

Cod: 8452

Professional Planetary Mixer 7 litre capacity



Description

Ristoattrezzature's **professional 7-litre planetary mixer** is a must-have piece of equipment, especially in pastry making. Various models are available: compose your work area **by selecting the model that best suits your professional needs**.

Ristoattrezzature's 7-litre planetary mixer, in particular, is ideal for small and medium-sized businesses. It is **particularly recommended for use in bakeries, pastry shops and restaurants** where you need to speed up dough preparation times.

Pour, mix and blend with the right accessory.

Design and operation

The **7-litre professional planetary mixer** for pastry shops is characterised by its compact, elegant appearance and clean lines. **Cast iron frame** and scratch-resistant white finish make it both robust and attractive.

Small footprint and great efficiency in the kitchen for this professional equipment that measures **240x370x420 mm** and weighs 13.3 kg.

The total capacity is 7 litres while the flour capacity is 0.75 kg. **Operation is easy and intuitive:** you can manage everything safely by accessing the side knob. The **power supply is electric:** 0.5 kW power and 230 V voltage.

Choose Ristoattrezzature's planetary mixer to work your dough quickly and easily, both sweet and savoury. Easily interchange the **three included accessories:**

- **Wire whisk:** for lighter doughs
- **Flat whisk:** for mixing medium doughs
- **Spiral hook:** for solid doughs.

The 7-litre professional planetary mixer from Ristoattrezzature is the ideal tool for every area of gastronomy.

Cleaning and maintenance

The **professional 7-litre planetary mixer** for bakeries is manufactured to the highest safety standards required and in compliance with current regulations. **Quality materials guarantee maximum hygiene in the kitchen.**

Take care of your professional equipment in just a few steps and ensure your equipment stays new for longer. **All you need is a soft cloth and a mild detergent.**

Make sure you **work safely**, so as a first step, remove the socket from the power, then pull out the tub inside and wash with running water.

For deeper cleaning, add a few drops of detergent without rubbing to avoid damaging or scratching the surface.

Let it dry properly and plug it in again the next time you use it.

Why it is the right product for you

The **professional 7-litre planetary mixer** for pizzerias is the ideal equipment for small and medium-sized businesses.

Select the right one according to your professional needs.

This model in particular is really useful for making all kinds of dough. **Don't give up the quality of our products.**

Install the planetary mixer wherever you want in your workspace and **complete your workstation quickly and functionally.**

The professional 7-litre planetary mixer from Ristoattrezzature is reliable, versatile and safe. These features are complemented by **high quality materials to ensure maximum performance and low energy consumption to keep your energy bills** down.

Discover the available options by visiting our website and **consult the technical data sheet for all the details.**

Dimensions

Dimensioni esterne	240x370x420 mm
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Technical data

Alimentazione	Electric
Capacità	7 Lt
Capacità di farina	0.75 kg
Frequenza	50 Hz
Peso	13.3 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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