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Sirman Planetary Mixers , model Plutone 7 :

- Metal cast planetary mixer.
- Liftable head for bowl and tools removal and easy claeing.
- Removable, S/S, 7L bowl.
- D.C. motor with speed control.
- Gear drive and grease lubrication.
- Safety microswitch on the head.
- NVR device.
- Suitable for soft dough, for medium dough (for ex. Bread) it is advisable max 1 kg of flour.
- NOT suitable for tough mix. (for ex. taralli).

Plutone 7

- Head fast fixing knob.
- 3 metal tools.

Plutone 7 Plus

- Upgraded power motor 350 W.
- Upgraded gear system size.
- Head fast fixing handle.
- 3 s/steel tools.

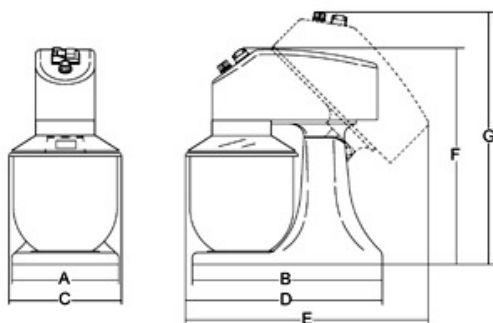


Plutone 7 Plus



Plutone 7 Plus standard accessory

Data sheet



Technical data

Model	Plutone 7	Plutone 7 Plus
Power source	1ph	1ph
Power	watt 280	watt 350
Whisk revolutions	g./min. 75 ÷ 660	g./min. 75 ÷ 660
Bowl dimensions	mm ø 220 x 220	mm ø 220 x 220
Bowl capacity	lt 7	lt 7
A	mm 220	mm 220
B	mm 285	mm 285
C	mm 240	mm 240

Plutone : Plutone 7

D	mm 410	mm 410
E	mm 450	mm 450
F	mm 437	mm 437
G	mm 510	mm 510
Net weight	kg 14,7	kg 15
Shipping dimensions	mm 470x320x500	mm 470x320x500
Gross weight	kg 16,9	kg 17,4
HS-CODE	84381090	