

# 20-Liter Commercial Planetary Mixer

This professional planetary mixer is equipped with a high-performance motor and features 3-speed adjustment with a pulse speed. It is designed to meet various mixing and baking needs.



## Overview



### Professional 20L Planetary Mixer

This high-performance commercial mixer is engineered for efficiency in professional kitchens, featuring a powerful 1100W pure copper motor and a versatile 3-speed adjustment system. Its European-inspired design combines aesthetic appeal with heavy-duty functionality, including a specialized belt-driven gearbox for quieter operation and easier maintenance. Built with food-grade stainless steel components and integrated safety protections, it provides a reliable solution for high-volume baking and food preparation.

## Performance Metrics

### Performance Highlights

<b>20 L</b> Bowl Volume	<b>1100 W</b> Input Power	<b>6 kg</b> Mixing Capacity
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## Technical Specifications

### Technical Data

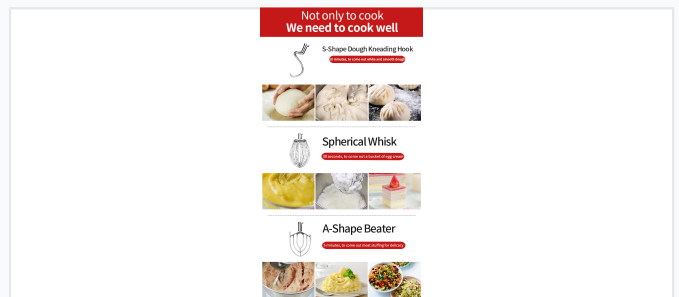
Parameter	Value
Model	BM20
Voltage	220V / 50Hz
Net Weight	85 kg
Dimensions (W*D*H)	460 x 610 x 930 mm
Rod Speeds	118 / 234 / 460 r/min

## Design & Construction

### Build Quality

- Pure copper motor for stable power and low noise
- Food-contact parts made of stainless steel
- Wear-resistant copper turbine
- Non-slip, shockproof, and waterproof floor mats
- Overload protection device for safety

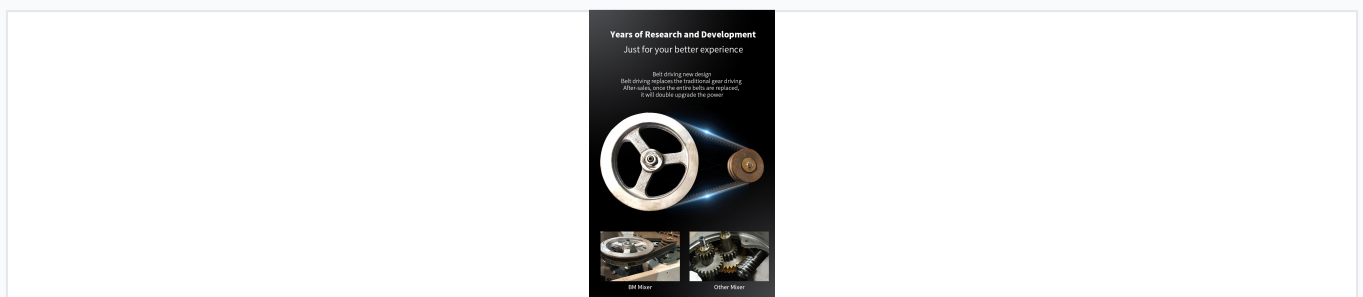
## Mixing Versatility



### Included Attachments & Functions

Attachment	Application	Est. Time
S-Shape Hook	Dough Kneading (Bread)	10 Minutes
Spherical Whisk	Egg Cream/Whipped Cream	30 Seconds
A-Shape Beater	Meat Stuffing/Fillings	5 Minutes

## Drive System



### Advanced Belt Drive Design

The BM Mixer series utilizes a modern belt-driven system that replaces traditional gear driving. This design focus enhances the user experience by providing smoother power delivery and simplified maintenance; replacing the belts can significantly refresh the machine's power output over time.

## Applications



### Target Establishments

Bakery, Breakfast Shop, Dumpling House, Noodle Shop, Restaurant, Catering Services