

Planetary Mixer 30Ltr



The large capacity Buffalo Planetary Mixer 30Ltr is ideal for use in bakeries, restaurants, canteens and schools for the high output of a range of doughs and batters, thanks to its exceptionally robust design and powerful motor. Its durable, full metal body construction not only guarantees stability, but also makes it effortless to clean. Its lever operated bowl also makes it easy to add ingredients or remove and fit attachments. Its safety stop feature activates if the bowl or guard is not correctly in position, meaning constant supervision whilst in use is not required, saving time and labour. Supplied with a dishwasher safe bowl, whisk, dough hook and beater attachments, this mixer also features a maximum flour capacity of 7.5kg and a maximum dough capacity of 11.3kg.

Features and Benefits:

- 3 speed settings
- Lever operated bowl lift
- Safety stop function
- Hardwired Y
- Warranty 2 years



Specification:

Code	GJ461
Capacity of Bowl	30ltr
Maximum Flour Capacity	7.5kg
Maximum Dough Capacity	11.3kg
Weight	170kg
Dimensions	1030(H)x 540(W)x 570(D)mm
Packed Weight	180kg
Packed Dimensions	1270(H)x 710(W)x 670(D)mm
Material	Cast Iron
Power	1.5kW

For further information on the product and tips on how to use it, please visit www.buffalo-appliances.com