



Mecnosud BR Series

60kg Commercial Diving Arms Mixer

Overview

Variable Speed Control



MECNOSUD

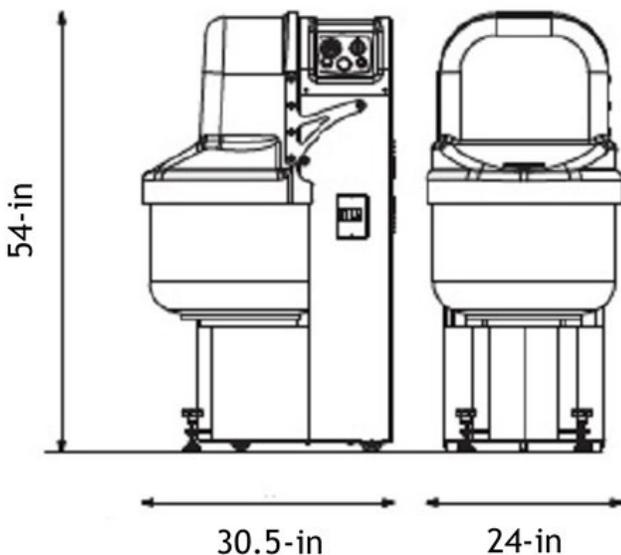
CAPACITY: 60qt. bowl size | 75lbs of flour | 60-80% hydration
(200-240) 9oz dough balls

ELECTRICAL: 208v DELTA | 60hz | 3-Phase | Variable speed control |
1,3/1,8kw / 12amps | 20 amp breaker
Shipped with NEMA L1520P cord cap with matching L1520R receptacle.

FEATURES: Moving arms with oil bath cast iron gears, kneading arms are stainless steel, closed bowl protection guard made of transparent high robust plastic, variable speed controlled allows for complete control over mixing speed. Mixer is equipped with one rear and two front roller ball casters with two stabilizer feet.

WEIGHT: 635 pounds

SHIPPING: In wooden crate via common carrier



\$8,533

plus shipping

CALL FOR A QUOTE

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Call Us 925-494-0335

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