



▶ Dough production quantity: 7.5 kg / 20 litres



▶ Speed settings: 3



▶ Includes:

- ✓ 1 flat beater, stainless steel
- ✓ 1 dough hook, stainless steel
- ✓ 1 whisk, stainless steel, aluminium
- ✓ 1 protective grating, stainless steel



For professionals: The powerful planetary mixer produces up to 7.5 kg of dough per work process. Various types of dough, creams, sauces, and more can be prepared in the 20l mixing bowl using the provided accessories.

- Material mixing bowl (s): Stainless steel
- Mixing bowl detachable: Yes
- Safety switch: Yes
- Digital display: No
- ON/OFF switch: Yes
- Power load: 1,1 kW | 230 V | 50/60 Hz
- Important information: -
- Speed control: 3 levels
- Production quantity dough: 7.5 kg / 20 litres
- Time setting: -
- Intervals time setting: -
- Motor protection: Yes
- Timer: No
- Properties: -
- Including: 1 flat beater, stainless steel
1 Dough hook, stainless steel
1 whisk, stainless steel, aluminium
1 Protective grating, stainless steel
- Material: Cast iron
Steel
Painted
- Size: W 530 x D 496 x H 800 mm
- Weight: 79.4 kg

