

# Planetary Food Mixer

This planetary mixer is designed for diverse food processing applications. It meets CE standards and features a high-precision copper gear construction.



## Product Overview

### Professional Planetary Food Mixer

The AD20 Planetary Mixer is a robust food processing machine designed for versatile mixing applications in professional kitchens. Featuring a powerful motor and high-precision copper gear construction based on European technology, it ensures thorough and consistent results for everything from light batters to heavy doughs. This CE-standard compliant mixer is an essential tool for bakeries and restaurants seeking reliable performance and safety.

## Performance & Capacity

### Speed Control

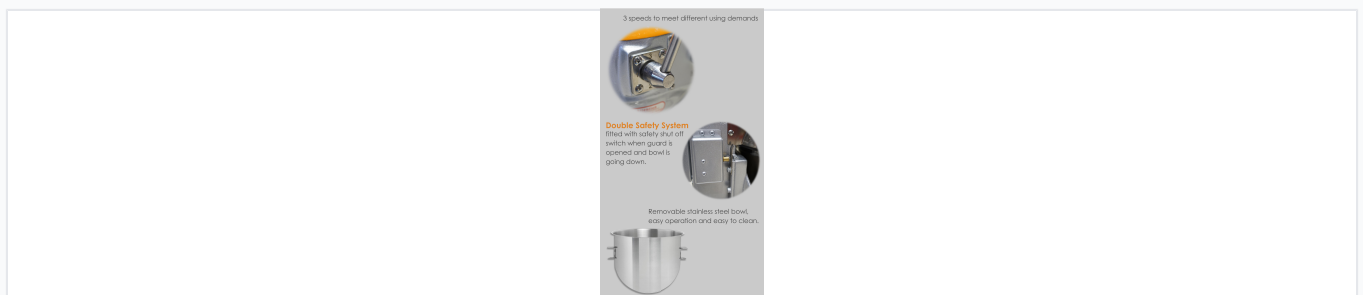
**3 levels**

Speed Settings

### Mixing Action

Planetary mixing action for thorough and consistent results

## Safety & Compliance



The mixer features a 3-speed control system and a double safety shut-off mechanism for secure operation.

### Safety Systems

- Double Safety System
- Safety shut-off switch when guard is opened
- Safety shut-off switch when bowl is lowered

### Certifications

CE Approved • CE Standard

## Attachments & Versatility



Versatile attachments including whisk, hook, and beater allow for a wide range of food processing applications.

### Standard Attachments

Attachment	Best Used For
Whisk	Cream, Egg, Cake preparation
Hook	Pasta, Bread, Pizza dough
Beater	Porridge, Meat stuffing, Cookies

### Construction

Bowl Material	Removable stainless steel bowl
Internal Construction	High precision copper gear construction with European technology

### Applications

Recommended For	Bakeries, Restaurants, Food Service Establishments, Professional Kitchens
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