



PROFESSIONAL DESCRIPTION

PROFESSIONAL PLANETARY MIXER with 20 l STAINLESS STEEL BOWL , BAKER PA Line :

- **painted cast iron structure ;**
- **bowl , grilled bowl protection , hook , spatula and whisk in AISI 304 steel ;**
- ventilated asynchronous motor;
- **3-speed mechanical gearbox ;**
- **belt drive ;**
- security switch on tank and grilled 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 :

- Bowl capacity lt.20
- Bowl size ø315x280
- Shortcrust pastry 4.0
- Volume whipped cream
- Sponge cake 30 eggs
- Egg whites 32 eggs
- 3 Speeds - 95/175/320 rpm

CE mark

TECHNICAL CARD

net weight (Kg)	84
gross weight (Kg)	108
breadth (mm)	590
depth (mm)	480
height (mm)	930

AVAILABLE MODELS

FA-PAM20**FAMA - Planetary mixer, BAKER PA Line, with 20 lt bowl, Single phase, Mod.PAM20**

Professional Planetary Mixer with 20 l stainless steel bowl, BAKER PA Line, complete with hook, spatula and stainless steel whisk, 3 speeds, V.230 / 1, Kw.0,9, Weight 84 Kg, dim.mm.590x480x930h

€ 1.246,79

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days**FA-PAT20****FAMA - Planetary mixer, BAKER PA Line, with 20 lt bowl, Three-phase, Mod.PAT20**

Professional Planetary Mixer with 20 l stainless steel bowl, BAKER PA Line, complete with hook, spatula and stainless steel whisk, 3 speeds, V.400 / 3, Kw.0,9, Weight 84 Kg, dim.mm.590x480x930h

€ 1.246,79

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

