



RM 8 PLANETARY MIXER

Unmatched results.
Unmatched ergonomics.

No more processed foods! Discover the RM 8 Planetary Mixer, ideal for committed Chefs who make mousses, breads, buns, quiches, pies, floating islands or profiteroles every day... from scratch! Equipped with a 7.6-L stainless steel bowl, the RM 8 can whisk up to 16 egg whites.

Thanks to its three stainless steel attachments, this Planetary Mixer is extremely versatile:

- Whisk for an extra-fluffy result - 1 L of pure cream produces 3 L of whipped cream
- Paddle for extra-homogenous mixing - Up to 1.5 kg of softened butter
- Patented spiral hook for extra control when kneading - Up to 4 kg of bread dough

These attachments were specially designed to ensure they perfectly match the bowl's shape. Whether you're working with large or small quantities, this means all the ingredients are thoroughly blended together. And, the RM 8's head is tiltable (42°) - a major advantage that lets you insert the attachments effortlessly. What are you waiting for to switch to home-made? RM 8 Planetary Mixers are THE solution to make everyday cooking simpler.

