

# Planetary Food Mixer

This planetary food mixer is a versatile machine for various mixing applications in food processing. It features multiple speed settings and attachments to handle a wide range of ingredients and recipes.



## ADDITIONAL IMAGES



## Product Overview

### Professional ETL Standard Planetary Mixer

The B30J is a heavy-duty planetary mixer designed for versatile food processing in commercial bakeries and restaurants. Featuring a powerful 1800W copper motor and robust gear-driven construction, it ensures consistent mixing for everything from delicate creams to heavy bread doughs. This ETL-certified unit prioritizes safety and efficiency with a built-in timer and a stainless steel safety guard.

## Key Performance Metrics

### Performance Highlights

**1800 W**  
Motor Power

**35 L**  
Bowl Capacity

**110 V**  
Voltage

## Technical Specifications

### Electrical Requirements

Parameter	Value
Frequency	60 Hz
Phase	1 Phase
Motor Type	Copper Motor
Drive System	Heavy Duty Gear Driving

## Functionality & Attachments



Equipped with an 1800W motor and a 35L bowl, this mixer supports whisking, hooking, and beating functions.

### Included Mixing Tools

Tool	Best For
Whisk	Cream, Egg, Cake
Hook	Pasta, Bread, Pizza
Beater	Porridge, Meat Stuffing, Cookies

### Additional Functions

- Meat grinder function
- Optional meat mincer attachment
- Integrated timer for efficiency

## Safety & Construction



The B30J features robust gear construction and a variety of effective mixing tools for professional use.

### Safety Features

- Stainless steel safety guard with small gap
- ETL approved motor
- High stability design
- Strong stainless steel mixing bowl

### Compliance

ETL Listed • Intertek • American Standard