

## PL60 - 60 Lt Commercial Planetary Mixer



### FEATURES:

- 60 Litre Planetary Mixer
- This versatile Planetary mixer can be used mixing, beating and kneading.
- Can be used with various size of bowls.
- Adjustable bowl height
- 3 fixed speeds
- Interlocked safety guard
- Fitted with a 30-minute timer
- Bowls and tools are made of stainless steel, It is hygienic.
- Designed for bakeries, patisseries, hotels and large kitchens.
- Belt driven, simple, silent and safe.
- Heavy duty construction
- Easily assembled and disassembled attachment
- Comes with dough hook, Batter beater and Wire whisk

**WARRANTY:** 2 YEAR.

**ATTACHMENTS:** Wire Whisk – Batter beater - Dough Hook

**OPTIONS:** Extra 60 Lt Stainless Steel Bowl

### SPECIFICATIONS:

Model:	PL 60 – 3 Speed (60 litre)
Bowl Volume:	60 Lt.
Electricity:	380v – 50Hz (4pin)
Motor Power:	1 - 1,4 - 1,7 kw
Dimensions A x B x C:	630 x 920 x 1370 mm
Weight:	230 kg
Head Speed – rpm:	55 - 110 - 120
Whisk Speed – rpm:	140 - 280 - 560
Dim of Bowl:	D 430 x H 470 mm



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