

Food processing machines



Planetary-Stir- and Whipping mixer – TWISTER7

- Resistant and powerful model for stirring, kneading, whipping and mixing
- Stirring of light doughs, mashed potatoes etc.
- Whipping of beaten egg white, cream, cocktail sauces etc.
- Mixing of fill quantities
- Stirring of choux pastry
- Variable operating speed
- Solid housing in aluminium die casting in stainless-steel optic
- Max. lots with respective tool:
 - Dough: approx. 1,5-2 kg (with 600 g flour)
 - Egg white: approx. 12 Eier
 - Cream: approx. 1 Liter
 - Meat filling: approx. 2-3 kg
- Incl. whisk, stirrer and dough hook
- Easy to clean

Technical Specifications	
Model	Twister 7
Art. No.	4215
Bowl capacity approx. (gross)	6 Liter
Dimensions (WxDxH)	470 x 300 x 485 mm
Operating speed Stirrer	45-260 U/min
Operation speed axle rotation	95-580 U/min
Dead weight	22 kg
Power rating	0.27 kW
Type of current	230 V

Technical modifications might be due to technical improvements.