

PLANETARY MIXER PLN60V

SKU: PLN60V



ADDITIONAL INFORMATION

Power Kw	<u>3 kW (4 HP)</u>
power supply	<u>400V/3/50-60Hz</u>
Timer	<u>Meccanico – 0÷30'</u>
Bowl size (L)	<u>60 L</u>
Speed (rpm)	<u>min. 30 – max. 120 rpm</u>
Machine dimensions (l x l x h mm)	<u>1000 x 680 x 1600(h) mm</u>
net weight (kg)	<u>280</u>
gross weight (Kg)	<u>295</u>
packaging dimensions (l x l x h mm)	<u>1100 x 800 x 1800(h) mm</u>
packaging volume (m3)	<u>1.584</u>

Planetary mixer with speed variator and mechanical controls and inverter. Machine for different types of dough such as pizza, bread, biscuits, croissants, brioche, 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.

