

CM-401AN Planetary Mixer (Gear Driven Type)



CHANMAG CM-401AN planetary mixer is ideal to produce pastry products such as creams, batters, light paste and other sophisticated desserts to mix the dough in the planets rotation direction with even and homogenous mixing performance. It is made from super hardened alloy steel, based on excellent die-casting technology and non-dust paint coated finish is easy cleaning. It's durable and quiet during running. Various types of planetary mixers are suitable for small and large productive bakeries, pastry units and other food service operations.



Specification:

Bowl Capacity: 40 L
 Mixing Capacity (Dough): 12 KG
 Three Speeds: 1st-130, 2nd-265, 3rd-460 (rpm)
 Power: 1 PH / 3 PH, 50/60 HZ
 Motor: 1.125 KW
 Net Weight: 190 KG
 Machine Size: 600 x 680 x 1250 mm (WxDxH)
 Accessories: 40L stainless steel bowls x2, Dough hook x1,
 Flat beater x1, Wire whip x1, Safety guard x1



Technical Features:

Functions of mixing tools:

Dough Hook: hardened ingredients purpose suitable for mixing more heavy dough, steamed bun, bread, etc.

Flat Beater: ingredients purpose suitable for mixing thin paste, taro paste, meat paste, filling, etc.

Wire Whip: thinner, softer ingredients suitable for mixing cake, salad, butter, etc.

Speed change functions:

Speed 1: slow speed for mixing more hardened ingredients.

Speed 2: medium speed for mixing middle hardness ingredients.

Speed 3: high speed for mixing thinner, softer ingredients.

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