

PLANETARY MIXER PLN20M

SKU: PLN20M

ADDITIONAL INFORMATION



Power Kw	<u>0,5/0,75/1,1 kW (0,7/1/1,5 HP)</u>
power supply	<u>400V/3N/50Hz</u>
Timer	<u>Meccanico – 0÷30'</u>
Bowl size (L)	<u>20 L</u>
Speed (rpm)	<u>30-60-120 rpm</u>
Machine dimensions (l x l x h mm)	<u>700 x 500 x 1200(h) mm</u>
net weight (kg)	<u>110</u>
gross weight (Kg)	<u>136</u>
packaging dimensions (l x l x h mm)	<u>890 x 680 x 1400(h) mm</u>
packaging volume (m3)	<u>0.847</u>

Planetary mixer with 3 speeds variator and mechanical controls. Machine for different types of dough such as pizza, bread, biscuits, croissants, brioches, cream puffs, sponge cake, shortcrust pastry, meringues, purees, various sauces, whipped cream, etc...Frame coated with scratch-proof paint - upper casing in ABS - bowl, whip and bowl protector in stainless steel AISI 304 - hook and spatula in aluminium - microswitch on bowl and bowl protector - removable bowl - quick tool connection.

