

Planetary Mixer 10ltr Berjaya**Rs. 46860(GST Extra)**

A planetary mixer features a fixed, non-rotating bowl. The bowl is latched onto the base of the machine and can be raised into the mixing position, and inversely lowered to remove the bowl. It comes in both tabletop and full floor models, to best suit your production needs. A great advantage of this mixer type is the availability of different attachments that can be used when mixing. The standard attachments which come with the planetary mixer are: whisk, flat beater and dough hook. The whisk is usually used to aerate mixtures such as meringue, sponge cake, whipped cream and mousse. The flat beater is used for blending and creaming products. The dough hook is typically used in pizza shops and small bread bakeries for very small quantities of dough.

Berjaya planetary mixers are one of the most cost effective planetary mixers with ultimate performance to deliver you with the best of the products as per your desire..

Technical Specifications

Dimension in MM (L X W X H)	430 x 420 x 690 mm
Input Power	600 (W)
Speed	Whisk - 480 R / Min , Beater - 244 R / Min , Hook - 148 R / Min
Voltage	220-240 / 1 (V/Ph) / 50 Hz
Weight in Kgs	62 Kg
Bowl Capacity	10 L

05 May 2024 - Price Valid For 15 days

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