Cod: 38270073

Stainless steel table with side panels and 2 shelves, 70 cm deep, 180×70 cm



Description

Professional hand mixers

Professional hand mixers are particularly useful in patisserie, for preparing doughs for cakes and tarts, for whisking egg whites until stiff and for mixing various ingredients together using the handy beaters.

Professional hand mixers: features

Professional mixers are distinguished by a number of features, which may vary from model to model:

- capacity: this refers to the size of the bowl, i.e. the container into which the ingredients to be mixed are poured;
- speed: this varies depending on the mixer's electrical power rating, which may be single-phase or three-phase;
- additional functions: turbo, a pulse function useful for whipping cream and making custards, and continuous operation.

An essential component of the electric mixer is the beaters, made from food-grade stainless steel in accordance with current regulations.

Some models include several different beaters, which can be swapped depending on the type of mixture: wire beaters are suitable for light, airy mixtures, as they incorporate air; dough hooks, on the other hand, are useful for denser, less aerated mixtures.

Hand mixers are powered by electricity.

Hand mixers on Ristoattrezzature

All the professional mixers in our catalogue bear the CE mark.

. 100% Made in Italy.

Dimensions

External dimensions	1800x700x850 mm

Technical specifications

Load capacity	50 kg
Net weight	93 kg