



CODE	DESCRIPTION	PRICE/DELIVERY
<b>FM-PLN20M</b>	Planetary mixer with 20 liter stainless steel bowl, mechanical controls, 3-speed variator, V.400/3, kW.0.5/0.75/1.1, weight 110 kg, dim.mm.700x500x1200h	<b>€ 2.341,31</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery from 8 to 15 days</b>

**PROFESSIONAL DESCRIPTION**

**PROFESSIONAL PLANETARY MIXER with 20 lt. STAINLESS STEEL BOWL :**

- planetary mixer with **3-speed variator** and **mechanical controls** ;
- machine for **different types of dough** such as **pizza, bread, biscuits, croissants, brioches, cream puffs, sponge cake, shortcrust pastry, meringues, purees, various 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** ;
- tank capacity 20 litres;
- **mechanical timer: 0÷30'** ;
- **speed: 30 - 60 - 120 rpm** ;
- quick tool coupling.

**CE MARK**  
**MADE IN ITALY**

**TECHNICAL CARD**

<b>power supply</b>	Trifase
<b>Volts</b>	V 400/3 +N
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	1,1
<b>net weight (Kg)</b>	110
<b>gross weight (Kg)</b>	136
<b>breadth (mm)</b>	700

depth (mm)	500
height (mm)	1200

