



PROFESSIONAL DESCRIPTION

PROFESSIONAL PLANETARY COUNTER-MIXER, 20 SPEED, 3 SPEED, available in SINGLE-PHASE and THREE-PHASE versions :

- **machines for different types of dough** , such as **pizza , bread , biscuits , croissants , brioches , cream puffs , sponge cake , shortcrust pastry , meringues , purees , mayonnaise , various sauces , whipped cream** , etc;
- structure coated with scratch-proof paint;
- **bowl, whisk and grilled lid in AISI 304 stainless steel ;**
- **spiral and aluminum spatula ;**
- **microswitch on lid and bowl ;**
- removable bowl;
- **3-speed mechanical gearbox with gear transmission:**
 - **1st speed - 108 rpm ,**
 - **2nd speed - 199 rpm ,**
 - **3rd speed - 382 rpm ;**
- **quick coupling tools ;**
- motor protection;
- **timer 0-60 ' .**

CE mark

TECHNICAL CARD

net weight (Kg)	85
gross weight (Kg)	104
breadth (mm)	530
depth (mm)	496
height (mm)	780

AVAILABLE MODELS

FM-B20K-M



FIMAR - PROFESSIONAL BENCH PLANETARY MIXER, lt.20, SINGLE-PHASE, 3 SPEEDS, Mod.B20K
20 lt bench top planetary mixer, EASYLINE Line, with bowl, whisk and grilled lid in stainless steel, spiral and spatula in aluminium, 3 speeds, V.230/1, Kw.1,1, Weight 85 Kg, dim. mm.530x496x780h

€ 798,18

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

FM-B20K-T



FIMAR - PROFESSIONAL BENCH PLANETARY MIXER, lt.20, THREE-PHASE, 3 SPEEDS, Mod.B20K
20 lt bench top planetary mixer, EASYLINE Line, with bowl, whisk and grilled lid in stainless steel, spiral and spatula in aluminium, 3 speeds, V.400/3+N, Kw.1,1, Weight 85 Kg, dim.mm.530x496x780h

€ 798,18

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days