

Planetary Mixer Blackbolt PRO code: 221150

Housing made of die-cast aluminium.
 Bowl made of stainless steel.
 Silicone-coated handle for a secure grip.
 Robust construction for stable operation.
 Quiet motor coupled with durability for long use.
 Cooling system allows continuous operation for up to 60 minutes.
 11 speed settings.
 Timer function.
 Four preset programmes: Dough, Sponge Cake, Cream Whipping, Egg Whipping.
 Overheating protection.
 Capacity: 7 litres.
 - Flour: 0.2–1.5 kg.
 - Egg whites: 2–20.

- Sweet cream: 150–1,500 ml.

- Fresh cream: 0.1–2 l.

Accessories included:

- Stainless steel (18/8) whisk, paddle and dough hook

- PA (polyamide/nylon) silicone edge paddle

All accessories are dishwasher safe. Designed in accordance with the requirements of the MD (Machinery Directive).

Microswitch ensures operation only when the bowl is correctly in place.

Fixed transparent bowl cover with a secure ingredient insert designed to prevent finger pinching.

Slow start: the planetary mixer gradually increases speed when switched on, ensuring a smooth transition to optimal mixing performance.

-  Heavy-duty performance designed for professional use
-  Comes with a bowl and 4 dishwasher safe attachments: 1 wire whisk, 1 paddle and 1 dough hook in 18/8 stainless steel and 1 silicone edge paddle
-  Waterproof motor with overheating protection and slow start
-  Designed in accordance with the Machinery Directive
-  Safe operation thanks to the fixed cover with a secure ingredient insert prevents injuries



Code	Liter	V	W	LxWxH (W)
221150	7	230	800	470x263x(H)413