

PLANETARY MIXER 40L

€3,310.00

Meet the robust and efficient 40L Planetary Mixer!

This powerful planetary mixer is the perfect choice for professional kitchens and bakeries that want to effortlessly prepare dough, batter, and other mixtures. With a spacious 40-liter mixing bowl and a sturdy motor, this machine delivers consistent performance even with intensive use. Thanks to the planetary mixing system, every ingredient is thoroughly mixed for a perfect result. The user-friendly control panel and solid construction make this mixer indispensable in any commercial kitchen. The dimensions are 675x741x1154 mm (LxWxH) – power consumption 1.5 kW – capacity 40 liters – weight 128 kg.

Key Features:

- **40L stainless steel mixing bowl** – Ideal for larger dough and batter preparations.
- **Powerful motor** – Effortlessly mixes various ingredients.
- **10 adjustable speeds** – Optimal control for every type of preparation.
- **3 mixing accessories** – Includes whisk, dough hook, and flat beater for versatile use.
- **Durable and stable design** – Stainless steel construction for long-lasting use.

With the planetary mixer, you get a reliable and efficient appliance that helps you create perfect dough and batter mixes. Order today and experience the power of professional mixing!





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
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 (EU only)	Yes		