

Planetary Mixer T 7,5kg/20L AS





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:

· Colour:

Material:

• Important information:

• Intervals time setting:

• Model:

• Material mixing bowl(s):

• Content mixing bowl(s):

· Mixing bowl detachable: • Production quantity dough:

• Speed control:

• Drive:

• Protective grid:

• Splash protection:

Safety switch:

5 to 30 minutes + endless

White Cast iron

Steel Painted

1 minute(s)

With bowl lifter Stainless steel

20 litre(s)

Yes

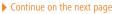
7,5 kg

3 levels

Gears

Yes

Nο Yes





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

• ON/OFF switch: Your 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



