



Tyrone 40 Litre Heavy Duty Mixer TS240-1/M

Quick Overview

40 Litre Tyrone Commercial Planetary Mixer - TS240-1/M TYRONE MIXERSÂ

• 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: 80 / 166 / 316 Max. dry bread flour: 12 kg

• Special motors for reliability & long life

• Superior design to other machines on the market

• Efficient & shock absorbing toothed-belt drive

• 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

40 Litre Tyrone Commercial Planetary Mixer - TS240-1/M TYRONE MIXERS

- 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: 80 / 166 / 316 Max. dry bread flour: 12 kg
- Special motors for reliability & long life
- Superior design to other machines on the market
- Efficient & shock absorbing toothed-belt drive
- · 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.

2 Years Parts and Labour Warranty

1

Your Shipping Specifications

Net Weight (Kg)	180
Width (mm)	560
Depth (mm)	590
Height (mm)	1060
Packing Width (mm)	850
Packing Depth (mm)	730
Packing Height (mm)	1470
Power	240V; 1100W; 9A