

Industrial Food Mixer

This mixer is mainly for mixing cakes, cream, and stuffing, but it can also handle small paste mixtures. Imported fittings ensure steady operation and minimize system failures.



Overview

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This high-performance industrial food mixer is designed to meet the rigorous demands of commercial food production, particularly for mixing cake batter and cream. It features a robust bowl-lift design and a versatile three-shift control mode, allowing for precise consistency in every batch. Built for efficiency and reliability, this unit is an essential addition to any professional bakery or food processing facility.

Performance Metrics

Key Performance Indicators

20 L

Capacity

0.38 kW

Power Output

83 kg

Weight

Technical Specifications

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| Model | Voltage | Dimensions (mm) |
|--------|----------|-----------------|
| RMD-20 | 380/220V | 560x560x830 |

Features

Key Features

- Three-shift control mode
- Bowl-lift design
- Designed for cake and cream mixing

Suitable Applications

Cake Production, Cream Mixing, Commercial Bakery