WK 84 S Dough tubs hoist

High performance and price-conscious



With a lifting capacity of up to 60 kg

Meyma Dough tub hoist - tilting lifters considerably improve the production flow in bakeries. The mixture production takes place fast, saftly and effectively. Physically demanding labor is reduced to a minimum. Continuous production is achieved.

Meyma tilting lifters are manufactured in our own plant located in the city of Cloppenburg and we guarantee tested safety based on our many years of experience in tilting lifter construction.

The reasonable value to money relation allows for quick amortization.

Your advantages:

- Good value and customer oriented through direct selling
- Low staff costs
- Increased employee satisfaction through the omission of physically demanding labor
- Customized solutions for every usage
- Suitable for all bowl carriages
- Noticeable improvement of production flow
- Easy handling
- Independently tested security
- HACCP suitable

To be able to offer you a tailor made solution, we are more than happy to provide you with detailed information regarding our tilting lifters.



Meyma GmbH Alter Emsteker Weg 45 49661 Cloppenburg Deutschland

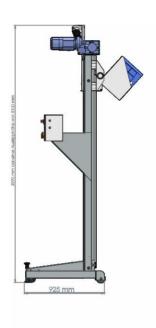
Tel +49 4471 91070 Fax +49 4471 910710 E-Mail info@meyma.de Web www.meyma.de

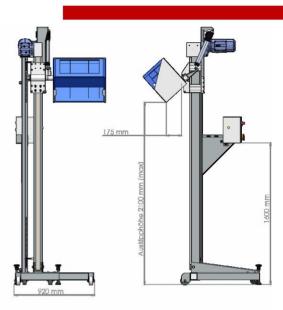


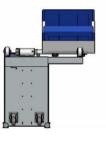




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General data

Lifting capacity including support unit,

tub and contents: 60 kg
Lifting height: max. 2.200 mm
Kippspiele: max. 35 Tilting / h
Operating time: 24 h / day
Lifting speed: 3,3 m / min
Tilting process 12 sec.

Tilt: 45°

Electrical connection data

Connection: 3/PE , 400 V, 50 Hz Lifting- and Lowering Motor: 0,6 kW

Slew Motor: 0,03 kW Performance: 0,63 kW Fuse: 4,2 A slow

Cable cross -section: 4 x 1.5 mm 2 cu





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