



#### TECHNICAL CARD

<b>net weight (Kg)</b>	64
<b>gross weight (Kg)</b>	74
<b>breadth (mm)</b>	490
<b>depth (mm)</b>	400
<b>height (mm)</b>	780

#### PROFESSIONAL DESCRIPTION

**PROFESSIONAL PLANETARY MIXER with 10 lt STAINLESS STEEL BOWL , BAKER PA Line :**

- **painted cast iron structure ;**
- **bowl , bowl guard , hook , spatula and whisk in AISI 304 steel ;**
- ventilated asynchronous motor;
- **3-speed mechanical gearbox ;**
- **belt drive ;**
- safety micro on tub and grill protection;
- **controls with front mushroom stop button ;**
- planetary movement capable of covering the entire volume of the bowl;
- easily washable.

**Included :**

- Bowl, hook, spatula and whisk

**Technical specifications :**

- Tank capacity 10 lt.
- Tub size ø245x240
- Shortcrust pastry 1.5
- Whipped cream to volume
- Sponge cake 10 eggs
- Egg whites 14 eggs
- 3 Speeds - 95/175/320 rpm

**CE mark**

AVAILABLE MODELS

FA-PAM10



Professional Planetary Mixer with 10 lt stainless steel bowl, BAKER PA Line, complete with hook, spatula and stainless steel whisk, 3 speeds, V.230/1, Kw.0.6, Weight 64 Kg, dim.mm.490x400x780h

**€ 1.080,55**

VAT excluded  
Shipping to be calculated

Delivery from 4 to 9 days

FA-PAT10



Professional Planetary Mixer with 10 lt stainless steel bowl, BAKER PA Line, complete with hook, spatula and stainless steel whisk, 3 speeds, V.400/3, Kw.0.6, Weight 64 Kg, dim.mm.490x400x780h

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