## Planetary mixer 9kg/30L AS

## Bartscher



For professionals: This powerful planetary mixer produces up to 9 kg of dough per work process. Various types of dough, cream, sauce, and more can be prepared in the 30l mixing bowl using the provided accessories.

	<ul> <li>Material mixing bowl (s):</li> </ul>	Stainless steel
	<ul> <li>Speed control:</li> </ul>	3 levels
	<ul> <li>Mixing bowl detacha-</li> </ul>	Yes
	ble:	
	<ul> <li>Safety switch:</li> </ul>	Yes
	<ul> <li>Digital display:</li> </ul>	No
	• Timer:	No
	Time setting:	-
	<ul> <li>Intervals time setting:</li> </ul>	-
	Motor protection:	Yes
	ON/OFF switch:	Yes
	<ul> <li>Important information:</li> </ul>	-
	<ul> <li>Power load:</li> </ul>	1,1 kW   230 V   50/60 Hz
	<ul> <li>Production quantity</li> </ul>	9 kg / 30 litres
	dough:	-
	<ul> <li>Estimated delivery time</li> </ul>	30 / 2022
	from our warehouse in	
	Salzkotten, Germany is	
	week:	
	<ul> <li>Material:</li> </ul>	Cast iron
		Steel
		Painted
	<ul> <li>Properties:</li> </ul>	-
	<ul> <li>Including:</li> </ul>	1 flat beater, stainless steel
		1 Dough hook, stainless steel
		1 whisk, stainless steel, alumini-
		um
		1 Protective grating, stainless
		steel
	Size:	W 470 x D 530 x H 855 mm
	• Weight:	81.4 kg

10/2022 1/1 Dough production quantity: 9 kg / 30 litres





## Including:

- 1 flat stirrer, stainless steel
- > 1 dough hook, stainless steel
- 1 whisk, stainless steel and aluminium
- 1 protective grating, stainless steel



