

# FOOD MIXER

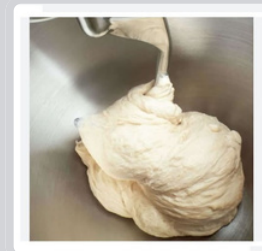


## B5

- Bowl Volume: 5L
- Power: 200w
- Flour: 0.6 kg
- Egg: 12
- Total Milk Quantity: 1.3 kg/time
- Speed of Stirring Shaft: 75-660 r/min
- Total Weight: 17 kg
- Dimension: 420 x 240 x 420mm

The Food Mixer are designed for high performance. They can used for flour mixing, mixing pieces, powdered and liquid food etc. They are used planetary motion, which the agitator is done planetary motion into bowl, have the food be full blend. The machine work smoothly and reliably. There are some grades of working speed and agitators of various styles result. All the machine parts in contact with food are made of stainless steel or their surfaces are especially treated in conformity with Chinese hygiene standard.

The mixer has multiple functions of flour mixing, stuffing churning, and egg whisking. It operates reliably. With the technique of step-less shift, the revolution can be freely adjusted. In the mixer, parts contacting food are all made by stainless steel, which is up to the healthy standard of the food industry. Stuff barrel can be freely lifted



## B7

- Bowl Volume: 7L
- Power: 280w
- Flour: 0.7 kg
- Egg: 14
- Total Milk Quantity: 1.5 kg/time
- Speed of Stirring Shaft: 75-660 r/min
- Total Weight: 18 kg
- Dimension: 410 x 240 x 425mm

\* Designs and specifications are subject to change for improvement without prior notice