

Planetary mixer 9kg/30L AS



► Dough production quantity: 9 kg / 30 litres



► Speed settings: 3



Including:

- 1 flat stirrer, stainless steel
- 1 dough hook, stainless steel
- 1 whisk, stainless steel and aluminium
- 1 protective grating, stainless steel

Description

For professionals: This powerful planetary mixer produces up to 9 kg of dough per work process. Various types of dough, cream, sauce, and more can be prepared in the 30l mixing bowl using the provided accessories.

Features

• Colour:	White
• Model:	With bowl lifter
• Speed control:	3 levels
• Control unit:	Lever
	Knob
• Safety switch:	Yes
• Overload protection:	Yes
• Digital display:	No
• Timer:	No
• Motor protection:	Yes
• ON/OFF switch:	Yes
• Content mixing bowl(s):	30 litre(s)
• Material mixing bowl(s):	Stainless steel
• Mixing bowl detachable:	Yes
• Production quantity dough:	9 kg
• Drive:	Gears
• Protective grid:	Yes

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- Splash protection:
• Including:

• Properties:
• Power load:
• Material:
• Important information:
• Size:
• Weight:
- No
1 flat beater, stainless steel
1 Dough hook, stainless steel
1 whisk, stainless steel, aluminium
1 Protective grating, stainless steel
-
1.1 kW | 230 V | 50/60 Hz
Steel, coated
-
W 470 x D 530 x H 855 mm
81.4 kg

