

# Commercial Planetary Food Mixer

This planetary mixer is suitable for making bread, butter, and paste. It features adjustable speed settings and a reasonable rotating speed for uniform stirring.



## Overview

### Commercial Planetary Mixer

This heavy-duty planetary mixer is engineered for demanding commercial and industrial environments, including bakeries, restaurants, and food processing facilities. Designed for durability and performance, it features a robust motor and high-capacity stainless steel bowls suitable for mixing dough, batter, and various ingredients. The unit comes equipped with essential attachments like a dough hook, flat beater, and wire whip to handle diverse culinary tasks efficiently.

## Technical Specifications

### Model Comparison

Model	Power (KW)	Capacity (L)	Weight (KG)	Dimensions (cm)
MS20	0.38	20	120	55*50*78
MS40	0.94	40	178	65*65*107

## Features

### Construction Material

Stainless Steel Bowl • Heavy-duty Construction

### Included Attachments

Dough Hook, Flat Beater, Wire Whip