



PLUTONE 7

planetaria
planetary mixer



- Metal cast planetary mixer
- Lifiable head for bowl and tools removal and easy cleaning
- Removable, S/S, 7L bowl
- D.C. motor with speed control
- Gear drive and grease lubrication
- Safety microswitch on the head
- NVR device
- Suitable for soft dough, for medium dough (for ex. Bread) it is advisable max 1 kg of flour
- NOT suitable for tough mix. (for ex. taralli)

Plutone 7

- Head fast fixing knob
- 3 metal tools

Plutone 7 Plus / EL Plus

- Upgraded gear system size
- Head fast fixing handle
- 3 s/steel tools
- Timer 0 ÷ ∞ for EL model



PLUTONE 7



PLUTONE 7 EL

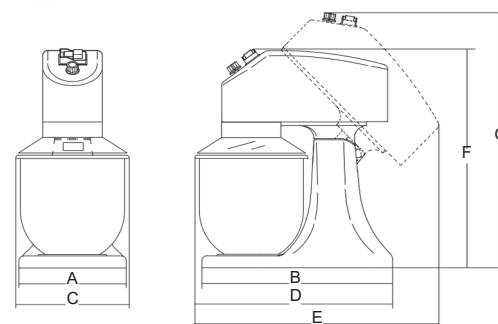


Optional



Accessori inox Plutone 7 Plus / EL Plus

Plutone 7 Plus / EL Plus standard s/s accessory



	watt	1ph	r.p.m.	lt	mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
Plutone 7	280	1ph	75 ÷ 660	6,4	ø 220x220	220	285	240	410	450	437	510	14,7	470x320x500	16,9
Plutone 7 Plus	350	1ph	75 ÷ 660	6,4	ø 220x220	220	285	240	410	450	437	510	15	470x320x500	17,4
Plutone 7 EL Plus	350	1ph	75 ÷ 660	6,4	ø 220x220	220	285	240	410	450	437	510	15	470x320x500	17,4