



#### TECHNICAL CARD

<b>net weight (Kg)</b>	198
<b>gross weight (Kg)</b>	223
<b>breadth (mm)</b>	670
<b>depth (mm)</b>	520
<b>height (mm)</b>	1080

#### PROFESSIONAL DESCRIPTION

##### PROFESSIONAL PLANETARY MIXER with 30 lt STAINLESS STEEL BOWL , BAKERLINE :

- **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 30 lt.
- Tub size Ø370x350
- Shortcrust pastry 6.0
- Whipped cream to volume
- Sponge cake 45 eggs
- Egg whites 48 eggs



- 3 Speeds - 95/175/320 rpm

**CE mark**

#### AVAILABLE MODELS

##### FA-PBM30



Professional planetary mixer with 30 lt stainless steel bowl, BAKERLINE, complete with hook, spatula and stainless steel whisk, 3 speeds, V.230/1, Kw.0.75, Weight 198 Kg, dim.mm.670x520x1080h

**€ 3.494,34**

*VAT excluded*

**Shipping to be calculated**

**Delivery** from 4 to 9 days

##### FA-PBT30



Professional planetary mixer with 30 lt stainless steel bowl, BAKERLINE, complete with hook, spatula and stainless steel whisk, 3 speeds, V.400/3, Kw.0.75, Weight 198 Kg, dim.mm.670x520x1080h

**€ 3.494,34**

*VAT excluded*

**Shipping to be calculated**

**Delivery** from 4 to 9 days





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