

30L Multifunctional Planetary Food Mixer

This multi-functional planetary mixer is designed for diverse food processing applications. It features multiple speed settings and includes a dough hook, flat beater, and wire whip.



ADDITIONAL IMAGES



Overview

Professional Commercial Mixer

This 30L planetary mixer is designed for versatile commercial food preparation in bakeries, restaurants, and food service establishments. It features a robust construction with a durable stainless steel bowl and a powerful motor capable of handling a wide variety of mixing tasks. Equipped with three distinct attachments and variable speed settings, it ensures precision and efficiency for everything from delicate egg whipping to heavy dough kneading.

Technical Specifications

Certifications

CE Approved

Bowl Capacity

30 L

Attachments & Performance

Included Attachments

Attachment	Best Use	Speed Setting
Stainless Steel Egg Beater	Liquid food (cream, eggs)	High Speed
Stainless Steel Flat Beater	Crushed, powdered, pastry food (stuffing)	Middle Speed
Stainless Steel Dough Hook	Flour & heavy dough	Low Speed

Safety & Features

Safety Features

Emergency Stop Button, Bowl Guard