

## G20075 Pastaio Deluxe | STAND MIXER



### ► DESCRIPTION

The professional stand mixer Pastaio Deluxe represents the top of comfort in the kitchen: realized with direct driving motor that allows the optimization of the planetary movement, this unit is able to guarantee lower power consumption and longer life than the traditional planetary machines. Pastaio Deluxe has 8 speeds which, combined with the planetary movement of the whips, allow a complete coverage of the bowl for creating a soft and lump-free mixing, perfect for the preparation of pizza, bread, cakes and biscuits dough. Adding ingredients during a recipe is fast and convenient thanks to the wide head angle. The non-slip feet always guarantee maximum safety and stability even at high speeds or when mixing the harder ingredients. With rounded shapes that recall the tradition of Italian design, Pastaio Deluxe is a real furnishing element able to integrate perfectly into any kitchen. By adding the special optional accessories, you can also mince the meat, flatten pasta and prepare fettuccine and spaghetti in a minute.

### ► TECHNICAL FEATURES

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| ✓ 8 speed   | ✓ Direct Force: direct driving of the motor, without belts, for maximum efficiency and reliability |
| ✓ 5.2 liters stainless steel bowl with lid  | ✓ Can work up to 2.5kg of ingredients  |
| ✓ Antislip feet for maximum stability   | ✓ Safety switch  |
| ✓ Accessories: hook for kneading and mixer for soft dough in aluminium, beater in stainless steel, lid in transparent plastic | ✓ Power supply: AC 220-240V ~ 50/60 Hz   |
| ✓ Power 1000-1200 W   | ✓ Dimensions: (L x H x D) 340 x 380 x 220 mm   |
| ✓ Total: 7.4 Kg   |  |