



TECHNICAL CARD

motor power capacity (Kw)	0,75
net weight (Kg)	110
gross weight (Kg)	136
breadth (mm)	700
depth (mm)	500
height (mm)	1200

PROFESSIONAL DESCRIPTION

PROFESSIONAL PLANETARY MIXER with 20 lt STAINLESS STEEL BOWL, with mechanical controls, speed variator and inverter :

- Planetary mixer with **speed variator** , **mechanical controls** and **inverter** ;
- suitable for **different types of dough** such as **pizza, bread, biscuits, croissants, brioches, cream puffs, sponge cake, shortcrust pastry, meringues, purees, sauces, whipped cream** , etc;
- structure coated with scratch-resistant paint, upper casing in ABS;
- **bowl, whisk and bowl guard in AISI 304 stainless steel** ;
- **aluminum hook and spatula** ;
- microswitch on tub and tub protection;
- **removable tub** ;
- **quick tool coupling** ;
- **speed : min.30 - max.120 rpm** ;
- **mechanical timer 0+30'** ;
- tank capacity 20 litres;
- **available in single-phase and three-phase versions.**

CE MARK
MADE IN ITALY

AVAILABLE MODELS

FM-PLN20V/M

Planetary mixer with 20 lt stainless steel bowl, with speed variator, mechanical controls and inverter, V.230/1, kW.0.75, Weight 110 Kg,

€ 2.559,00
VAT excluded



dim.mm.700x500x1200h

Shipping to be calculated

Delivery from 8 to 15 days

FM-PLN20V/T



Planetary mixer with 20 lt stainless steel bowl, with speed variator, mechanical controls and inverter, V.400/3, kW.0.75, Weight 110 Kg, dim.mm.700x500x1200h

€ 2.711,37

VAT excluded

Shipping to be calculated

Delivery from 8 to 15 days

