

Planetary Food Mixer

This planetary food mixer is a versatile machine for various mixing applications. Its robust construction and powerful motor ensure efficient and consistent performance.



ADDITIONAL IMAGES



Overview

Professional BH20 Planetary Mixer

The BH20 is a high-performance planetary food mixer designed for versatile commercial food processing. It features a robust copper gear construction with European technology and a powerful 0.75kW motor, making it ideal for bakeries and restaurants. This multi-functional machine ensures thorough ingredient incorporation for high-quality dough, batter, and various food products.

Technical Specifications

Performance Metrics

0.75 kW
Power Output

220 V
Voltage

50 Hz
Frequency

Phase

Single Phase

Speed Levels

3 speeds

Construction & Design



The mixer features high-precision copper gears and a double safety system for reliable and secure operation.

Certifications

CE Approved

Gear Construction

High precision copper gear with European technology

Bowl Material

Removable stainless steel

Safety Features

Safety Mechanisms

- Double safety shut-off system
- Automatic shut-off when guard is opened
- Automatic shut-off when bowl is lowered
- Lockout procedures for servicing

Attachments & Applications



Three specialized attachments enable a wide range of food preparation tasks from kneading dough to whipping cream.

Included Attachments & Usage

Attachment	Best For
Whisk	Cream, Eggs, Cake
Hook	Pasta, Bread, Pizza
Beater	Porridge, Meat Stuffing, Cookies

Operational Controls

Control Elements

On/Off Switch, Speed Change Lever, Variable Speed Control