

Mixer Metos Bear AR60 VL-1 Pizza modell with manual control

A stepless speed control, a unique bowl clamping system and a digital timer makes this manual controlled Metos Bear AR60 VL-1 pizza mixer an incomparable kitchen help. Pizza model mixer has a more powerful motor which enables the machine to mix up to 46 kg yeast dough (50%).

The bowl lifting and lowering and also stepless speed control are controlled by the levers that located on the right side of the machine. The bowl lowering with gas dampers provides a soft bowl lowering and improved ergonomics. The variable speed system ensures the mixer processes all ingredients optimally.

The Metos Bear AR60 VL-1 pizza mixer features a unique clamping system. The bowl is placed between the bowl arms that lifts the bowl into place and automatically raises it to the correct working height.

The capacity of Metos Bear AR60 VL-1 pizza for 60 liter bowl; 46 kg bread dough 50%, 36 kg mashed potatoes, 15 liter whipped cream.

The transparent safety guard protects against dust and also prevents the flour dusting to the room. The safety guard has an integrated filling chute. The guard can be removed without any mechanical fittings.

A control panel has a smooth uniform surface with recessed buttons and rubber sealing for improved hygiene. The machine body is made of powder coated steel which makes it easy to clean. The bowl, beater and hook are made of stainless steel and are therefore dishwasher safe.

The stainless steel scraper, which is available as an optional accessory, is equipped with non-stick blade. The scraper keeps the sides



of the bowl clean and eliminates the need for manual scraping. Using the scraper you will increase mixing volume and improve the utilization of the raw materials. A stop during whipping and mixing is totally unnecessary.

- Pizza model
- Floor model
- Bowl 60 liter
- Stepless speed control, manual
- Manual bowl lifting and lowering
- Bowl lowering with gas damper
- Digital timer displaying minutes and seconds
- Plastic safety guard
- Belt driven
- White power coated machine body
- Emergency stop button

THE DELIVERY INCLUDES:

- Stainless steel bowl
- Aluminium whip with stainless steel wires
- Stainless steel beater
- Stainless steel hook

ACCESSORIES (to be ordered separately):

- B tools (bowl 30 liter, whip, beater, hook)
- Hook, pizza
- Whip with reinforcement no. 44b
- Stainless steel whip no. 14
- Scraper with holder for 60 liter bowl, scraper for 30 liter bowl
- Bowl trolleys for 60 and 30 liter bowls
- 1 mm reinforced whip for 30 liter bowl
- Bowl lift Easy Lift 30-60
- Tool rack of the bowl clean and eliminates the need for manual scraping. Using the scraper you will increase mixing volume and improve the utilization of the raw materials. A stop during whipping and mixing is totally unnecessary.

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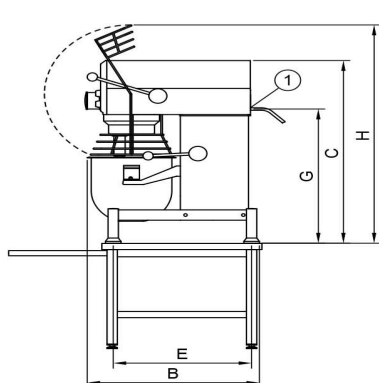
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Item depth mm	1028
Item height mm	1413
Package volume	1.146
Unit of volume	m3
Package volume	1.146 m3
Package length	68
Package width	108
Package height	156
Package unit of dimension	cm
Package dimensions (LxWxH)	68x108x156 cm
Net weight	275
Net weight	275 kg
Gross weight	295
Package weight	295 kg
Unit of weight	kg
Connection power kW	3
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Protection rating (IP)	32
Type of electrical connection	Semifixed
Cleaning	machine washable;hand wash
Power range kW	3
Bowl transfer	manual
Attachment drive	No
Timer	Yes
Speed rpm	288

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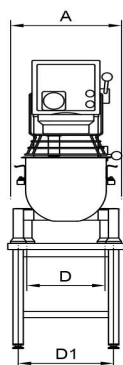
User Manual SE



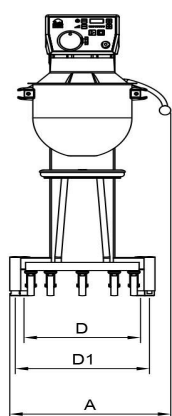
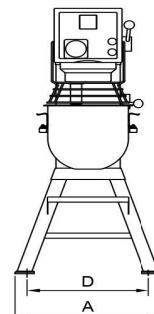
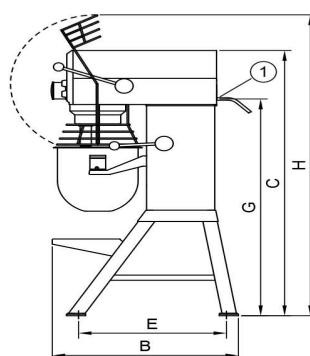
METOS KARHU / BEAR



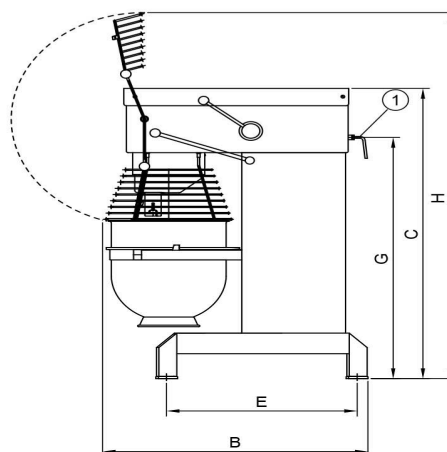
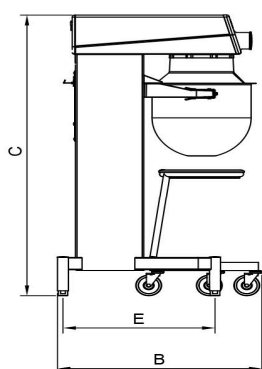
RN 10/20 TABLE



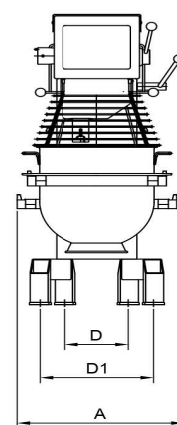
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KODIAK



AR 30-AR 100



Metos	A	B	C	D	D1	E	G	H
RN 10 TABLE	369	592	639	235	329	505		869
RN 20 TABLE	430	675	885	303	370	535	651	1058
RN 10	548	606	1180	479	479	518		1495
RN 20	566	720	1286	473	473	573	1032	1415
AR 30	520	910	1210	230	380	653	1015	1500
AR 40	535	910	1210	230	380	653	1015	1500
AR 60	648	1028	1413	245	440	739	1175	1780
AR 80	654	1150	1470	245	550	826	1154	1899
AR 100	691	1171	1593	243	570	824	1277	2021
KODIAK	623	792	1367	450	520	589		