

Planetary Mixer PL20

Manufacturer: Locher Großküchen – Geräte GmbH

Model: 622787



Description:

Planetary Mixer 20l

The Planetary Mixer PL20 is a powerful planetary mixer with a sturdy stainless-steel mixing bowl of 20 litres. You can set this planetary mixer to three different speeds: 197, 317 and 462 RPM. This strong machine has a high top speed, but is easy to clean. This Planetary Mixer PL20 has a strong cast iron casing and scratch-resistant coating. That is great, because like this you can keep your kitchen appliance as good as new as long as possible.

Characteristics of the powerful planetary mixer:

- Robust stainless steel bowl of 20.0L
- 3 speeds: 197 - 317 - 462 RPM
- Strong machine with high speed
- Strong transmission with metal gears
- Bowl lift with lever and safety switch
- Stainless steel protective guard over the bowl
- Safety switch in the guard
- Separate start and stop buttons
- Cast-iron casing with scratch-resistant coating
- Very easy to clean

Production:

Pizza dough max. 10.00 kg dough (5.00 kg flour)
Bread dough max. 8.00 kg dough (4.00 kg whole wheat flour)

Including:

- Aluminum dough hook
- Aluminum flat beater
- Stainless steel egg whisk

Technical data:

Width:	540 mm
Depth:	490 mm
Height:	780 mm
Capacity:	20 litres
Dough weight:	8 - 10 kg
Power supply:	230 V
Single-phase motor power:	1,1 kW
Weight:	83 kg

Version: 01/18; Dimensions and images are indicative. We reserve ourselves the right to modify any data without prior notice.

Shown colours may differ due to printing process.



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