

Cod: 10384072003

Professional Planetary Mixer Kneader 30 litre capacity three-phase



Description

The **30-litre planetary mixer Professional** is a professional piece of equipment designed for the **catering and pastry industry**.

Thanks to its safety system, the planetary mixer ensures high performance without risk, also thanks to the bowl locking mechanism.

Its size and functionality make it a suitable tool for **medium to large premises**, also due to its **high mixing capacity**.

Design and operation

The Ristoattrezzature professional planetary mixer measures **410x510x840 mm** for a **370x340 mm bowl, included**. The design is functional but harmonious, with rounded edges and a glossy white finish. At the top we find the **main power, button and indicator buttons**. Further down is **the knob for selecting the different speeds**. Three types of **motor speed** can be chosen:

- **105 Rpm,**
- **180 Rpm,**
- **408 Rpm.**

Flat whisk, spiral hook and wire whisk are included and can be fitted by means of the **metal lever that lifts the head**. The **safety grid** protects the operator from whip movement.

Its total capacity is **30 litres** with a maximum flour **capacity** of 5 kg and a **dough capacity of 11 kg**. The **total weight** of this powerful equipment is **90 kg**.

The base consists of a structure with feet that allows secure anchoring to the worktop.

The three-phase mixer, unlike the single-phase mixer, has a **much more powerful 380 V motor** (compared to 230 V for the single-phase mixer). The power supply is electrical with a **frequency of 50 Hz** and an **electrical power of 1.1 kW**.

Cleaning and maintenance

Before proceeding with **general cleaning of the planetary mixer**, unplug the power socket and wash the machine body with **neutral detergent and lukewarm water** using a **damp cloth**. Finally, dry it carefully.

For proper cleaning of the accessories, detach the **bowl from the machine and carefully disassemble the tool**. Clean all parts with **lukewarm water and neutral detergent** at least once a day.

No part of the mixer should be cleaned in the dishwasher.

Why it's the right product for you

The **30-litre planetary mixer for bakeries, pastry shops and professional kitchens** is designed for premises that make frequent dough mixes.

In this important **counter-top version** the Ristoattrezzature planetary mixer ensures high performance: choose it if you are looking for **a professional product that allows you to process large quantities of dough** quickly and efficiently.

Buy a **reliable and durable** piece of kitchen equipment that will last over time and always deliver perfect results. Operation is easy thanks to the **presence of all controls on one side of the machine**, allowing them to be operated with one hand.

The working noise is low, allowing easy work in the kitchen and aiding concentration during preparation.

Dimensions

Dimensioni esterne	410x510x840 mm
Dimensioni vasca	370x340 mm

Technical data

Alimentazione	Electric
Capacità	30 Lt
Capacità di farina	5 kg
Capacità di Impasto	11 kg
Frequenza	50 Hz
Giri motore	105, 180, 408 Rpm
Peso	90 kg
Potenza Elettrica	1.1 kW
Voltaggio	380 V

Standard equipment

In dotazione	vasca 30 lt, frusta piatta, gancio a spirale e frusta a filo.
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