

Cod: 6400

Professional Planetary Mixer Kneader 40 litre capacity single-phase



Description

Versatility, safety and functionality. The 40-litre planetary mixer dough mixer for pastries is the ideal equipment to complete the furnishings of laboratories and professional kitchens. It speeds up and simplifies the preparation of dough, both sweet and savoury. Particularly suitable for the preparation of cakes, bread, brioche and leavened products. It is an indispensable accessory for bakeries, restaurants, pizzerias, schools, canteens, pastry shops and large kitchens. Offer your customers high performance even at high speed. Choose the 40-litre planetary mixer mixer from Ristoattrezzature to optimise your working time. Design and operation The 40-litre planetary mixer mixer kneader for workshops is the perfect ally in the kitchen. The body is made entirely of stainless steel and the surface features a white finish that is perfect for any style requirement. The design is compact, elegant and technical. The external dimensions are 550x620x990 mm, those of the tank are 380 mm for a total capacity of 40 litres. Weight 150 kg. Easy to install and move wherever you want whenever you want, the machine is equipped with an electrical power supply with a frequency of 50 Hz, a power of 1.1 kW and a voltage of 230 V. You can decide to compose the 40 litre Ristoattrezzature planetary mixer mixer by choosing from the catalogue the available options. You are supplied with 3 accessories: flat whisk spiral hook wire whisk. Choose the accessory according to the dough to be made and attach it quickly and safely. Three speeds you

can select for soft dough: 105, 160 and 317 Rpm. Choose the quality and professionalism of Ristoattrezzature, buy the mixer that best suits your working needs. Cleaning and maintenance Take care of your professional equipment constantly and you will always have a functional and efficient product. Cleaning and maintenance should be carried out after each use. Make sure you always proceed safely: remove the plug from the socket and wash with mild detergent and a soft cloth. Allow to dry thoroughly. The accessories are conveniently dishwasher-safe. The 40 litre planetary mixer dough mixer for rotisseries is maintenance-free, in case of difficulties contact the seller. Why it is the right product for you The 40-litre planetary mixer dough mixer for bakeries is the ideal solution for medium and large businesses. A professional tool designed for every area of gastronomy: Efficient Robust Safe Versatile Reliable is the ideal machine for those who make leavening their strong point. Choose to achieve excellent performance in the kitchen while keeping your bills low, buy the planetary mixer directly online. Read all the details in the data sheet and select the available options.

Dimensions

Diametro	390 mm
Dimensioni esterne	550x620x990 mm
Dimensioni vasca	380 mm

Technical data

Alimentazione	Electric
Capacità	40 Lt
Capacità di farina	8 kg
Capacità di Impasto	13 kg
Giri motore	105, 160, 317 Rpm
Peso	150 kg
Potenza Elettrica	1.5 kW
Voltaggio	230 V

Standard equipment

In dotazione	vasca 40 lt, frusta piatta, gancio a spirale e frusta a filo.
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