

Cod: 10383007075

## Professional Planetary Mixer stainless steel version 5 litres



### Description

The professional planetary **mixer** for bars is a **reliable, practical and versatile** piece of professional equipment. To complete the decor of your bar, choose the quality of Ristoattrezzature and its products.

Optimise the preparation time of your dishes with our **professional planetary mixer** made to the **highest quality standards** and with **excellent construction materials**.

**Designed to make different types of dough** including **bread, pizza, biscuits, croissants, brioche, beignets, sponge cake, shortcrust pastry, meringues, purees, sauces and whipped cream**, it is ideal in any catering area.

### Design and operation

The **professional planetary mixer for restaurants** is characterised by its essential lines and technical design. The choice of construction materials, **steel and cast iron**, and the functional design combine perfectly in this truly indispensable piece of equipment.

The planetary mixer consists of:

- a **bowl**
- a **plex lid**
- **awire whisk, a flat whisk and a spiral hook.**

The **transmission is by gears**. The planetary mixer also has a microswitch on the lid and bowl. The **speed of the machine** is adjustable from 0 to 10. The bowl is removable for easy cleaning and the engagement of the tools is quick and easy.

**Ensure optimal preparation of your dough** and place the planetary mixer wherever you want, even in small spaces. Its dimensions are **220x360x380 mm** for a **total capacity of 5 litres**.

## Cleaning and maintenance

To ensure the longevity of your professional equipment, **regular cleaning and maintenance** is necessary. Ensure your kitchen is as hygienic and operational as possible.

Cleaning the planetary mixer is simplified by the fact that **the bowl can be easily removed** and every inch can be thoroughly cleaned. Before proceeding, make sure to remove the equipment from the power socket and **never use aggressive detergents**, you would run the risk of ruining the surfaces. There are specific products on the market for cleaning and disinfecting steel but, in any case, natural products or a small preventive test on a small area are an excellent option.

## Why it is the right product for you

The **professional planetary mixer for restaurants is a great ally in the kitchen. Don't give up the style and versatility of our product** and rely on professional equipment that optimises space and preparation time.

The **professional planetary mixer** is

- **suitable for intensive use**
- **indestructible**: steel and cast iron structure
- **unstoppable**: gear transmission
- **practical**
- **equipped**
- **versatile**.

Its **use** is easily **adaptable to different contexts of use**. A single tool allows you to carry out many sweet and savoury preparations with minimum space requirements. Also ideal for small pastry shops or bars, the **5-litre professional planetary mixer** is economical in terms of electricity consumption and **excellent value for money**.

**Consult the data sheet to find out more.**

## 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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