

Planetary mixer 9kg/30L AS



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

• Material:	Cast iron Steel Painted
• Colour:	White
• Important information:	-
• Model:	With bowl lifter
• Material mixing bowl(s):	Stainless steel
• Content mixing bowl(s):	30 litre(s)
• Mixing bowl detachable:	Yes
• Production quantity dough:	9 kg
• Speed control:	3 levels
• Drive:	Gears
• Protective grid:	Yes
• Splash protection:	No
• Safety switch:	Yes
• Overload protection:	Yes
• Digital display:	No

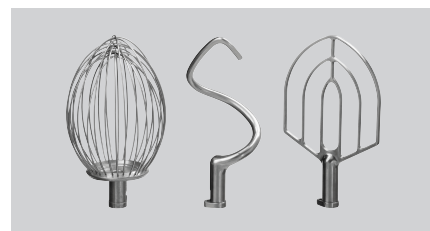
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▶ Dough production quantity: 9 kg / 30 litres



▶ 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



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- Timer: No
- Motor protection: Yes
- Control unit: Knob
Lever
- 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
- Power load: 1,1 kW | 230 V | 50/60 Hz
- Size: W 470 x D 530 x H 855 mm
- Weight: 81.4 kg

