

# Australian Bakery & Pizza

## Importers and Distributors



### BULL Planetary Mixers



Bull Mixer Control Panel with Speed Variator

By manually operating a single lever (optional automatic BULL40-BULL60) the bowl raises and locks in working position. The Bull 80 & 100 models have automatic bowl lift as standard. Precision bowl supports lower and raise the bowl and clamp it in a precise position. Bull mixers designed for heavy duty applications, always the right mixing speed with the variable speed drive system (also while mixing), that reduces splash out.

### Planetary Mixer Features

- Bowl and tools in stainless steel.
- Enamelled steel structure (on request, stainless steel is also possible).
- Bowl lifting/lowering system for 20, 20c, 40 and 60 models.
- Safety cover devices.
- Front control panel with speed variator.

Machine	Bowl (Lt)	Dimension (mm) DxWxH	Weight (Kg)	Power (Kw)
<b>Bull 20</b>	20	680 x 500 x 880	110	0.75
<b>Bull 20c</b>	20	680 x 500 x 1250	140	0.75
<b>Bull 40</b>	40	830 x 610 x 1380	200	1.5
<b>Bull 60</b>	60	940 x 690 x 1460	270	2.2
<b>Specifications for other Bull planetary mixer models.</b>				
<b>Bull 80</b>	80	1118 x 859 x 1790	570	4.5
<b>Bull 100</b>	100	1260 x 920 x 1980	520	6.0

Some of the quality tools available with the Bull planetary mixer range.



**Your Bakery/Pizza Equipment Specialists.**

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