



PLANETARY MIXER

TKCU-PM30

STANDARD FEATURES

30 L Stainless steel bowl

- ✓ This planetary mixer comes with three interchangeable attachments – a dough hook for kneading, a whisk for whipping, and a flat beater for mixing – offering versatility for various baking and cooking tasks.
- ✓ With a 30-liter mixing bowl, this mixer is perfect for handling large batches, making it ideal for commercial kitchens, bakeries, and food production facilities.
- ✓ The planetary mixing motion ensures thorough and consistent mixing of ingredients, delivering professional-quality results every time.
- ✓ Built with a robust stainless steel bowl and high-quality components, this mixer is designed for long-lasting durability and reliability, ensuring it can withstand the demands of busy commercial environments.



PRODUCT SPECIFICATIONS

Dimensions	54,5 x 44 x 88,2 cm/h
Power	1.1 kW
Voltage	220 V / 50 Hz
Bowl volume	30 L
Max kneading capacity	8 kg
Mixing speed	80 / 160 / 310 r/min