

Planetary Mixer 10L 20L 30L for Commercial Kitchens

This planetary mixer is designed for commercial kitchen use and comes in 10L, 20L, and 30L sizes. It's perfect for mixing ingredients like dough, cream, and batter.



ADDITIONAL IMAGES



Product Overview

Professional Planetary Mixer

This high-performance planetary mixer is engineered for demanding commercial kitchens, offering robust construction and consistent mixing results. Available in 10L, 20L, and 30L capacities, it is versatile enough to handle dough, cream, and batter with ease. Designed for longevity and safety, it features an efficient belt drive system and a durable copper wire motor, making it an essential asset for any professional food service establishment.

Technical Specifications

Available Capacities	10L, 20L, 30L
Mixing Speeds	3 speeds
Motor Material	National standard copper wire

Safety & Design

Safety Features

- Safety cover
- Overload protection device
- Non-slip, shockproof, and waterproof base

Construction & Maintenance

Maintenance

Easy to maintain • Efficient gearbox

Drive System	Imported belt drive
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