

0.37 Kw

50/60Hz
230V-1Ph



Miscelatore planetario da tavolo da 12lt. Piccolo ma insostituibile per il montaggio di albume, panna, pan di spagna e qualsiasi altro impasto. Ideale per ristoranti, panifici e pasticcerie

12 l table-top planetary mixer. Small but irreplaceable for beating egg-whites, cream, sponge batters and any other dough type. Ideal for restaurants, bakeries and pastry shops

Mezcladora planetaria de banco de 12 litros. Pequeña pero insustituible para la elaboración de yemas, nata, bizcochuelo y cualquier otra masa. Ideal para restaurants, panaderías y pastelerías

Mélangeur planétaire à table de 12 l. Petit mais irremplaçable pour le montage de blanc d'œuf, crème, gâteaux éponge et toute autre pâte. Idéal pour les restaurants, les boulangeries et les pâtisseries

Настольный планетарный миксер на 12 л. Компактных размеров, незаменимый для взбивания белков, сливок, изготовления бисквитного и любого другого теста. Идеально подходит для ресторанов, пекарен и кондитерских

	Bullino
Capacità Vasca - Bowl Capacity	12 lt.
Regolazione velocità - Speed regulation	Inverter / Inverter
Trasmissione - Transmission	Scatola ad ingranaggi / Gear box
Protezione vasca - Bowl guard	PTE trasparente / Transparent PTE
Rimozione vasca - Bowl removal	Anche con presenza utensili / Without removing tools

× Standard ○ Optional

Specifiche tecniche / Technical specifications

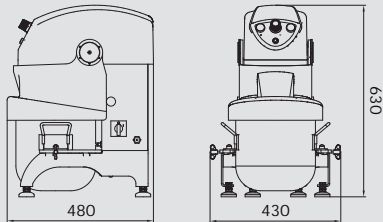


	Bullino	Bull 20	Bull 20 C	Bull 40	Bull 40 P	Bull 60	Bull 60 P	Bull 100	Bull 160
Struttura in acciaio verniciata Steel powder painted body	×	×	×	×	×	×	×	×	×
Regolazione velocità con inverter Inverter speed regulation	×	×	×	×	×	×	×	×	×
Timer meccanico Mechanic timer		×	×	×	×	×	×	×	×
Sollevamento vasca manuale Manual bowl lifting	×	×	×	×	×	×	×		
Sollevamento vasca elettrico Electric bowl lifting				○	○	○	○	×	×
Vasca inox Stainless steel bowl	×	×	×	×	×	×	×	×	×
Carrello vasca Bowl trolley				○	○	○	○		
Vasca con ruote Bowl with wheels								×	×
Riduzione vasca Bowl reduction kit				○	○	○	○		
Utensili (Frusta, spirale e spatola) Tools (Whisk, spiral and beater)	×	×	×	×	×	×	×	×	×
Raschiatore Scraper				○	○	○	○	○	○
Gancio Hook				○	○	○	○	○	○
Protezione amovibile Removable guard		×	×	×	×	×	×	×	×
Versioni Inox Stainless Steel version				○	○	○	○	○	○
Touch screen 50 programmi Touch-screen 50 programs								○	○
Condizioni massime di utilizzo* (Kg) Maximum operational limitations* (Kg)	3,5	11	11	20	20	30	30	60	95

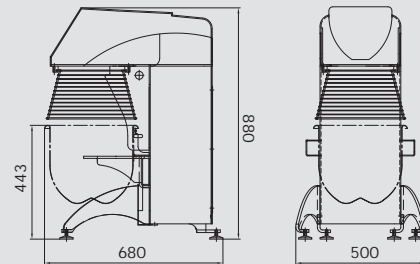
(*) Pasta frolla(W240-250, P/L 0.45 – 0.65), utilizzo in discontinuo su un turno di lavoro / Short pastry(W240-250, P/L 0.45 – 0.65), intermittent use on a working shift

BULLino

Bull 20



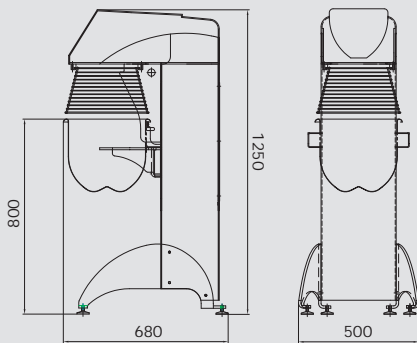
KG 40 Kg



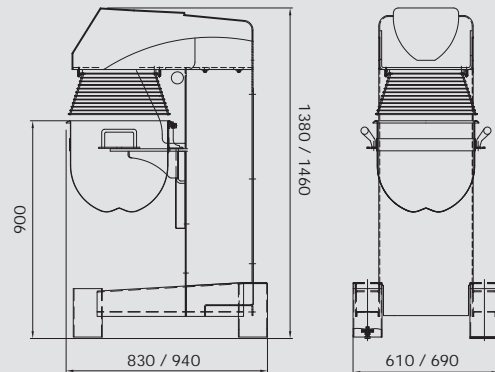
KG 120 Kg

Bull 20 C

Bull 40/60



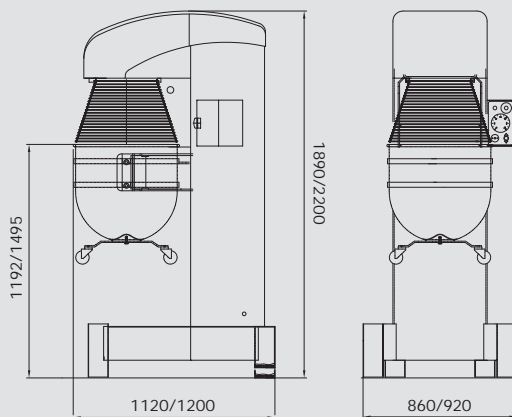
KG 130 Kg



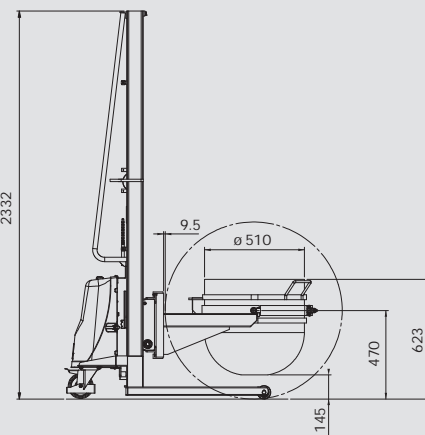
KG 203 / 277 Kg

Bull 100/160

Soll



KG 580 / 808 Kg



KG 237 Kg