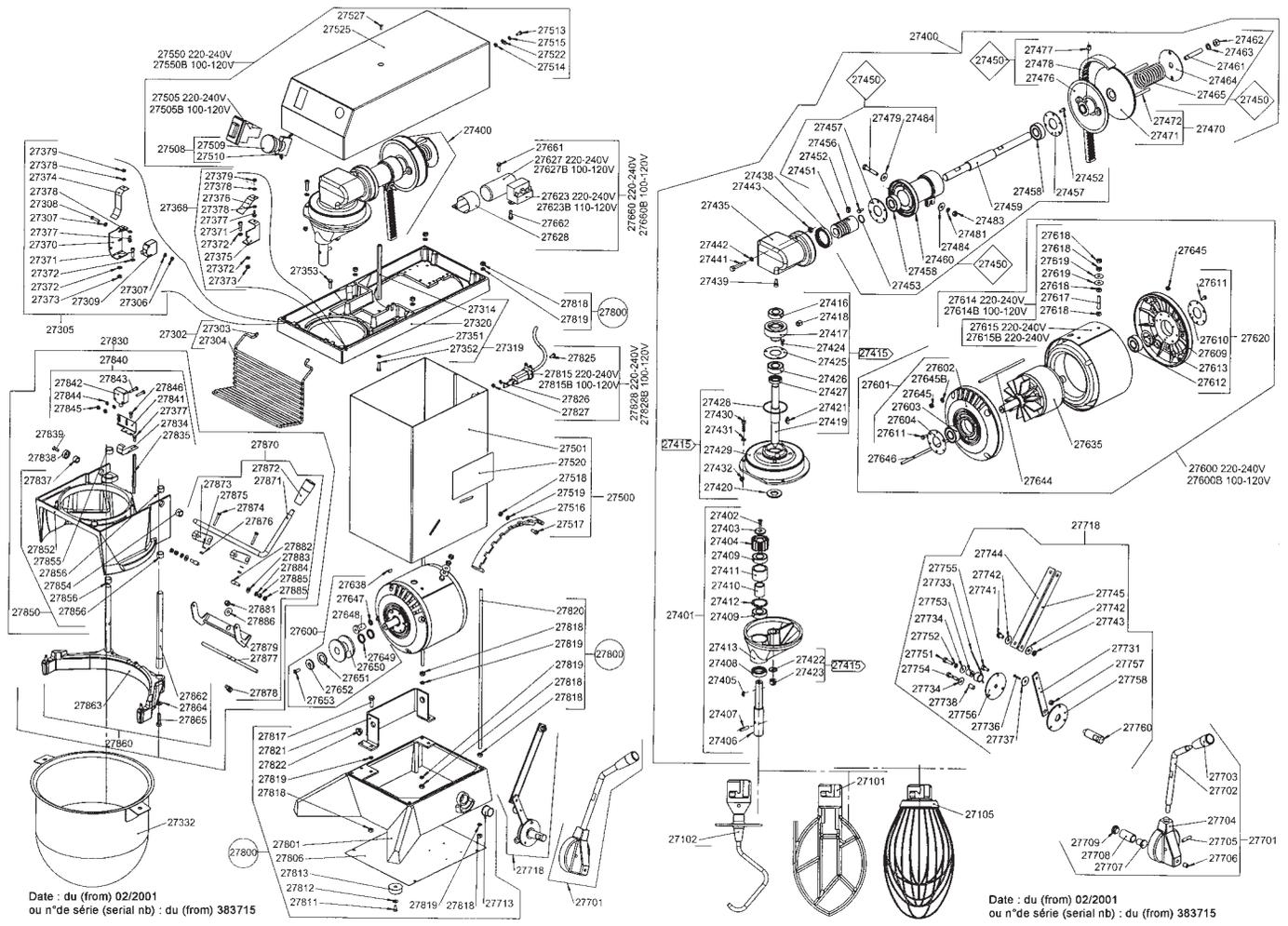
- All removable parts can be put in a dishwasher or easily cleaned with hot soapy water

PRODUCT: 2-YEAR WARRANTY | MOTOR: 5-YEAR WARRANTY



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**The exploded views of all the products are available  
on our website [www.santos.fr](http://www.santos.fr)**

**SANTOS**

140-150 Avenue Roger Salengro – 69120 VAULX-EN-VELIN (Lyon) – FRANCE – TEL. +33 472 37 35 29 – FAX. +33 478 26 58 21

**Website: [www.santos.fr](http://www.santos.fr) – Email: [santos@santos.fr](mailto:santos@santos.fr)**