

Planetary Mixer 10Ltr



The reliable 10 litre heavy duty planetary mixer from Buffalo is ideal for use in bakeries, schools, restaurants and canteens. With the ability to easily mix, beat and whisk with the supplied attachments, the Buffalo is perfect for making icings, mayonnaise, sauces, dough and pastries, amongst others. The powerful 550W motor and durable stainless steel bowl mean that this industrial planetary mixer is both strong and reliable. This unit has a maximum flour capacity of 2kg and a maximum dough capacity of 3.2kg.

Features and Benefits:

- Three Speed Settings
- Lever Operated Bowl Lift
- Safety Stop Function
- Bowl Guard
- Stainless Steel Bowl
- Warranty 2 Years



Specification:

Code	GL190
Capacity of Bowl	10ltr
Maximum Flour Capacity	2kg
Maximum Dough Capacity	3kg
Weight	34kg
Dimensions	610(H) x 395(W) x 395(D)mm
Packed Weight	38kg
Packed Dimensions	710(H) x 505(W) x 475(D)mm
Material	Aluminium
Power	0.55kW

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