



Planetary mixers

7 liters

Impastatrici planetarie

7 litri



Standard 220V - 1Ph - 50/60Hz

mac.pan

caratteristiche generali • general characteristics

STANDARD EQUIPMENT

SAFETY AND HYGIENE

- According to European Law EN 453
- Detachable product conveyor on the rear protection
- Utensil shaft in stainless steel
- 24 volt control panel

EQUIPMENT

- 1 bowl
- 1 whisk
- 1 spatula
- 1 spiral

EQUIPAGGIAMENTO DI SERIE

SICUREZZA E IGIENE

- Protezione anteriore a norma legge europea EN 453
- Convogliatore prodotto amovibile sulla protezione anteriore
- Albero porta utensile in acciaio inox
- Pannello di comando 24 volt

EQUIPAGGIAMENTO

- 1 vasca
- 1 frusta
- 1 spatola
- 1 spirale

Our machines are designed, manufactured and assembled in ITALY. - Le nostre macchine sono progettate, costruite e assemblate in ITALIA.



Accessories

Accessori

- Hook: suitable for mixing sticky materials such as doughs.
- Flat beater: suitable for mixing paste, powder and crushed material, such as filling.
- Wire whip: Suitable for mixing liquid materials such as cream and eggs.

- Gancio: adatto per mescolare pane, pizza, croissant, brioches in genere...
- Frusta piana: adatta per impastare maionese, pasta brisée, glass, cialde.
- Frusta a filo: adatta per mescolare biscotti, creme, meringhe, bianco d'uovo, purée, torte.



BOWL CAPACITY	7 L
RPM	58 - 541
MAX FLOUR	750 G
NET WEIGHT MACHINE	16 KG
MOTOR POWER	350 W
VOLTAGE	230V 1PH

descrizione • description

As continued product improvement is a policy of MAC.PAN Srl, specifications are subject to change without notice.



	Hook		Flat Beater		Wire whip	
	Flour	Liquid	Flour	Liquid	Flour	Liquid
Min	250 g	60%	250 g	60%	250 g	60%
Max	750 g	60%	750 g	60%	750 g	60%
	Speed range					
	1-4		1-8		1-11	

