

Cod: 101971770032194

Professional planetary mixer with speed variator 80 lt three-phase 100x68x160h cm



Description

Planetary mixer with speed variator and digital controls. Machine for various types of dough such as pizza, bread, biscuits, croissants, brioches, beignets, sponge cake, shortcrust pastry, meringues, purees, various sauces, whipped cream, etc. Structure coated with anti-scratch paint, upper casing in ABS, bowl, whisk and bowl protection in AISI 304 stainless steel, aluminium hook and spatula, microswitch on bowl and bowl protection, removable bowl and quick tool coupling. Speed (rpm) min. 30 - max. 120 rpm.

Dimensions

Dimensioni esterne	1000x680x1600 mm
Dimensioni imballo	1100x800x1800 mm

Technical data

Alimentazione	Electric
Capacità	80 Lt
Frequenza	50/60 Hz
Peso	290 kg
Peso lordo	310 kg
Potenza Elettrica	3 kW
Voltaggio	400 V

Standard equipment

In dotazione	vasca, frusta, protezione vasca, uncino e spatola
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