

Planetary mixer 7,5kg/20L AS





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.



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

Features

• Material: Cast iron

Steel Painted

• Colour: White

Important information:

Model: With bowl lifter
 Material mixing bowl(s): Stainless steel
 Content mixing bowl(s): 20 litre(s)

Content mixing bowl(s):
 Mixing bowl detachable:
 Production quantity dough:
 7,5 kg

Production quantity dough: 7,5 kg
 Speed control: 3 levels

Drive: Gears
Protective grid: Yes
Splash protection: No
Safety switch: Yes

Safety switch: Yes
Overload protection: Yes
Digital display: No

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Timer: No
 Motor protection: Yes
 Control unit: Lever Knob
 ON/OFF switch: Yes

Properties:
Including:
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 W 496 x D 530 x H 800 mm

• Weight: 80.2 kg

• Power load:

• Size:



