IP 50 M

Meat mixers - bench / floor



IP 50 M
(shown with optional Set of 4 s/steel legs w/brake casters)

- 105 lbs. single paddle mixer allow for a fast, homogenous yet gentle mix of a variety of products from sausage meat to potato salad, coleslaw and sandwich fillings - with a great sales appeal and longer shelf-life result
- Complete stainless steel construction
- Forward and reverse mixing action allows for more control over the most delicate products
- Exclusive side opening for easy product discharge from the tub, paddle removal and faster clean-up

Features

Technical

- Completely made from stainless steel.
- Stainless steel paddle rotates for a thorough mixing and a faster kneading.
- The openable side lid facilitates easy product emptying, fast cleaning and maintenance.

Safety

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

Sanitary

- Removable paddle for an easy and accurate cleaning.

Optional

- Set of 4 s/steel legs with brake casters

Specifications

Motor:	1.15 Hp (850W), fan cooled.
Electrical:	220-240V AC, 60Hz, 1-Phase, 15A
Plug and Cord:	Attached, flexible, 3 wire, SJT 14 AWG, 10' long cord. NEMA 6-15 P
Controls:	ON/OFF/REV stainless steel keypad, IP 67 waterproof protection. No voltage release



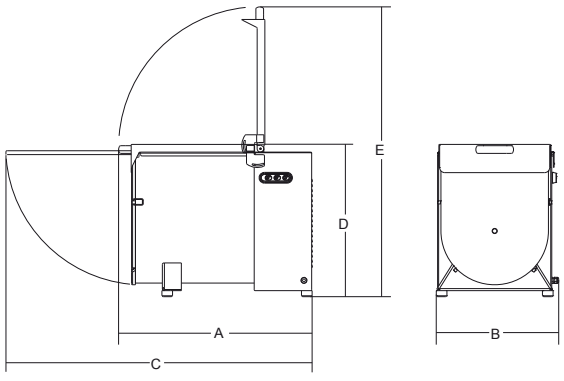
Easy and fast breakdown for unloading and cleaning

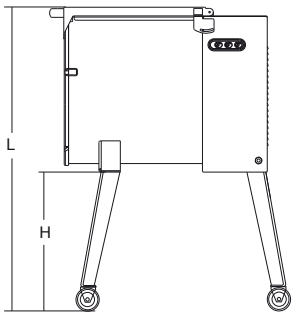


IP 50 M



ON / OFF / REV stainless steel keypad
IP 67 waterproof protection
No voltage release





Set of 4 s/steel legs
with brake casters

	Power	Power source +/- 10%	Bowl capacity	LBS per cycle	Tank dimensions	A	B	C	D	E	H	L	Net weight	Shipping	Gross weight
	watt/Hp		*qt*	*lbs*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
IP 50 M	850/1.15	220-240V, 60Hz, 15A, 1-ph	92,98	110,23	16 1/8" x 18 7/8"	29 1/2"	18 5/16"	49 3/16"	23 7/16"	44 1/8"	17 5/16"	39 3/4"	130	33" x 34" x 33"	163