

20 QT. GENERAL PURPOSE STAND MIXER

The 20 Qt. General Purpose Stand Mixer offers greater efficiency while creating your favourite baked goods and pastries. The large-capacity bowl and high-speed setting enables mixing to be completed in the shortest possible amount of time. This comes complete with a paddle, wire whip, hook, and stainless steel bowl for convenience. Features a safety guard and overload protection switch for added safety.

FEATURES

- Powerful 1.5 HP / 1.12 kW motor
- Easy to use
- Designed for light duty use in cafe or kitchen restaurants



Comes with a wire whip, hook, paddle, stainless steel bowl, and a safety guard



WHIP ATTACHMENT

Mostly used to aerate mixtures such as whip cream, mousse, and meringue.



FLAT BEATER ATTACHMENT

For blending or creaming products such as pie crust dough, cookie dough, scones, or cake filling.



DOUGH HOOK ATTACHMENT

Commonly used in bake shops and pizzerias.

20 QT. GENERAL PURPOSE STAND MIXER



WITHOUT TIMER



WITH TIMER

TECHNICAL SPECIFICATIONS

POWER

SHAFT RPM

1ST SPEED | 2ND SPEED | 3RD SPEED

CAPACITY

TIMER

GUARD

ELECTRICAL

PACKAGING WEIGHT

DIMENSIONS (DWH)

PACKAGING DIMENSIONS

WITHOUT TIMER

1.5 HP / 1.12 kW

108 | 195 | 355

20 QT

No

Yes

110V/60Hz/1

262 lbs.

21.5" x 16" x 30.5" / 546 x 406 x 775 mm

25" x 22" x 35" / 635 x 559 x 889

WITH TIMER

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108 | 195 | 355

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21.5" x 16" x 30.5" / 546 x 406 x 775 mm

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NELLA

WWW.NELLAONLINE.COM
HELP@NELLAONLINE.COM

LOCATIONS

**148 NORFINCH DR
NORTH YORK, ON,
M3N 1X8
416-740-2424**

**433 QUEEN ST E.
TORONTO, ON,
M5A 1T5
416-847-1112**

**1164 ELLESMERE ROAD
SCARBOROUGH, ON,
M3N 1X8
416-292-0828**