



solo per professionisti

Authorized Distributor:  
**FOODSERVICE EQUIPMENT MARKETING**  
 10 CARRON PLACE-KELVIN IND.ESTATE G75 0YL GLASGOW()  
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Sirman Planetary Mixers , model Plutone 30 :

- Machine body made from large thickness powder coated steel
- bowl protection made from metal wire
- easy to remove bowl made from stainless steel 304
- safety microswitches for the lid and the bowl
- 3 easy to remove metal tools: aluminium spatula and hook, steel and aluminium whisk
- 3 speed gear
- steel gear box
- ventilated motor
- control with speed control
- P.T.O.

**i2Pasta - Pasta extruder attachment**

- An invitation to make homemade pasta, an introduction to the savoury and fascinating world of fresh pasta.
- i2Pasta (Invitation To Pasta!) is an accessory that adapts to all planetary mixers with "type 12" power drive.
- Uses standard size-70 bronze dies (also used on Concerto and Sirpasta).
- Dishwasher safe mouth made entirely of Grade AISI 304 stainless steel.
- Available with independent pasta cutting motor for short pasta.
- Ideally combined with Plutone 30 at the first speed.

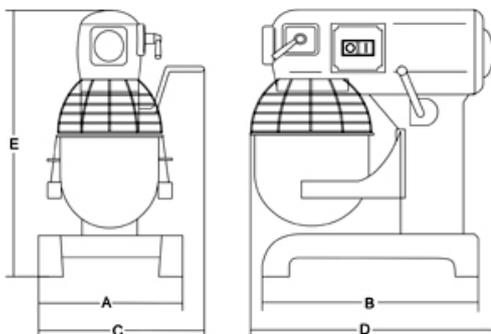


Feed tray for add ingredients



i2Pasta optional

Data sheet



Technical data

Model	Plutone 30
Power	watt 1500
Power source	1ph
Whisk revolutions	1 = 93 2 = 167

## Plutone : Plutone 30

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	3 = 285
Bowl capacity	lt 30
A	mm 580
B	mm 660
C	mm 630
D	mm 650
E	mm 1160
Net weight	kg 175
Shipping	mm 750x730x1300
Gross weight	kg 200
HS-CODE	84381090