

Cod: 10384093004

Professional Planetary Mixer Kneading Machine 20 litre capacity single-phase



Description

High quality, versatility and practicality of use. Ristoattrezzature's 20 litre planetary mixer kneading machine ideally completes your kitchen work area. Choose from the different proposals in the catalogue. From pasta to cakes: assemble, mix and knead with the professional equipment most suited to your needs. Quality materials construction and excellent capacity make the kneading machine particularly suitable for small and medium-sized catering and gastronomy businesses. Restaurants, bakeries, canteens, pizzerias and more. Design and operation

The 20-litre planetary mixer dough mixer for pastry shops stands out for its essential and elegant lines. The careful choice of materials, such as stainless steel, prevents any contamination of the food placed in the basket. Its external dimensions are 400x500x770 mm, the bowl dimensions are 350x280 mm for a total capacity of 20 litres. Weight of 73 kg. The power supply of the professional mixer is electric with a frequency of 50 Hz, a power of 0.75 kW and a voltage of 230 V. Easy to install, it does not require much space and ensures intuitive operation. The mixer consists of a bowl and 3 practical accessories included: flat whisk, spiral hook and wire whisk to obtain different types of dough. The tools are quickly and safely engaged. A side knob allows the bowl to be raised and lowered while a safety system stops the mixer operation if the grid is lifted during

use. Single-phase kneading machines are among the most popular in the kitchen, thanks to their compact size. Their small footprint but high performance make them preferable to three-phase machines as they allow large quantities of product to be processed using less power. This mixer model can work at 3 speeds: 105, 180, 408 Rpm and guarantees maximum efficiency. Prepare your dough faster and achieve the right consistency in just a few steps. Cleaning and maintenance The 20 litre planetary mixer is designed for intensive use and does not require any special maintenance. Cleaning after each use is necessary. Get maximum performance over time with the right interventions. Remember to unplug the mixer from the power supply before starting. Then proceed with warm water, mild detergent and a soft cloth. Wash and dry thoroughly. Why it's the right product for you Choose the 20 litre planetary mixer kneader for restaurants and pizzerias and guarantee reliability comfort of use silence safety versatility low consumption. Excellent value for money. Complete the furnishing of your room in a practical and functional way. Consult the data sheet to find out more.

Dimensions

Dimensioni esterne	400x500x770 mm
Dimensioni vasca	350x280 mm

Technical data

Alimentazione	Electric
Capacità	20 Lt
Capacità di farina	4 kg
Capacità di Impasto	9 kg
Frequenza	50 Hz
Giri motore	105, 180, 408 Rpm
Peso	73 kg
Potenza Elettrica	0.75 kW
Voltaggio	230 V

Standard equipment

In dotazione	vasca 20 lt, frusta piatta, gancio a spirale e frusta a filo.
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