

20L Commercial Cake Mixer

This 20L cake mixer is designed for bakery and confectionery applications. It features a robust construction and a powerful motor for efficient mixing.



ADDITIONAL IMAGES



Product Overview

Professional 20L Commercial Cake Mixer

This 20L commercial cake mixer features a robust European-inspired design, engineered for high-performance bakery and confectionery environments. It is equipped with a durable copper turbine and a national standard copper wire motor, ensuring long-lasting wear resistance and stable operation. With three adjustable mixing speeds and built-in safety features like overload protection, this mixer provides reliable consistency for batter, dough, and various ingredients.

Technical Specifications

Capacity	20 L
Speed Settings	3
Motor Construction	National standard copper wire motor

Features & Safety

Build Quality

Copper Turbine • Shockproof • Waterproof • Non-slip

Safety Features

Overload Protection, Bowl Guard, Emergency Stop

Maintenance

Maintenance

New gearbox design for easy maintenance and efficient operation.