

Commercial Food Mixer

This commercial food mixer is a robust and versatile machine designed for commercial food preparation. It features a powerful motor and durable construction, capable of handling a variety of mixing tasks.



BH10

Product Overview

Professional Grade Commercial Mixing

The BH10 is a robust and versatile food mixer engineered for high-efficiency commercial food preparation. Designed for reliability in demanding environments like bakeries and restaurants, it features a powerful motor and durable construction to handle diverse mixing tasks. With variable speed control and multiple attachments, it provides the precision needed for everything from delicate whisking to heavy dough kneading.

Core Performance

Key Performance Metrics

10 BH

Model Series

Speed Control

Variable speed control for precise recipe adjustment

Construction & Materials

Construction

Robust • Durable • Commercial Grade

Mixing Bowl

Stainless steel

Functionality

Mixing Applications

- Dough kneading
- Batter mixing
- Whisking

Target Establishments

Bakeries, Restaurants, Food Service Establishments

Included Attachments

Multiple attachments included for different mixing tasks