

PLANETARY MIXER 20 LTR

€1,065.00

SKU:

7534.0030

Planetary Mixer 20 Liter – Powerful, reliable and designed for intensive use

This 20-liter planetary mixer is developed for professional kitchens that need to process larger quantities of dough and batter efficiently. Thanks to its robust construction, three speeds and powerful motor, you always work with optimal control, even with heavier preparations. The spacious mixing bowl makes this machine ideal for bakeries, hospitality and commercial kitchens with higher production demands. With a 1.1 kW motor and a dough capacity of up to 7.5 kg, this is a true powerhouse. The dimensions are 620x540x920 mm (LxWxH) – power consumption 1.1 kW – capacity 20 liters – weight 56 kg.

Key features:

- **20L mixing bowl:** ideal for larger dough and batter quantities
- **Includes 3 attachments:** dough hook, whisk and flat beater included
- **User-friendly operation:** three speeds for optimal control
- **Removable bowl:** easy to clean and practical in use
- **Robust construction:** non-mobile design for extra stability during use

Choose capacity and reliability in your kitchen and order this 20-liter planetary mixer today.





EAN code	6153306253206	Width (mm)	620
Depth (mm)	540	Height (mm)	920
Color	White	Gross Weight (kg)	64
Net weight(kg)	56	Particulars	Max. 5 kg flour / Max. kneading capacity 7,5 kg
Voltage (Volt)	230	Frequency (Hz)	50
Electrical power (kW)	1,1	Speed (Rpm)	99/177/419
Max. weight (kg)	5	Contents bowl (Ltr)	20
Number of speeds	3	Mobile	No
Brand	COMBISTEEL	Plug and play (EU plug)	Yes
Parcel ready	No		

