

20 Qt. Floor Model Planetary Mixers

SKU: 45000-072 45000-069

The Ultimate Multi-Purpose Equipment for your Kitchen

Our baking mixer is designed to enhance efficiency and streamline the preparation of your favourite baked goods and pastries. Its large-capacity bowl and high-speed settings allow for quick and efficient mixing, saving you valuable time.

This mixers comes fully equipped with a paddle, wire whip, dough hook, and durable stainless steel bowl for maximum convenience. With a built-in safety guard and overload protection switch, it ensures safe and reliable operation in any kitchen environment.



1 YEAR
WARRANTY
PARTS & LABOUR



TECHNICAL SPECIFICATION

SKU	45000-072	45000-069
Features	Baking Mixer with Guard	Baking Mixer with Guard & Timer
Power	1.5 HP 1.12 kW	
Shaft RPM 1st Speed 2nd Speed 3rd Speed	108 195 355	
Capacity	20 QT.	
Timer	NO	YES
Guard	YES	
Electrical	110V / 60Hz / 1Ph	
Net Dimensions (DWH)	21.5" x 16" x 30.5" 546 x 406 x 775 mm	
Gross Dimensions	25" x 22" x 35" 635 x 559 x 889	



20 Qt. Baking Mixer with Guard



45000-072



20 Qt. Baking Mixer with Guard & Timer



45000-069

KEY FEATURES:

- Includes a wire whip, dough hook, paddle, stainless steel bowl, and safety guard
- Features a powerful 1.5 HP / 1.12 kW motor for reliable performance
- User-friendly and easy to operate
- Perfect for light-duty use in cafes 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

