

Commercial Food Mixer with Variable Speed Control

This food mixer is designed for high performance in commercial settings. It features variable speed control and a large-capacity stainless steel bowl for efficient mixing.



ADDITIONAL IMAGES



Product Overview

Professional Performance

The SUPER26 series commercial food mixer is engineered for high-performance food preparation in demanding environments. Utilizing planetary motion, the agitator ensures thorough blending of ingredients, making it ideal for bakeries and production facilities. Built with food-grade materials, this machine meets strict hygiene standards while providing the durability required for daily commercial use.

Technical Specifications

Included Agitators

- Dough hook
- Beater
- Whisk

Speed Settings

3 levels

Construction Materials

Stainless Steel, Food-grade Steel

Safety & Features

Safety Equipment

Bowl Guard • Overload Protection • CE Certified

Operational Capabilities

- Planetary mixing motion
- Three-speed jog down shift
- Manual bowl lift handle

Applications

Suitable For

Flour Mixing, Stuffing Preparation, Egg Beating, Dough Processing, Pastry Production