

Planetary Mixer T 7,5kg/20L AS



Description

For optimised time management: Thanks to the timer, this planetary mixer can practically prepare all kinds of dough, cream and mousse all on its own. The powerful stirrer can produce up to 7.5 kg of dough per work cycle.

Features

• Time setting:	5 to 30 minutes + endless
• Intervals time setting:	1 minute(s)
• Material:	Steel, coated
• Important information:	-
• Colour:	White
• Model:	With bowl lifter
• Speed control:	3 levels
• Control unit:	Lever Knob
• Safety switch:	Yes
• Overload protection:	Yes
• Digital display:	No
• Timer:	Yes
• Motor protection:	Yes
• ON/OFF switch:	Yes
• Content mixing bowl(s):	20 litre(s)
• Material mixing bowl(s):	Stainless steel

► Continue on the next page



► Dough production quantity: 7.5 kg / 20 litres



► Speed settings: 3



► Timer

✓ 5 to 30 minutes + continuous



► Including:

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

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- Mixing bowl detachable: Yes
- Production quantity dough: 7.5 kg
- Drive: Gears
- Protective grid: Yes
- Splash protection: No
- Including:
 - 1 flat beater, stainless steel
 - 1 Dough hook, stainless steel
 - 1 whisk, stainless steel, aluminium
 - 1 Protective grating, stainless steel
- Properties: -
- Power load: 1.1 kW | 230 V | 50/60 Hz
- Size: W 496 x D 530 x H 800 mm
- Weight: 80.2 kg

