

5L Tabletop Food Mixer

This tabletop food mixer is designed for a variety of mixing tasks such as cake mixing, dough kneading, and whipping cream. Its planetary mixing action ensures thorough ingredient incorporation, while its robust construction guarantees durability.



ADDITIONAL IMAGES



Overview



Fashionable and compact design featuring food-grade stainless steel surfaces.

Professional 5L Planetary Mixer

The BH5 Tabletop Food Mixer is a versatile and robust solution for professional kitchens, bakeries, and patisseries. Featuring a high-efficiency copper motor and planetary mixing action, it ensures thorough ingredient incorporation for cakes, pastries, and dough. Its compact, heavy-duty design combines durability with ease of use, making it an essential tool for small to medium-scale food production.

Performance & Capacity

Key Performance Metrics

5 L

Bowl Capacity

0.5 kg

Max Flour Capacity

10

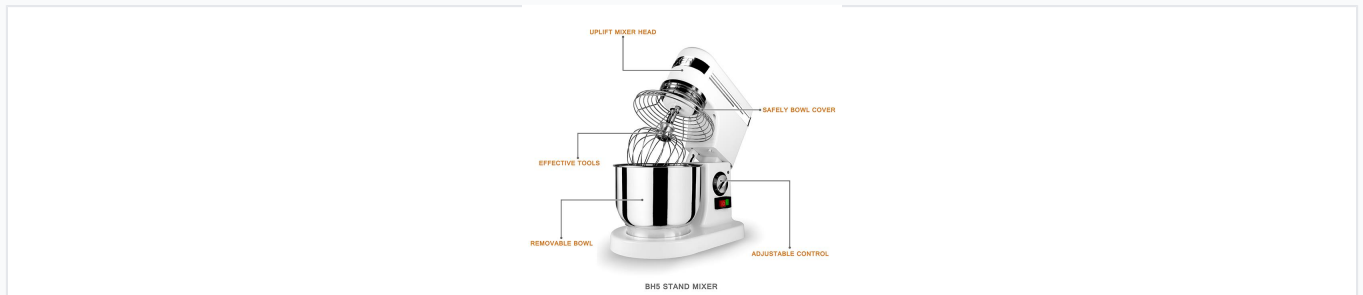
Speed Levels

Technical Specifications

Physical Specifications

| Parameter | Value |
|--------------------|------------------------------|
| Net Weight | 14 kg |
| Structure Material | Painted Cast Iron and Steel |
| Drive System | Smooth Belt Construction |
| Motor Type | High-Efficiency Copper Motor |

Design Features



Detailed view of the uplift mixer head, safety cover, and adjustable speed control.

Operational Features

- Uplifted mixer head for easy bowl access
- Removable stainless steel bowl
- Stepless speed changer with 10 levels
- Safety bowl cover to prevent splashing
- Low noise operation
- Compact design for space-saving countertop use

Accessories

Standard Attachments

Stainless Steel Bowl, Dough Hook, Flat Beater, Wire Whisk

Applications

Recommended Applications

Cake Batter • Dough Kneading • Whipping Cream • Pastry Production • General Food Mixing