

Commercial Planetary



Product Description

Introducing our heavy-duty **Commercial Planetary Mixer**, an essential piece of equipment for bakeries, confectioneries, pizzerias, and large institutional kitchens. This mixer is designed to handle a wide range of tasks, from gently folding batters and whisking cream to thoroughly kneading dough and mixing fillings, thanks to its versatile planetary mixing action. Built with a durable cast iron body and a food-grade stainless steel bowl, it ensures long-term reliability, high-volume capacity, and effortless hygiene compliance, making it a cornerstone of efficient food preparation.

✦✦Key Highlights

- **Planetary Mixing Action:** The beater rotates on its own axis while also revolving around the bowl, ensuring every part of the mixture is thoroughly and consistently blended.
- **Variable Speed Control:** Typically features multiple speed settings (3-speed gearboxes are common) for handling different mixing tasks, from slow dough kneading to high-speed whipping.
- **Multi-Attachment Capability:** Comes standard with essential mixing tools: **Dough Hook** (for heavy dough), **Flat Beater** (for batters/fillings), and **Wire Whisk** (for whipping cream/eggs).
- **Bowl Lifting Mechanism:** Features a convenient hand lever or wheel (visible on the side) for easily lifting and lowering the bowl, simplifying ingredient loading and unloading.
- **Safety Guard:** Equipped with a protective wire guard over the bowl to prevent accidents and contain flour/splash during operation.
- **Durable Build:** Robust construction with a painted exterior and stainless steel bowl/attachments for hygiene and longevity.
- **Commercial Capacity:** Available in various sizes (e.g., 10L, 20L, 30L, etc.) to suit different production demands

Model	Voltage	Power	Amount Of Eggs To Beat	Amount of Dough to mix	Size	Capacity	Price Rs.
EQ-10M	220v 50hz	550w	0.5-2kg	1.5-2.5kg	450*350*640mm	10 L	70,000
EQ-15M	220v 50hz	550w	1-2.5kg	1.5-3kg	450*350*660mm	15 L	85,000
EQ-20M	220v/380v	1.1kw	1-4kg	1.5-4kg	500*420*790mm	20 L	90,000
EQ-30M	220v/380v	1.5kw	1-6kg	1.5-6kg	540*460*900mm	30 L	98,000
EQ-40M	220v/380v	1.5kw	3-10kg	3-8kg	670*630*1040mm	40 L	1,80,000
EQ-60M	220v/380v	2.4kw	3-15kg	4-12.5kg	790*790*1280mm	60 L	3,15,000

(Applications)

- **Bakeries and Confectioneries:** Mixing batter for cakes, muffins, cookies, preparing icings, fillings, and whipping cream.
- **Pizzerias:** Kneading small to medium batches of pizza dough and preparing sauces.
- **Restaurants and Hotels:** Preparing mashed potatoes, meatloaf mix, large quantities of dips, spreads, and various savory fillings.
- **Institutional Kitchens:** High-volume mixing for schools, hospitals, and corporate catering.
- **Dough Preparation:** Suitable for light to medium-weight doughs, batters, and specialty mixes.

Perfect for:

- Hotels & Restaurants
- Commercial Kitchens
- Canteens
- Catering Services
- Food Processing Factories
- Vegetable Supply Units

★ Business Advantages

- Reduce manual labor cost
- Increase cutting speed and consistency
- Improve food quality standards
- Boost overall productivity
- Suitable for continuous commercial use.