



# MARTE20

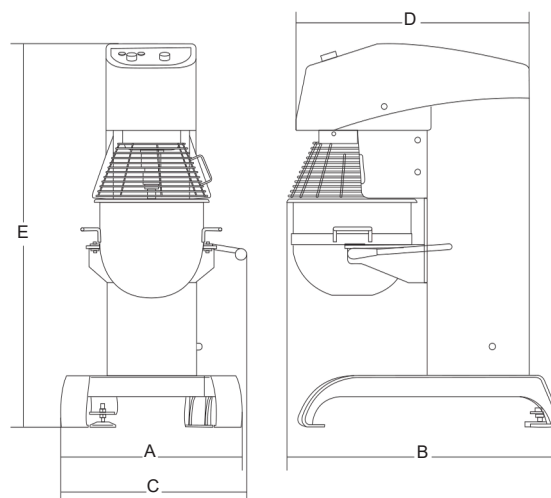
mélangeur  
planétaire
















- Powerful, sturdy and flexible thanks to the progressive speed control managed through an inverter
- A machine suited to heavy-duty activities, ideal if you are looking for extra performance
- Designed for the pastry sector, it is the ideal instrument for people who desire a high-performance, reliable and uncompromising machine offering guaranteed results
- The inverter-based system allows for finely tuning the number of revolutions and adapts to any processing method – with whisk, spatula or hook
- Solid enamelled body
- IP 67 stainless steel buttons
- 0–30 minutes and ∞ timer
- 3 s/steel tools easy to remove spatula, hook and whisk.



Stainless steel IP 67 protected controls



													
	watt		r.p.m.	lt	mm	mm	mm	mm	mm	mm	kg	mm	kg
Marte 20	1.500	1ph	120 - 400	20	ø 325x300	564	748	576	638	1189	130	824x675x1360	165