

Planetary Mixers Stainless Steel Planetary Mixer, 20 It - Table Model



allows the mixer to switch on only when the bowl and the safety screen are properly installed and positioned together. Adjustable feet for stability. Supplied with 3 tools: spiral hook, paddle and whisk.

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		

Main Features

- 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.
- Delivered with:
- Spiral Hook, Paddle, Wire Whisk and Mixing Bowl for 20 It
- Waterproof touch button control panel with timer setting and display.
- Mechanical 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.
- 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.
- Bowl detection device allows the mixer to switch on only when the bowl and the solid safety screen are properly installed and positioned together.

Construction

- Body entirely in stainless steel.
- Compact design for table top installations.
- 302 AISI Stainless steel bowl 20 lt. capacity.
- Asynchronous motor with high start-up torque.
- 8 speeds, from 35 to 180 prm, to be lever operated while the machine is working, according to the tool and the mixture hardness.
- Planetary movement based on self lubricating gears, eliminating any risk of leaks.
- Water protected planetary system (IP55 electrical controls, IP23 overall machine).
- Power: 750 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 PNC 650121 • 1 of Whisk 20 lt PNC 653109 • 1 of Spiral Hook 20 lt PNC 653114 • 1 of Paddle 20 lt PNC 653116

Optional Accessories

- Bowl 20 lt • 10 lt reduction kit (bowl, spiral
- PNC 650122 🗅 hook, paddle, whisk) for 20 lt planetary mixers Whisk 20 lt
 - PNC 653109 🗅

PNC 650121





•	Spiral Hook 20 lt	PNC 653114	
•	Paddle 20 lt	PNC 653116	
•	Reinforced whisk 20 lt (for heavy duty use)	PNC 653254	
•	Stainless steel table for 20 lt planetary mixer	PNC 653434	



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



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200-240/380-415 V/3

ph/50 Hz

0.75 kW

0.75 kW

6 kg/Cycle 20 litres

521 mm

685 mm

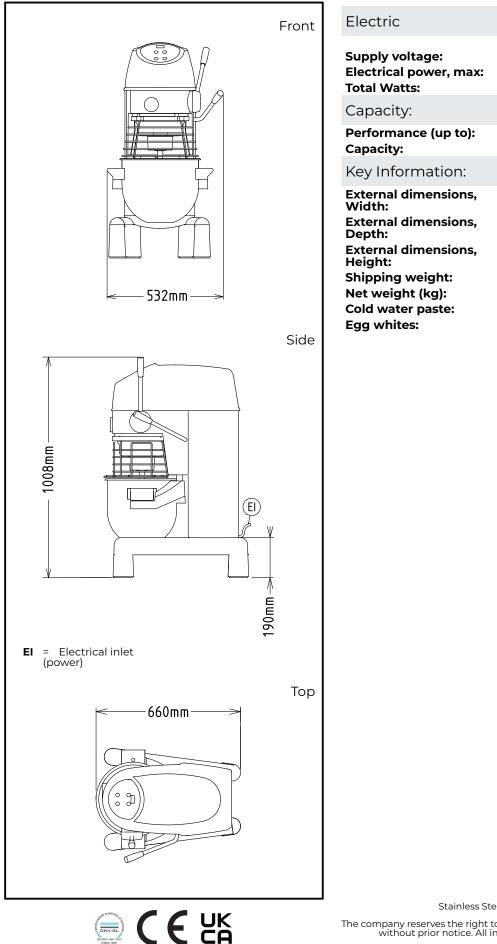
1010 mm

6 kg with Spiral hook

32 with Whisk

93 kg

76



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