



1.1 Kw

50/60Hz
230V-1Ph

Miscelatore planetario da 20lt disponibile in versione da tavolo e pavimento(20C). Macchina potente e robusta per ogni impasto ma adatta anche per il montaggio di albume, panna, pan di Spagna, etc. Ideale per ristoranti, panifici e pasticcerie

20 l planetary mixer available in table-top and floor versions (20C). This powerful and sturdy machine is suitable for use with any dough as well as for beating egg-whites, cream, sponge batters and similar products. Ideal for restaurants, bakeries and pastry shops

Mezcladora planetaria de banco de 20 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 20 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 20 л. Компактных размеров, незаменимый для взбивания белков, сливок, изготовления бисквитного и любого другого теста. Идеально подходит для ресторанов, пекарен и кондитерских

	20	20C
Capacità Vasca - Bowl Capacity	20 lt.	
Regolazione velocità - Speed regulation	Inverter / Inverter	
Trasmissione - Transmission	Scatola ad ingranaggi / Gear box	
Protezione vasca - Bowl guard	Removibile / Removable	
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

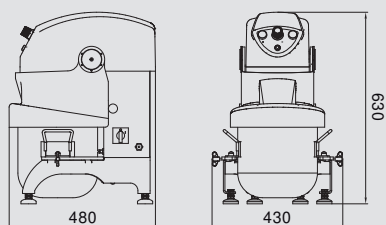
(*) Pasta frolla(W240-250, P/ L 0.45 – 0.65), utilizzo in discontinuo su un turno di lavoro / Short pastry(W240-250, P/ L 0.45 – 0.65), intermittent use on a working shift

Dimensioni / Dimensions

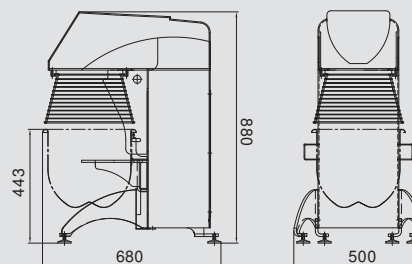
 **Peso netto / Net weight**

BULLino

Bull 20



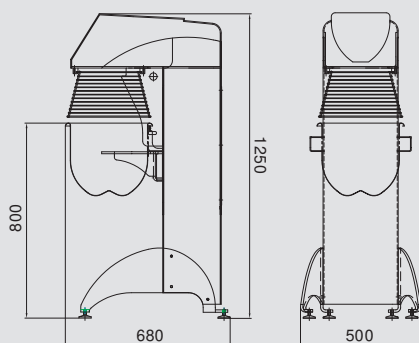
 **40 Kg**



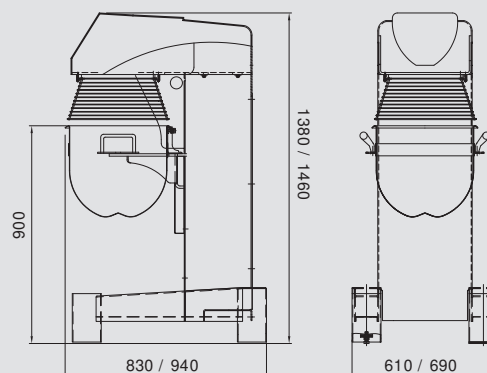
 **120 Kg**

Bull 20 C

Bull 40/60



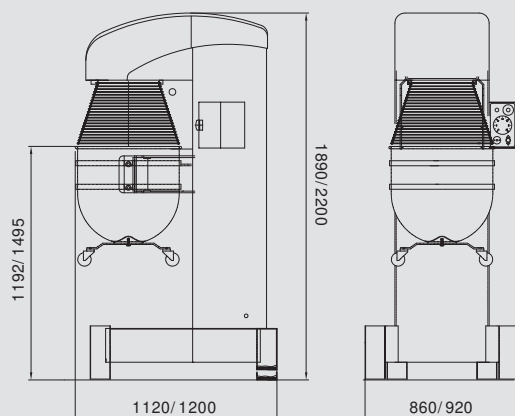
 **130 Kg**



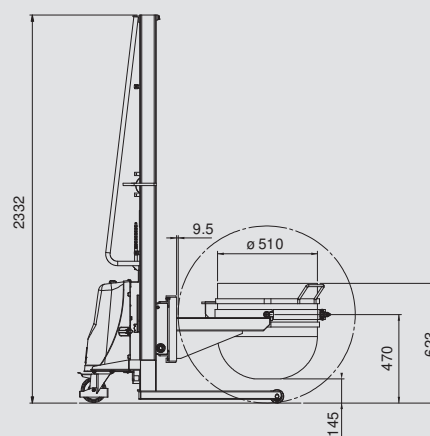
 **203 / 277 Kg**

Bull 100/160

Soll



 **580 / 808 Kg**



 **237 Kg**