

# TYRONE 20 LITRE HEAVY DUTY MIXER - TS201-1/S



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## 20 Litre Tyrone Commercial Planetary Mixer TYRONE MIXERS HAVE A 5 YEAR WARRANTY ON THE DRIVE MECHANISM

- All mixers have a stainless steel bowl
- Come standard with dough hook, beater & whisk
- Tough & reliable
- High quality electrical & mechanical components Tyrone have set a NEW INDUSTRY STANDARD & are the 'best buy' in price & reliability
- Three-speed gearbox RPM: 110 / 225 / 475 Max. dry bread flour: 4 kg
- Special motors for reliability & long life
- Superior design to other machines on the market
- Efficient & shock absorbing toothed-belt drive
- Electronic touch pad controls & timer operation
- Interlocked safety guard

*Maximum capacities In all cases are based on dry bread flour and a MINIMUM of 55% water content. Overloading machines and/or using the incorrect speed can cause damage & will void warranty.*

## DESCRIPTION

### Tyrone 20 Litre Commercial Planetary Mixer - TS201-1/S

A renowned manufacturer and supplier of dough mixers, Tyrone provides Federal Hospitality Equipment with some of the best dough mixers in the business. This is a planetary mixer that combines both reliability with efficient practicality.

The toothed-belt drive planetary mixer is perfect for bakeries and pizzerias looking for a machine to acquire a smooth blend for their dough.

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## SPECIFICATIONS

NET WEIGHT (KG)	90
WIDTH (MM)	570
DEPTH (MM)	480
HEIGHT (MM)	850
PACKING WIDTH (MM)	550
PACKING DEPTH (MM)	600
PACKING HEIGHT (MM)	1000
POWER	240V; 375W; 3A