



CODE	DESCRIPTION	PRICE/DELIVERY
FA-PM7	Professional Planetary Dough Mixer with 7.5 liter stainless steel tank, BAKER PM Line, complete with hook, stainless steel spatula and whisk, electronic speed variator, V.230 / 1, Kw.0.325, Weight 15 Kg, dim.mm.250x420x420h	Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

PROFESSIONAL PLANETARY MIXER with 7,5 STAINLESS STEEL TANK, BAKER PM Line :

- **scratch-resistant painted structure ;**
- **tub , hook , spatula and whisk in AISI 304 stainless steel ;**
- stainless steel grilled tank lid;
- asynchronous motor;
- tools and quick release tank;
- **electronic speed variator with belt drive and gears ;**
- **liftable head ;**
- planetary movement able to cover the whole volume of the bowl;
- easily washable.

Supplied :

- Tub, hook, spatula and whisk

Technical specifications :

- Bowl capacity 7.5 lt
- Tub size ø235x205
- Short pastry 1.0
- Volume whipped cream
- Sponge cake 8 eggs
- Egg whites 10 eggs
- Speed Rpm / rpm - 40/250

CE marking

TECHNICAL CARD

power supply Monofase

Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	0,325
net weight (Kg)	15
gross weight (Kg)	17
breadth (mm)	250
depth (mm)	420
height (mm)	420



