



B20KG 20 Litre Heavy Duty Mixer

Quick Overview



- 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: 5kg
- Bowl capacity: 20L

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

20 Litre Planetary Mixer Gear Drive - B20KG

This unit has a power rating of (1500/10 W/A) with dimensions set at (530 × 496 × 780).

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

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- Bowl capacity: 20L
- Motor power(kW): 1.1

- Speed(RPM): 104/187/365

2 Years Parts and Labour Warranty

Your Shipping Specifications

| | |
|---------------------|--------------------------|
| Net Weight (Kg) | 87 |
| Width (mm) | 530 |
| Depth (mm) | 496 |
| Height (mm) | 780 |
| Packing Width (mm) | 570 |
| Packing Depth (mm) | 645 |
| Packing Height (mm) | 895 |
| Power | 240V; 1.5kW |
| Warranty | 2 Years Parts and Labour |