



PLANETARY MIXER 40L

€3,310.00

SKU:

7534.0020

Introducing the Robust and Efficient 40L Planetary Mixer!

Elevate your culinary experience with the CombiSteel Planetary Mixer, a powerful appliance designed to meet the demands of commercial and professional kitchens. With a substantial 40-liter capacity, this planetary mixer is the perfect solution for efficiently blending, whipping, and kneading a variety of ingredients to perfection.

Key features:

- **Generous 40L capacity:** Ideal for handling large batches of dough, batter, or other culinary creations.
- **Planetary mixing action:** Ensures thorough and consistent blending for superior results.
- **Variable speed control:** Customize mixing speed to suit different recipes and ingredients.
- **Durable construction:** Built to withstand heavy-duty use in commercial kitchen environments.
- **Stainless steel bowl and attachments:** Hygienic and easy to clean for efficient kitchen maintenance.

Upgrade your kitchen with the CombiSteel Planetary Mixer and experience the power and versatility needed for professional-grade mixing. Whether you're a pastry chef, baker, or culinary enthusiast, this mixer is designed to enhance your efficiency and deliver top-notch results. Order now and elevate your culinary creations!



EAN code	7422242976920
Width (mm)	675
Depth (mm)	741
Height (mm)	1154



Color	White
Accessories included	1 bowl, 1 whisk, 1 dough-hook, 1 flat mixingarm
Gross Weight (kg)	0
Net weight(kg)	128
Particulars	Max. 9kg flour
Voltage (Volt)	230
Frequency (Hz)	50
Electrical power (kW)	1,5
Max. weight (kg)	9
Contents bowl (Ltr)	40
Number of speeds	10
Mobile	No
Brand	COMBISTEEL
Plug and play	Yes