



PROFESSIONAL DESCRIPTION

PROFESSIONAL PLANETARY MIXER with 20 lt. STAINLESS STEEL BOWL :

- Planetary mixer with **speed variator** , **mechanical controls** and **inverter** ;
- suitable for **different types of dough** such as **pizza, bread, biscuits, croissants, brioches, cream puffs, sponge cake, shortcrust pastry, meringues, purees, sauces, whipped cream** , etc.;
- structure covered with scratch-resistant paint, upper casing in ABS;
- **bowl, whisk and bowl protection in AISI 304 stainless steel** ;
- **aluminum hook and spatula** ;
- microswitch on tank and tank protection;
- **removable tub** ;
- **quick tool coupling** ;
- **speed : min.30 - max.120 rpm** ;
- **mechanical timer 0÷30'** ;
- tank capacity 20 litres;
- **available in single-phase and three-phase versions.**

CE MARK
MADE IN ITALY

TECHNICAL CARD

motor power capacity (Kw)	0,75
net weight (Kg)	110
gross weight (Kg)	136
breadth (mm)	700
depth (mm)	500
height (mm)	1200

AVAILABLE MODELS

FM-PLN20V/M



Fimar - PROFESSIONAL PLANETARY MIXER, 20 litres, single phase, V.230/1, mod.PLN20V
Planetary mixer with 20 liter stainless steel bowl, with speed variator, mechanical controls and inverter, V.230/1, kW.0.75, weight 110 kg, dim.mm.700x500x1200h

€ 2.559,00

VAT excluded
Shipping to be calculated

Delivery from 8 to 15 days

FM-PLN20V/T



Fimar - PROFESSIONAL PLANETARY MIXER 20 lt., Three-phase, V.400/3, mod.PLN20V/T
Planetary mixer with 20 liter stainless steel bowl, with speed variator, mechanical controls and inverter, V.400/3, kW.0.75, weight 110 kg, dim.mm.700x500x1200h

€ 2.711,37

VAT excluded
Shipping to be calculated

Delivery from 8 to 15 days

