

# 10 Qt. Floor Model Planetary Mixer with Guard

SKU: 45000-074

## The Ultimate Versatile Kitchen Equipment

The Zanduco baking mixer is your go-to solution for maximizing efficiency in creating your favourite baked goods and pasties. Featuring a large-capacity stainless steel bowl and high-speed settings, this mixer ensures fast and precise to save you valuable time.

Complete with essential attachments such as a paddle, wire whip, dough hook, and stainless steel bowl, it offers unmatched convenience for a variety of baking tasks. Prioritizing safety, this unit includes a built-in safety guard and overload protection switch, making it a reliable and indispensable addition to any commercial kitchen.



**1 YEAR**  
WARRANTY  
PARTS & LABOUR





## TECHNICAL SPECIFICATION

SKU	45000-074
Power	0.67 HP   0.5 kW
Shaft RPM: 1st Speed   2nd Speed   3rd Speed	108   195   355
Capacity	10 Qt.
Timer	NO
Guard	YES
Electrical	110V / 60Hz / 1Ph
Net Dimensions (DWH)	20" x 15.5" x 24.5" 508 x 394 x 622 mm
Gross Dimensions	22" x 18" x 29" 559 x 457 x 737 mm
Gross Weight	181 lbs.



## KEY FEATURES:

- Includes essential attachments: wire whip, hook, paddle, stainless steel bowl, and safety guard
- Equipped with a powerful 0.67 HP / 0.5 kW motor
- Simple and user-friendly operation
- Ideal for light-duty use in cafés and restaurant kitchens

Whip Attachment



Dough Hook Attachment



Flat Beater Attachment



**Paddle** is used for blending or creaming products such as pie crust dough, cooking dough, scones, or cake filling

**Whip Attachment** is mostly used to aerate mixtures such as whip cream, mousse, and meringue

**Dough Hook** is commonly used in bake shops and pizzerias

NEMA  
5 - 15  
125VAC / 15 AMP

