

PLANETARY MIXER PLN20BV

SKU: PLN20BV



ADDITIONAL INFORMATION

Power Kw	<u>0,5 kW (0,7 HP)</u>
power supply	<u>230V/1N/50-60Hz</u>
Timer	<u>Meccanico – 0÷30'</u>
Bowl size (L)	<u>20 L</u>
Speed (rpm)	<u>min. 30 – max. 120 rpm</u>
Machine dimensions (l x l x h mm)	<u>600 x 470 x 711(h) mm</u>
net weight (kg)	<u>56</u>
gross weight (Kg)	<u>64</u>
packaging dimensions (l x l x h mm)	<u>750 x 490 x 900(h) mm</u>
packaging volume (m3)	<u>0.331</u>

Planetary mixer with speed variator and mechanical controls. Machine for different types of dough such as pizza, bread, biscuits, croissants, brioches, cream puffs, sponge cake, shortcrust pastry, meringues, purees, various sauces, whipped cream, etc.. Frame coated with scratch-proof paint - upper casing in ABS - bowl and whip in stainless steel AISI 304 - hook and spatula in aluminium - polycarbonate bowl protection - microswitch on bowl protector - removable bowl - quick tool connection. Counter model.

