



CODE	DESCRIPTION	PRICE/DELIVERY
FA-PAT30	Professional Planetary Dough Mixer with 30 liter stainless steel tank, BAKER PA Line, complete with hook, spatula and stainless steel whisk, 3 speeds, V.400 / 3, Kw.1,3, Weight 160 Kg, dim.mm.680x590x1100h	€ 1.967,16 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

PROFESSIONAL PLANETARY MIXER with STAINLESS STEEL 30 lt . BAKER PA line :

- **painted cast iron structure ;**
- **tank , grill protection of the tank , hook , spatula and whisk in AISI 304 steel ;**
- ventilated asynchronous motor;
- **3-speed mechanical gearbox ;**
- **belt drive ;**
- security micro on tub and grill protection;
- **front mushroom stop button controls ;**
- planetary movement able to cover the whole volume of the bowl;
- easily washable.

Supplied :

- Tub, hook, spatula and whisk

Technical specifications :

- Tank capacity 30 lt
- Tub size ø380x370
- Shortcrust pastry 6.0
- Volume whipped cream
- Sponge cake 45 eggs
- Egg whites 48 eggs
- 3 Speed - 95/175/320 rpm

CE marking

power supply	Trifase
Volts	V 400/3
frequency (Hz)	50
motor power capacity (Kw)	1,3
net weight (Kg)	160
gross weight (Kg)	188
breadth (mm)	680
depth (mm)	590
height (mm)	1100





