

Planetary Mixers Planetary Mixer, 20 It - Table model - Electronic



panel with 60 min. timer, which switches off the machine at the end of the cycle. Start/stop button. Adjustable feet for

stability. Supplied with 3 tools: spiral hook, paddle and whisk.

MODEL # NAME # SIS # AIA #

Main Features

ITEM #

- Professional beater mixer that provides all the basic mixer functions: kneading of all sort of pastes, mixing of semi-liquid products, emulsions and various sauces.
- Waterproof touch button control panel with timer, speed setting and display.
- Electronic speed variator.
- Maximum capacity (flour, with 60% of hydration) 6 kg, suitable for 50-150 meals per service.
- Raising and lowering of the bowl controlled by lever with an automatic locking of the bowl when in the raised position.
- Delivered with:
- Spiral Hook, Paddle, Wire Whisk and Mixing Bowl for 20 lt
- Bowl detection device allows the mixer to switch on only when the bowl and the solid safety screen are properly installed and positioned together.
- Solid BPA-free safety screen, covering the stainless steel wire one, limits the flour and unsafe dust particles when used in bakery and pastry preparation.
- Removable chute to add ingredients while working included as standard.

Construction

- Body in non-corrosive material.
- Compact design for table top installations. Sturdy construction with mechanically welded strong metal frame.
- 302 AISI Stainless steel bowl 20 lt. capacity.
- Asynchronous motor with high start-up torque.
- 10 speeds from 30 to 180 rpm (planetary movement), to adjust to the selected tool and mixture hardness.
- Planetary movement based on self lubricating gears, eliminating any risk of leaks.
- Water protected planetary system (IP55 electrical controls, IP34 appliance overall).
- Power: 900 watts.
- The solid safety screen and the stainless steel wire structure are both removable and dismantled for cleaning and are dishwasher safe.
- Adjustable feet for perfect stability.

Included Accessories

• 1 of Bowl 20 lt

• 1 of Paddle 20 lt

- 1 of Whisk 20 lt PNC 653109 • 1 of Spiral Hook 20 lt
 - PNC 653114
 - PNC 653116

Optional Accessories

• Bowl 20 lt

PNC 650121 🛛

PNC 650121



APPROVAL:



- 10 It reduction kit (bowl, spiral hook, paddle, whisk) for 20 It PNC 650122 planetary mixers • Whisk 20 lt PNC 653109 • Spiral Hook 20 lt PNC 653114 PNC 653116 • Paddle 20 lt
- • Reinforced whisk 20 lt (for heavy PNC 653254 duty use) PNC 653434

• Stainless steel table for 20 lt planetary mixer





Planetary Mixers Planetary Mixer, 20 It - Table model - Electronic



Supply voltage: Electrical power, max: Total Watts:	200-240 V/1N ph/50/60 Hz 1.01 kW 1.01 kW
Capacity:	
Performance (up to): Capacity:	6 kg/Cycle 20 litres
Key Information:	
External dimensions, Width: External dimensions, Depth:	521 mm 685 mm
External dimensions, Height: Shipping weight: Net weight (kg): Cold water paste: Egg whites:	980mm 87 kg 76 6 kg with Spiral hook 32 with Whisk

Planetary Mixers Planetary Mixer, 20 It - Table model - Electronic

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.