

Planetary Food Mixer

This planetary food mixer is a robust and efficient machine designed for various mixing applications. Featuring a durable stainless steel bowl and a powerful motor, this mixer ensures consistent and thorough mixing of ingredients.



ADDITIONAL IMAGES

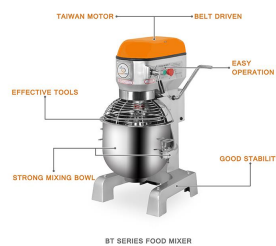


Overview

Professional BT20 Planetary Mixer

The BT20 Planetary Mixer is a robust and versatile food processing machine designed for demanding commercial kitchens and bakeries. It features a high-performance planetary mixing action that ensures thorough and consistent results for a wide variety of ingredients. Built with durability in mind, this mixer combines a powerful motor with a heavy-duty belt drive system to deliver reliable performance for doughs, batters, and creams.

Key Features



The BT series features a belt-driven system and a powerful motor for stable and effective food processing.

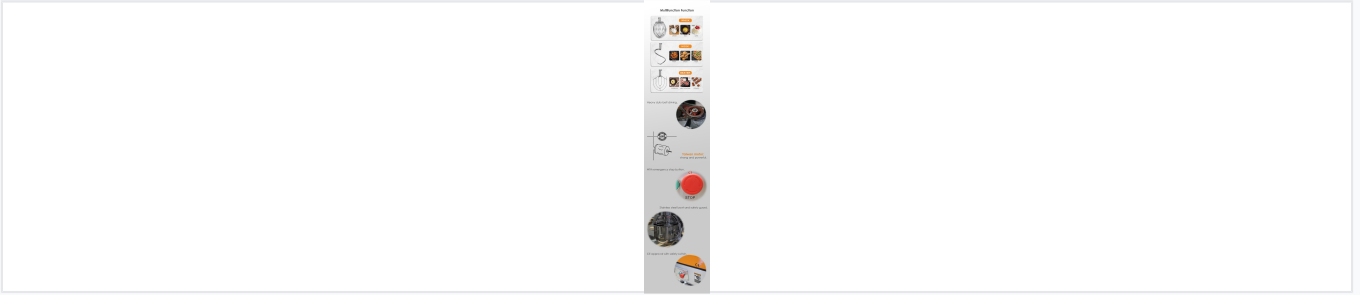
Core Capabilities

- Planetary mixing action for superior consistency
- Heavy-duty belt-driven transmission
- Powerful Taiwan-made motor
- Durable stainless steel mixing bowl
- High stability during operation

Compliance

CE Standard

Mixing Applications



Multifunctional attachments including whisk, hook, and beater, alongside integrated safety controls and emergency stop.

Included Tools & Applications

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

Safety & Operation

Safety Systems	Emergency Stop Button, Safety Guard, CE Safety Switch, Easy Operation Interface
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Technical Specifications

Series	BT Series
Drive Type	Belt Driven