

Commercial Planetary Food Mixer

This planetary mixer is suitable for making bread, butter, and paste. It features adjustable speed settings and a reasonable rotating speed for uniform stirring.



Overview

Commercial Planetary Mixer

This heavy-duty planetary mixer is engineered for demanding commercial and industrial environments, including bakeries, restaurants, and food processing facilities. Designed for durability and performance, it features a robust motor and high-capacity stainless steel bowls suitable for mixing dough, batter, and various ingredients. The unit comes equipped with essential attachments like a dough hook, flat beater, and wire whip to handle diverse culinary tasks efficiently.

Technical Specifications

Model Comparison

Model	Power (KW)	Capacity (L)	Weight (KG)	Dimensions (cm)
MS20	0.38	20	120	55*50*78
MS40	0.94	40	178	65*65*107

Features

Construction Material

Stainless Steel Bowl • Heavy-duty Construction

Included Attachments

Dough Hook, Flat Beater, Wire Whip