

Planetary mixer 7,5kg/20L AS



Description

For professionals: The powerful planetary mixer produces up to 7.5 kg of dough per work process. Various types of dough, creams, sauces, and more can be prepared in the 20l 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):	20 litre(s)
• Material mixing bowl(s):	Stainless steel
• Mixing bowl detachable:	Yes
• Production quantity dough:	7.5 kg
• Drive:	Gears
• Protective grid:	Yes

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► Dough production quantity: 7.5 kg / 20 litres



► Speed settings: 3



► Includes:

- ✓ 1 flat beater, stainless steel
- ✓ 1 dough hook, stainless steel
- ✓ 1 whisk, stainless steel, aluminium
- ✓ 1 protective grating, stainless steel

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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 496 x D 530 x H 800 mm
80.2 kg

