

# Commercial Electric Food Mixer for Cream and Eggs

This commercial electric food mixer is designed for mixing eggs and cream in commercial baking environments. It features a stainless steel bowl and whisk attachment for consistent mixing results.



## ADDITIONAL IMAGES



## Product Overview



Variable speed control dial allows for precise mixing adjustments.



Designed specifically for commercial bakery applications.

## Professional Baking Performance

This multifunction commercial electric food mixer is designed to meet the rigorous demands of professional kitchens, including hotels, restaurants, and retail bakeries. Engineered for high productivity, it excels at preparing eggs and cream with precision. Its robust stainless steel construction ensures long-term durability, making it a reliable asset for any commercial baking operation.

## Key Selling Points

High Productivity • Commercial Grade • Stainless Steel Construction

## Applicable Industries

Hotels, Restaurants, Retail

## Technical Specifications



Professional-grade stainless steel bowl and high-efficiency whisk attachment.

### Model Details

Model	Dimensions (mm)	Power (kW)
WG-5L	370*230*410	0.3

### Electrical & Capacity

**240 V**

Voltage Max

**0.8 kg**

Max Dough Capacity

## Service & Warranty

### Warranty Terms

- 1 Year General Warranty
- 1 Year Core Component (Motor) Warranty

### After-Sales Support

Video Technical Support, Video Outgoing-Inspection, Machinery Test Report