

Cod: 10384072004

## Professional Planetary Mixer Dough Mixer 30 litre capacity single-phase



### Description

**Great power, low noise, high efficiency.** The **30 litre planetary mixer** dough mixer for restaurants is the optimal solution for preparing your dough, sweet or savoury.

**Especially suitable for bakeries, restaurants, pizzerias, canteens, pastry shops and large kitchens**, it is a piece of equipment designed for intensive use. The high quality steel body and the power of the latest generation motor make it the ideal ally in the kitchen.

Use it for soft to medium doughs, from pasta and fillings to eggs, cream and creams.

### Design and operation

Ristoattrezzature's **30-litre planetary** mixer mixer features an elegant and functional design. The body is made of steel and the surface has a scratch-resistant white finish that gives it a professional and attractive look.

Easy to install wherever you want, the mixer measures **410x510x840 mm**, the dimensions of the

bowl are 370x340 mm for a **total capacity of 30 litres**: 5 kg of flour and 11 kg of dough. The **total weight of the equipment is 90 kg**.

The **power supply of the professional mixer is electric with a frequency of 50 Hz**, a power of 1.1 kW and a voltage of 230 V.

The equipment consists of a **bowl and 3 practical accessories included**:

- **flat whisk**
- **spiral hook**
- **wire whisk**.

Each of these tools is designed to make different types of dough: it **whips, mixes and kneads quickly** and always produces exceptional results. The tools are engaged quickly and safely.

This mixer model **can work at 3 speeds: 105, 180, 408 Rpm**, adapting to your working needs. The movement allows the tool to reach every point of the bowl, without leaving ingredients on the edges. **Using the side knob you can raise and lower the bowl**.

Finally, a **safety system** stops operation if the stainless steel grid is lifted during use.

Choose the best for your kitchen: **Prepare your dough faster and achieve the right consistency** ensuring softness in every bite.

## **Cleaning and maintenance**

To ensure functionality, hygiene and longevity of your professional equipment **it is necessary to clean it properly after each use**.

First, we operate with the plug of the **planetary mixer mixer** unplugged then proceed with **warm water and mild detergent**. We use a soft cloth and dry carefully at the end.

For maintenance of the equipment, however, consult the seller before disassembling its parts.

## **Why it is the right product for you**

The **30-litre planetary mixer dough mixer** for restaurants and pizzerias is suitable for small and medium-sized businesses.

**The equipment is silent**, with **low energy consumption** and requires no special maintenance.

Designed to always ensure excellent performance, Ristoattrezzature's professional mixer is an indispensable tool in all professional kitchens thanks to the time optimisation it ensures.

**Read the details in the data sheet.**

### **Dimensions**

Dimensioni esterne	410x510x840 mm
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Dimensioni vasca	370x340 mm
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### Technical data

Alimentazione	Electric
Capacità	30 Lt
Capacità di farina	6 kg
Capacità di Impasto	11 kg
Frequenza	50 Hz
Giri motore	105, 180, 408 Rpm
Peso	90 kg
Potenza Elettrica	1.1 kW
Voltaggio	230 V

### Standard equipment

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