

Cod: 10383007094

## Professional Planetary Mixer Steel version 10 litres



### Description

The professional planetary mixer for catering is a reliable, practical and versatile piece of professional equipment. To complete the furnishing of your restaurant 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 a wire 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 put the planetary mixer wherever you want, even in small spaces. Its dimensions are 450x366x606 mm for a total capacity of 10 litres and 1 kg of flour. 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 area test are a good 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 laboratories or bars, the 10 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	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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