



#### TECHNICAL CARD

<b>net weight (Kg)</b>	97
<b>gross weight (Kg)</b>	115
<b>breadth (mm)</b>	540
<b>depth (mm)</b>	500
<b>height (mm)</b>	850

#### PROFESSIONAL DESCRIPTION

**PROFESSIONAL PLANETARY MIXER with 20 lt STAINLESS STEEL BOWL , BAKERLINE, complete with hook, spatula and stainless steel whisk :**

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

**Included :**

- Bowl, hook, spatula and whisk

**Technical specifications :**

- Tank capacity 20 lt.
- Tub size ø320x280
- Shortcrust pastry 4.0
- Whipped cream to volume
- Sponge cake 30 eggs
- Egg whites 32 eggs

◦ 3 Speeds - 95/175/320 rpm

CE mark

AVAILABLE MODELS



FA-PBM20

**Professional Planetary Mixer with 20 lt stainless steel bowl, BAKERLINE, complete with hook, spatula and stainless steel whisk, 3 speeds, V.230/1, Kw.0.55, Weight 97 Kg, dim.mm.540x500x850h**

**€ 1.952,20**

*VAT excluded*  
Shipping to be calculated

Delivery from 4 to 9 days



FA-PBT20

**Professional Planetary Mixer with 20 lt stainless steel bowl, BAKERLINE, complete with hook, spatula and stainless steel whisk, 3 speeds, V.400/3, Kw.0.55, Weight 97 Kg, dim.mm.540x500x850h**

**€ 1.952,20**

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Utensili Tool	Prodotto Product	PB10	PB20	PB30	PB40
Uncino Hook	Pizza	2 Kg	5 Kg	7,5 Kg	10 Kg
	Pane	2 Kg	5 Kg	7,5 Kg	10 Kg
	Pasta Frolla	1,5 Kg	4 Kg	6 Kg	8 Kg
	Pastry	1,5 Kg	4 Kg	6 Kg	8 Kg
Spatola Spatula	Pasta per brioche	2 Kg	5 Kg	7,5 Kg	10 Kg
	Brioche pastry	2 Kg	5 Kg	7,5 Kg	10 Kg
	Carni	3,5 kg	10 Kg	15 Kg	20 Kg
Spatola Spatula	Meats	3,5 kg	10 Kg	15 Kg	20 Kg
	Purè	3,5 kg	10 Kg	15 Kg	20 Kg
	Purée	3,5 kg	10 Kg	15 Kg	20 Kg
Frustra Whisk	Cioccolato	2 Kg	6 Kg	9 Kg	12 Kg
	Chocolate	2 Kg	6 Kg	9 Kg	12 Kg
	Panna montata	A volume	A volume	A volume	A volume
	Whipped cream	By volume	By volume	By volume	By volume
	Albumi d'uovo	14 uova/egg	32 uova/egg	48 uova/egg	64 uova/egg
Frustra Whisk	Egg whites	14 uova/egg	32 uova/egg	48 uova/egg	64 uova/egg
	Pan di spagna	10 uova/egg	30 uova/egg	45 uova/egg	60 uova/egg
Frustra Whisk	Sponge cake	10 uova/egg	30 uova/egg	45 uova/egg	60 uova/egg

