

IM30 PROFESSIONAL STAND MIXER

“Gastronomo”



DESCRIPTION

Professional stand mixer Gastronomo with planetary movement can work a large variety of ingredients, thanks to its 1300 watt motor power and its 8 level processing speed. In a few simple steps you can prepare your homemade dough for bread, pizza, pasta and various mixes for cakes and biscuits. Multi-functional Gastronomo will turn out to be a great help in your kitchen: simple to use and very quick to clean, it ensures excellent results with all the accessories such as the hook for kneading, the mixer for soft dough and the stainless steel beater. Moreover, optional accessories offer numerous possibilities of use: you can install a glass blender to prepare tasty smoothies and milkshakes, easily chop and stuff the meat thanks to the meat grinder attachment, or preparing pasta, excellent fettuccine and spaghetti in a few seconds.

TECHNICAL FEATURES

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| ✓ 8 speed + PULSE | ✓ 5.2 litres stainless steel bowl with lid |
| ✓ Can work up to 2.4kg of ingredients | ✓ Anti-slip feet for maximum stability |
| ✓ Safety switch | ✓ Accessories: hook for kneading and mixer for soft dough in alluminium, beater in stainless steel, lid in transparent plastic |
| ✓ Power supply: AC 220-240V ~ 50/60 Hz | ✓ Power: rated 1000 (1300 max) W |
| ✓ Dimensions: (L x H x D): 380 x 350 x 225 mm | ✓ Total weight: 6.3 Kg |