



B10KG 10 Litre Heavy Duty Mixer

Quick Overview

10 Litre Planetary Mixer Gear Drive
B10KG

F.E.D. mixers are tough & reliable with the highest quality electrical & mechanical components

- All mixers have a stainless steel bowl & come standard with dough hook, beater & whisk
- Three-speed gearbox
- Special motors for reliability & long life
- Superior design to other machines on the market
- Interlocked safety guard
- Max dry flour: 2kg
- Bowl capacity: 10L

Maximum capacities are based on dry bread flour and a MINIMUM of 55% water content. Overloading machines and/or using the incorrect speed can cause damage & will void warranty.

Description

10 Litre Planetary Mixer Gear Drive
B10KG

This smaller model has a power rating of (720/10 W/A) with dimensions set at (452 × 432 × 606).

This speed mixer comes to us from Bakermax, one of our biggest catering equipment suppliers today, bringing use the finest, most widely used products.

Made for use in bakeries and pizzerias – this planetary mixer is the go-to equipment appliance to mix dough and dough portions together to create a firmer texture for baking, cooking or later use.

F.E.D. mixers are tough & reliable with the highest quality electrical & mechanical components

- All mixers have a stainless steel bowl & come standard with dough hook, beater & whisk
- Three-speed gearbox
- Special motors for reliability & long life
- Superior design to other machines on the market

- Interlocked safety guard
- Max dry flour: 2kg
- Bowl capacity: 10L
- Motor Power(W): 450
- Speed(RPM): 110/178/355

2 Years Parts and Labour Warranty

Your Shipping Specifications

Net Weight (Kg)	56
Width (mm)	452
Depth (mm)	432
Height (mm)	606
Packing Width (mm)	500
Packing Depth (mm)	550
Packing Height (mm)	725
Power	720W; 10A required
Warranty	2 Years Parts and Labour