

PLANETARY MIXER 30 LTR

€1,300.00

SKU:

7534.0035

Planetary Mixer 30 Liter – Extra capacity, powerful and professional

This 30-liter planetary mixer is designed for professional kitchens and bakeries that need to process large quantities of dough and batter efficiently. Thanks to its powerful motor, robust construction and three speeds, you always work with maximum control, even during intensive preparations. The spacious mixing bowl makes this machine ideal for high production demands in hospitality and commercial kitchens. With a 1.5 kW motor and a dough capacity of up to 10.5 kg, this is a true industrial powerhouse. The dimensions are 630x550x980 mm (LxWxH) – power consumption 1.5 kW – capacity 30 liters – weight 58 kg.

Key features:

- **30L mixing bowl:** ideal for large 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 maximum capacity and reliability in your kitchen and order this 30-liter planetary mixer today.





EAN code	6153306258249	Width (mm)	630
Depth (mm)	550	Height (mm)	980
Color	White	Gross Weight (kg)	68
Net weight(kg)	58	Particulars	Max. 7 kg flour / Max. kneading capacity 10,5 kg
Voltage (Volt)	230	Frequency (Hz)	50
Electrical power (kW)	1,5	Speed (Rpm)	99/177/419
Max. weight (kg)	7	Contents bowl (Ltr)	30
Number of speeds	3	Mobile	No
Brand	COMBISTEEL	Plug and play (EU plug)	Yes
Parcel ready	No		

