



PROFESSIONAL DESCRIPTION

PROFESSIONAL PLANETARY MIXER with 10 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 :

- Tank capacity lt.10
- Bowl size ø245x240
- Shortcrust pastry 1.5
- Volume whipped cream
- Sponge cake 10 eggs
- Egg whites 14 eggs
- 3 Speeds - 95/175/320 rpm

CE mark

TECHNICAL CARD

net weight (Kg)	64
gross weight (Kg)	74
breadth (mm)	490
depth (mm)	400
height (mm)	780

AVAILABLE MODELS

FA-PAM10



FAMA - Planetary mixer, BAKER PA Line, with 10 lt bowl, Single phase, Mod.PAM10

Professional Planetary Mixer with 10 l stainless steel bowl, BAKER PA Line, complete with hook, spatula and stainless steel whisk, 3 speeds, V.230 / 1, Kw.0,6, Weight 64 Kg, dim.mm.490x400x780h

€ 1.080,55

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

FA-PAT10



FAMA - Planetary mixer, BAKER PA Line, with 10 lt. bowl, Three-phase, Mod.PAT10

Professional Planetary Mixer with 10 lt stainless steel bowl, BAKER PA Line, complete with hook, spatula and stainless steel whisk, 3 speeds, V.400/3, Kw.0,6, Weight 64 Kg, dim.mm.490x400x780h

€ 1.080,55

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days



