

Planetary Food Mixer

This planetary food mixer is designed for versatile mixing applications in professional kitchens. Its robust construction and ETL certification ensure reliability and safety for mixing dough, batters, and other food products.



ADDITIONAL IMAGES



Product Overview

Professional ETL Standard Planetary Mixer

This planetary food mixer is designed for heavy-duty commercial applications, featuring a robust gear-driven system and a powerful copper motor. It offers exceptional versatility with multiple attachments for whisking, beating, and dough hooking, making it suitable for everything from delicate creams to heavy pizza dough. Built to meet stringent safety standards, it includes a stainless steel safety guard and an integrated timer to optimize kitchen workflow and efficiency.

Key Performance Metrics

Performance Highlights

1800 W

Power Output

35 L

Bowl Capacity

110 V

Voltage

Technical Specifications

Electrical Requirements

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

Functional Versatility



Equipped with a 35L bowl and multiple attachments for diverse food processing tasks.

Mixing Applications

- Whisking: Cream and Eggs
- Beating: Cakes, Porridge, Meat Stuffing, and Cookies
- Hooking: Pasta, Bread, and Pizza Dough
- Meat Grinder Functionality

Safety & Construction



The mixer features an ETL-approved motor and durable gear construction for long-term reliability.

Safety and Build Features

ETL Approved Motor, Stainless Steel Safety Guard, Integrated Timer, High Stability Base, Strong Mixing Bowl

Compliance

Certifications

ETL Listed • Intertek Certified • American Standard Gear Driving