

Planetary Food Mixer

This planetary food mixer is a versatile machine for various mixing applications in food processing. It features multiple speed settings and attachments to handle a wide range of ingredients and recipes.



B30J ETL STANDARD PLANETARY MIXER

ADDITIONAL IMAGES



B20J ETL STANDARD PLANETARY MIXER



B10J ETL STANDARD PLANETARY MIXER

Product Overview

Professional ETL Standard Planetary Mixer

The B30J is a heavy-duty planetary mixer designed for versatile food processing in commercial bakeries and restaurants. Featuring a powerful 1800W copper motor and robust gear-driven construction, it ensures consistent mixing for everything from delicate creams to heavy bread doughs. This ETL-certified unit prioritizes safety and efficiency with a built-in timer and a stainless steel safety guard.

Key Performance Metrics

Performance Highlights

1800 W

Motor Power

35 L

Bowl Capacity

110 V

Voltage

Technical Specifications

Electrical Requirements

Parameter	Value
Frequency	60 Hz
Phase	1 Phase
Motor Type	Copper Motor
Drive System	Heavy Duty Gear Driving

Functionality & Attachments



Equipped with an 1800W motor and a 35L bowl, this mixer supports whisking, hooking, and beating functions.

Included Mixing Tools

Tool	Best For
Whisk	Cream, Egg, Cake
Hook	Pasta, Bread, Pizza
Beater	Porridge, Meat Stuffing, Cookies

Additional Functions

- Meat grinder function
- Optional meat mincer attachment
- Integrated timer for efficiency

Safety & Construction



The B30J features robust gear construction and a variety of effective mixing tools for professional use.

Safety Features

- Stainless steel safety guard with small gap
- ETL approved motor
- High stability design
- Strong stainless steel mixing bowl

Compliance

ETL Listed • Intertek • American Standard