

Cod: 5885

Professional Planetary Mixer Kneader 40 litre capacity three-phase



Description

The **40-litre professional planetary mixer kneading machine** for pastry shops is the ideal professional equipment for making your dough quickly.

Particularly suitable for use in restaurants, pastry shops, pizzerias, pubs and rotisseries. Small or large catering businesses. Durable construction and large bowl capacity make the kneading machine an essential addition to your kitchen.

Complete your work area in a practical and functional way: **choose from the different proposals in the catalogue.**

Design and function

Risto**attrezzature's 40 litre professional planetary mixer** has a very technical and linear design. High quality materials and **attention to detail** are its characteristics.

The **body is made of cast iron, the bowl of stainless steel to ensure maximum hygiene in**

contact with food and the paintwork is white.

This model has a **total capacity of no less than 40 litres**: it can hold up to 8 kg of flour and/or 13 kg of dough. The **external dimensions** are **55x62x99 cm**. The weight is 150 kg. An impressive tool for large gastronomy companies that make a lot of dough.

The power supply of the planetary mixer professional mixer 40 litres is three-phase electric with a power of 1.5 kW and a voltage of 400 V. This type of power supply has **more power than single-phase models**, so its use is recommended in laboratories or canteens where the workload is heavy.

Three accessories are included: flat whisk, spiral hook and wire whisk to obtain different types of dough and **three speeds to be selected** according to your needs.

Through a knob on the side you can also raise and lower the bowl while working in total safety.

Cleaning and maintenance

The **40-litre professional mixer planetary mixer** requires no maintenance. Essential, however, are the **cleaning operations to be carried out after each use**.

Remember to proceed with the whisk still, to disconnect the plug from the power supply for greater safety, and then damp cloth and mild detergent to remove dirt in every nook and cranny. The **removable** stainless steel **tank** allows easy rinsing under running water. Finally, **let it dry** before reassembling.

Why it's the right product for you

High quality, versatility and ease of use. The **40-litre professional planetary mixer** for restaurants is a guarantee of safety and reliability. Its low consumption and noiselessness will make you appreciate it even more.

If you manage canteens and large hotels, if you work in a commercial establishment where kneading and leavening are the order of the day, you can't miss it. Choose from the options available in the catalogue to discover how to best complete your work area. **Consult the technical data sheet to find out more.**

Dimensions

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

Technical data

Alimentazione	Electric
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Capacità	40 Lt
Capacità di farina	8 kg
Capacità di Impasto	13 kg
Peso	150 kg
Potenza Elettrica	1.5 kW
Voltaggio	400 V

Standard equipment

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