



**Kronen Planetary Mixer
Model KP-60 3 - KP-60 ST**

**Full power for your doughs, batters, cream -
for kitchen and bakery**

Kronen Planetary Mixer Model KP-60 3 KP-60 ST

This is exactly what you want from a mixer:
Immensely durable gear mechanism with stainless steel body.
Lifting mechanism for bowl, with three speed settings or variable speed.

Motor driven lifting mechanism to adjust bowl to any height.
 Easy to operate - with the light touch!



Drive:
 Pinion drive, immersion lubrication, maintenance-free.

Standard accessories:
 60ltr stainless steel bowl, whisk, paddle, kneading hook, trolley for bowl, hub for attachments



Optional accessories:
 30 litre bowl and tools

Technical Data:		
	Modell KP-60 3	Modell KP-60 ST
Dimensions (w/h/d)	570 x 1.140 x 1.070 mm	570 x 1.140 x 1.070 mm
Weight	430 kg	400 kg
Voltage	3/N/PE / 400 V / 50 Hz	1/N/PE / 230 V / 50 Hz
Motor	three speed settings (1,5 kW / 2,2 kW / 2,8 kW)	variable speed (2,2 kW)
Performance	60 litre bowl 15kg dough	