

Cod: 10384094004

Professional Planetary Mixer Dough Mixer 10 litre capacity single-phase



Description

Ristoattrezzature's **10 litre planetary mixer** is the ideal tool to complete your kitchen work area. **Versatile, robust and practical.**

Choose the Ristoattrezzature mixer for the preparation of soft doughs both sweet and savoury. **Assemble, mix and knead with the professional equipment that best suits your professional needs.** Several models are available. See our online catalogue.

High quality materials, compact dimensions and low consumption make the kneading machine perfect for small and medium catering and gastronomy activities. **Particularly suitable in restaurants, bakeries, canteens, pizzerias and more.**

Design and operation

The **10-litre planetary mixer** kneader for restaurants is characterised by a technical and professional design that makes it perfect in any working environment.

The stainless steel chosen for the construction prevents any contamination of the food placed in the basket and guarantees robustness and resistance. **Ideal in the kitchen for intensive use.**

The white paint gives it an elegant and discreet appearance. The **external dimensions** are **380x480x615 mm**, the bowl dimensions are 270x250 mm for a **total capacity of 10 litres**. **Weight of 48 kg.**

The **power supply of the professional kneading machine is electric with a frequency of 50 Hz**, a power of 0.45 kW and a voltage of 230 V.

Ristoattrezzature's kneading machine also has a bowl and 3 practical accessories included: flat whisk, spiral hook and wire whisk to obtain different types of dough. Easy installation. The tools are quickly and safely engaged.

A side knob allows you to raise and lower the bowl while a **safety system** stops the mixer operation if the grid is lifted during use.

3 speeds available: 110, 178, 390 Rpm: guarantee maximum efficiency. **Prepare your dough faster and achieve the right consistency** in just a few steps.

Cleaning and maintenance

The **10 litre planetary mixer** is designed for professional use: constant cleaning and the right care will guarantee maximum efficiency and durability over time.

No special maintenance is required, but after each use it is recommended to clean it thoroughly. Disconnect the socket from the power supply and wash all parts with warm water and a mild detergent.

A soft cloth will help you perform the correct procedure without the risk of scratching the surface. Finally, **let it dry properly.**

Why it's the right product for you

The **10-litre planetary mixer dough mixer** for restaurants and pizzerias is the right product for you. A must-have piece of equipment in your kitchen to optimise the preparation time of your dishes.

- **Reliable**
- **Silent**
- **Safe.**

Choose Ristoattrezzature's kneading machine and complete your kitchen furniture in a practical and functional way. **Finally, the quality-price ratio is excellent.** Consult the technical data sheet to learn more.

Dimensions

Dimensioni esterne	380x480x615 mm
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Dimensioni vasca	270x250 mm
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Technical data

Alimentazione	Electric
Capacità	10 Lt
Capacità di farina	2 kg
Capacità di Impasto	4 kg
Frequenza	50 Hz
Giri motore	110, 178, 390 Rpm
Peso	48 kg
Potenza Elettrica	0.45 kW
Voltaggio	230 V

Standard equipment

In dotazione	vasca 10 lt, frusta piatta, gancio a spirale e frusta a filo.
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