

Commercial Planetary Food Mixer with Meat Grinder Attachment

This commercial planetary mixer is designed for a variety of food processing tasks. It features multiple speed settings and includes a meat grinder attachment for expanded functionality.



ADDITIONAL IMAGES



Overview

Professional Grade Planetary Mixing

This commercial planetary mixer is a versatile food processing solution designed for heavy-duty applications in bakeries and restaurants. It features a robust gear-driven system and a powerful copper motor to handle everything from light creams to heavy doughs. With ETL certification and an integrated meat grinder attachment, it offers a multi-functional approach to professional food preparation.

Performance & Power

Performance Highlights

1800 W

Power Output

35 L

Bowl Capacity

110 V

Voltage

Motor Construction

Powerful copper motor

Drive System

Heavy-duty gear driving system

Functionality



The mixer includes a whisk, hook, and beater, alongside a built-in timer for improved efficiency.

Included Attachments & Uses

Tool	Applications
Whisk	Cream, Eggs, Cake
Hook	Pasta, Bread, Pizza Dough
Beater	Porridge, Meat Stuffing, Cookies

Integrated Features

- Meat grinder/mincer attachment
- Built-in mechanical timer
- Multiple speed settings
- Planetary mixing action

Safety & Standards

Compliance

ETL Standard • Intertek Listed • American Standard Compliance

Safety Equipment

- Stainless steel safety guard with small gap
- Stable base for high-speed operation
- ETL approved motor

Construction



Detailed view of the ETL-approved motor, gear construction, and optional meat mincer attachment.

Materials

Stainless Steel Bowl, Durable Gear Construction, Copper Motor

Operation Mode

Single Phase, 60Hz