

Cod: 8451

Professional Planetary Mixer 5 lt capacity



Description

The **professional 5 litre planetary mixer** for restaurants is the ideal tool for the gastronomy sector. Professional equipment particularly suitable for bakery, pastry, rotisserie and gastronomy. **Versatile, reliable and safe.**

Complete with wire whisk, flat whisk, spiral hook and removable bowl. Prepare soft doughs, both sweet and savoury, in a few minutes and speed up the preparation time of your dishes.

Design and operation

Ristoattrezzature's **5-litre professional planetary mixer** stands out on the market for its technical, minimalist and elegant design. **The external structure is made of cast iron** with a scratch-resistant white finish. The accessories, on the other hand, are made of stainless steel. Easy to install wherever you want.

Its **external dimensions** are **240x370x380 mm**, weight 13 kg and **total capacity 5 litres**. The flour capacity is 0.5 kg. The power supply of the **professional planetary mixer 5 litres** for

bakeries is electric. The power is 0.5 kW and the voltage 230 V.

The 5-litre professional planetary mixer from Ristoattrezzature is the ideal tool for every area of the gastronomy. It consists of a removable bowl and 3 accessories that enable easy and effective processing of your dough. We are talking about the **flat whisk**, **spiral hook** and **wire whisk**. Easy to exchange and easy to wash.

The **controls are intuitive**: the machine is operated via the knob on the side where you can also select the desired mixing speed.

Cleaning and maintenance

To ensure maximum hygiene and functionality of your professional equipment, it is necessary to carry out thorough **cleaning after each use**. Remove the bowl from the **5-litre professional pastry mixer** and wash with lukewarm water and mild kitchen soap.

Make sure you always proceed safely: remove the **plug from the socket** and wash the machine body with a damp cloth. Avoid using abrasive sponges to avoid damaging or scratching the surface. **After washing**, ensure proper drying before operating the planetary mixer.

For maintenance of the equipment, contact the seller if necessary.

Why it is the right product for you

The **professional 5-litre planetary mixer** for bread-making is the equipment designed for small catering businesses that want to make excellent dough every time.

Fast, practical and with a compact design, this planetary mixer is suitable for small workshops as well as large kitchens.

Its excellent materials and low energy consumption make it a valuable professional tool.

Complete your work area by installing your equipment on a worktop, shelf or service trolley.

Consult the catalogue and select the available options. Read all details in the data sheet.

Dimensions

Dimensioni esterne	240x370x380 mm
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Technical data

Alimentazione	Electric
Capacità	5 Lt
Capacità di farina	0.5 kg
Frequenza	50 Hz

Peso	13 kg
Potenza Elettrica	0.5 kW
Voltaggio	230 V

Standard equipment

In dotazione	Frusta a filo, frusta piatta, gancio a spirale e vasca
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