

Planetary Food Mixer

This planetary mixer is designed for diverse food processing applications. It meets CE standards and features a high-precision copper gear construction.



Product Overview

Professional Planetary Food Mixer

The AD20 Planetary Mixer is a robust food processing machine designed for versatile mixing applications in professional kitchens. Featuring a powerful motor and high-precision copper gear construction based on European technology, it ensures thorough and consistent results for everything from light batters to heavy doughs. This CE-standard compliant mixer is an essential tool for bakeries and restaurants seeking reliable performance and safety.

Performance & Capacity

Speed Control

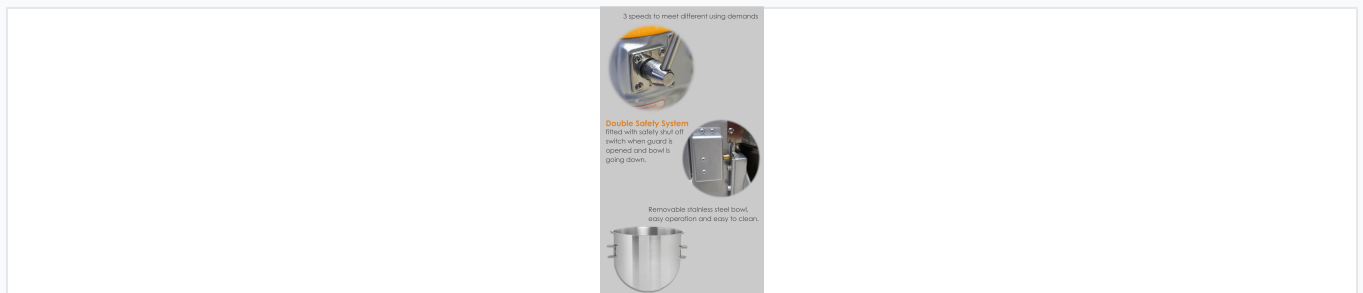
3 levels

Speed Settings

Mixing Action

Planetary mixing action for thorough and consistent results

Safety & Compliance



The mixer features a 3-speed control system and a double safety shut-off mechanism for secure operation.

Safety Systems

- Double Safety System
- Safety shut-off switch when guard is opened
- Safety shut-off switch when bowl is lowered

Certifications

CE Approved • CE Standard

Attachments & Versatility



Versatile attachments including whisk, hook, and beater allow for a wide range of food processing applications.

Standard Attachments

Attachment	Best Used For
Whisk	Cream, Egg, Cake preparation
Hook	Pasta, Bread, Pizza dough
Beater	Porridge, Meat stuffing, Cookies

Construction

Bowl Material	Removable stainless steel bowl
Internal Construction	High precision copper gear construction with European technology

Applications

Recommended For	Bakeries, Restaurants, Food Service Establishments, Professional Kitchens
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