

KP LINE

Impastatrice planetaria

Rotary kneader



Caratteristiche

STRUTTURA VERNICIATA ANTIGRAFFIO. VASCA, UNCINO, SPATOLA E FRUSTA IN ACCIAIO INOX AISI 304

Testa sollevabile. Coperchio vasca in policarbonato trasparente. Utensili e vasca a sgancio rapido. Variatore elettronico di velocità con trasmissione a cinghia ed ingranaggi. In dotazione: Vasca, uncino, spatola e frusta.

Features

SCRATCH RESISTANT PAINTED BODY. BOWL, HOOK, BEATER AND WHISK IN AISI 304 STAINLESS STEEL.

It allows to amalgamate homogeneously both small or large quantities of dough (even the harder types) in a short time. The delicate rotation of the fork utensil permits a perfect oxygenation of the dough and it doesn't warm it up; all this results in a more crumbly end product.

Preparazione impasto



KP 110 /120 / 130



KP 140

	VOLUME VASCA BOWL VOLUME	POTENZA POWER	VELOCITÀ SPEED	PESO WEIGHT	DIMENSIONI ESTERNE OUTSIDE DIMENSIONS	DIMENSIONI IMBALLO PACKAGE DIMENSIONS	COD
KP 110	10 lt	220V 50Hz 0,37KW	3 SPEED 67/189/362 rpm	75 Kg	42 37 66 h	52,5 43,5 79,5 h	7010125010
KP 120	20 lt	220V 50Hz 0,75KW	3 SPEED 113/168/386 rpm	112 Kg	57 44 77 h	60 52 86,5 h	7010125020
KP 130	25 lt	220V 50Hz 1,1KW	3 SPEED 113/168/386 rpm	145 Kg	58 45 82 h	60 52 91 h	7010125030
KP 140	40 lt	220V 50Hz 1,8KW	3 SPEED 65/102/296 rpm	225 Kg	68 56 115 h	77 62 120 h	7010125040

IN DOTAZIONE - INCLUDED



SPATOLA
BEATER



FRUSTA
WHISK



UNCINO
HOOK



VASCA
BOWL