

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**
- **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 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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