

You can find more
information at:



Boxes Stirring Planetary bowl-lifter

WK 86 - PLK86 - PLK200

Your advantages:

- Value for money and close to the customer due to direct sales
- Lower personnel costs
- Greater employee satisfaction due to elimination of heavy physical labor
- An adapted solution for every application
- Applicable for all bowl size manufacturer
- Significant optimization of the production process
- Simple operation
- Independently tested safety
- Meets the requirements of HACCP

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*Technology that protects employees
and makes the job baker more
attractive.*



**made
in
Germany**
Version Mai 25



Type	WK 86S	PLK 86S	PLK 200
Lifting load incl. carrying unit	60 kg	120 kg	220 kg
Lifting height	max. 2200 mm	max. 2200 mm	max. 2200 mm
Tipping play per hour <small>(depending on the flowability of the dough)</small>	max. 35 times	max. 24 times	max. 20 times
Operating time	24h / Tag	24h / Tag	24h / Tag
Lifting speed	3,3 m/h	2,8 m/h	2,1 m/h
Tipping process time	ca. 12 sec.	ca. 14 sec.	ca. 18 sec.
Tipping angle	<46°	<46°	<46°
Connection	3/PE, 400 V., 50 Hz	3/PE, 400 V., 50 Hz	3/PE, 400 V., 50 Hz
Engine power	0.6 KW	0.8 KW	1.0 KW
Protection	4,2 A	4,4 A	5,0 A
Weight approx.	420 kg	440 kg	520 kg



- Meyma lifting tippers significantly optimize the production process in bakeries.
- Dough is conveyed quickly, safely and effectively.
- Hard physical work is reduced to a minimum.
- Continuous production is achieved.
- Meyma lifting tippers are manufactured in our own factory in Cloppenburg and are a guarantee of safety based on many years of experience in the construction of lifting tippers.
- The favorable price/performance ratio enables a fast amortization.

