

Cod: 8453

Professional Planetary Mixer 10 l capacity



Description

The professional planetary mixer is a useful accessory when preparing solid and soft doughs such as bread, cakes and pizza dough.

Features Professional Planetary Mixer

In the planetary mixer the bowl and utensils are made of stainless steel, a material suitable for contact with food according to current regulations. The external structure is made of cast iron.

Planetary mixer capacity

This planetary mixer model has a capacity of 10 litres, ideal for pastry making. The external dimensions are 24 x 37 x 46 cm. The weight of the planetary mixer is 15 kg.

Professional planetary mixer accessories

The following accessories are supplied with the planetary mixer

- wire whisk: ideal for whipping egg whites or cream;
- flat whisk: ideal for mixing and blending thicker ingredients, such as butter;
- spiral hook: useful for processing solid compounds;
- removable bowl.

All planetary mixers on sale on Ristoattrezzature are CE-marked.

How to clean professional planetary mixer

The bowl of the planetary mixer is removable, which allows thorough cleaning with kitchen detergent and a non-abrasive sponge. The accessories of the planetary mixer can be cleaned with the same detergent used for the bowl.

Dimensions

Dimensioni esterne	240x370x460 mm
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Technical data

Alimentazione	Electric
Capacità	10 Lt
Capacità di farina	1 kg
Frequenza	50 Hz
Peso	15 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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