

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
• Colour:	White
• Material:	Cast iron
	Steel
	Painted
	-
• Important information:	
• Intervals time setting:	1 minute(s)
• Model:	With bowl lifter
• Material mixing bowl(s):	Stainless steel
• Content mixing bowl(s):	20 litre(s)
• Mixing bowl detachable:	Yes
• Production quantity dough:	7,5 kg
• Speed control:	3 levels
• Drive:	Gears
• Protective grid:	Yes
• Splash protection:	No
• Safety switch:	Yes

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► 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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- | | |
|------------------------|---|
| • Overload protection: | Yes |
| • Digital display: | No |
| • Timer: | Yes |
| • Motor protection: | Yes |
| • Control unit: | Lever
Knob |
| • ON/OFF switch: | Yes |
| • Properties: | - |
| • Including: | 1 flat beater, stainless steel
1 Dough hook, stainless steel
1 Protective grating, stainless steel
1 whisk, stainless steel, aluminium |
| • Power load: | 1,1 kW 230 V 50/60 Hz |
| • Size: | W 496 x D 530 x H 800 mm |
| • Weight: | 80.2 kg |

