



Model

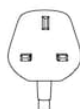
M10

Product Description

Planetary Mixer, 10 litre

Product Code

5M206



Standard Features

- 10ltr planetary mixer ideal for use in restaurants, canteens, pizzerias and bakeries
- 8 position variable speed motor allows for versatile mixing speeds ideal for patisserie preparation
 - Planetary speed (motor shaft) 50 and 150 rpm
 - Tool speed (mix) 180 to 540 rpm
- Supplied with whisk (high speed), beater (middle speed) and dough hook (low speed)
- 10ltr stainless steel bowl with a capacity of 5kg of dough
- Made from aluminium casting and stainless steel
- On/off switch with overload protection (NVR device)
- Emergency stop button
- Safety grid: motor stops when opened, ingredients can be added safely during kneading
- Tools easily removable without removing the bowl
- Variable speed belt drive and gear transmission system
- Commercial induction motor
- Quiet operation
- Non-slip feet
- All removable parts can be put in the dishwasher

Standard Accessories / Attachments

- 1 x Whisk
- 1 x Beater
- 1 x Dough hook
- 1 x 10 litre stainless steel bowl

Warranty

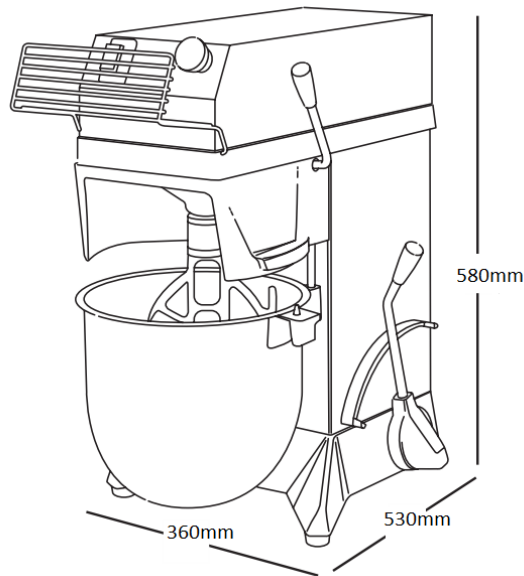
Covered by Metcalfe 2-year warranty (1st year parts and labour, 2nd year parts only) and full after sales service

Optional Accessories / Attachments

Item	Product Code
Bowl	M1B01
Beater	M1B02

Item	Product Code
Dough Hook	M1D01
Whisk	M1W01

Drawing



Specifications

Model	Capacity (ltr)	Phase (Ø)	Motor (Volt)	Frequency (Hz)	Power (kW) / (hp)	Planetary Speed (rpm)	Tool Speed (rpm)
M10	10	1	220-240	50	0.6 / 0.5	50-150	190-540

Dimensions | Shipping Information

Model	Overall Dimensions D x W x H (mm)	Net Weight (kg)	Packed Dimensions D x W x H (mm)	Packed Weight (kg)	Volume (m3)
M10	530 x 360 x 580	31	605 x 390 x 650	34	0.153

We reserve the right to alter the specification and technical details for this item at any time without prior notice. 08/2023

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