

## **PLANETARY MIXER PLN80D**

SKU: PLN80D



## **ADDITIONAL INFORMATION**

Power Kw	<u>3 kW (4 HP)</u>
power supply	400V/3N/50-60Hz
Timer	Digitale
Bowl size (L)	<u>80 L</u>
Speed (rpm)	<u>min. 30 – max. 120 rpm</u>
Machine dimensions (l x l x h mm)	<u>1000 x 680 x 1600(h) mm</u>
net weight (kg)	<u>290</u>
gross weight (Kg)	<u>310</u>
packaging dimensions (l x l x h mm)	<u>1100 x 800 x 1800(h) mm</u>
packaging volume (m3)	<u>1.584</u>

Planetary mixer with speed variator and digital 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.. Frame coated with scratchproof paint - upper casing in ABS - bowl, whip and bowl protector in stainless steel AISI 304 - hook and spatula in aluminium - microswitch on bowl and bowl protector - removable bowl - quick tool connection.

