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 Астрахань (8512)99-46-04
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 Белгород (4722)40-23-64
 Брянск (4832)59-03-52
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 Воронеж (473)204-51-73
 Екатеринбург (343)384-55-89
 Иваново (4932)77-34-06

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 Иркутск (395)279-98-46
 Казань (843)206-01-48
 Калининград (4012)72-03-81
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 Оренбург (3532)37-68-04
 Пенза (8412)22-31-16

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 Ростов-на-Дону (863)308-18-15
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Commercial Planetary Mixer/Food Mixer With CE/ETL/UL Certificated



The commercial stand mixers operate silently and come standard with a stainless steel bowl, an aluminum flat beater, stainless steel wire whip and an aluminum dough hook. There are side mounted controls on the planetary mixer with a separate start and emergency stop button. The commercial planetary mixers incorporate a reliable gear driven design with stepless adjustor and they have heat-treated hardened alloy steel gears and shafts

The **planetary mixers** can also be used for eggs, cream, mayonnaise or other food products. High quality aluminum alloy is used on the beaters and dough hooks of these commercial planetary mixers for maximum hygiene standards.

MODEL	BOWL CAPACITY	POWER (W/h)	VOLTAGE	MIXING SPEEDS	DIMENSION (mm)	WEIGHT (KG)	FLOUR CAPACITY (KG)
LB-5D	5L	250	220V 50Hz	75-660R/min	410*230*420	16	1
LB-7D	7L	270	220V 50Hz	75-660R/min	410*230*420	17	1.5
LB-10A	10L	750	220V 50Hz	108-195-355R/min	505*475*710	36	2.5
LB-20A	20L	1100	220V 50Hz	108-195-355R/min	630*590*890	112	5
LB-30A	30L	1500	220V 50Hz	108-195-355R/min	710*670*1270	180	7.5
LB-40A	40L	2200	380V 50Hz 3N	108-195-355R/min	710*670*1300	190	9.5
LB-60A	60L	3000	380V 50Hz 3N	71-123-206-362R/min	1220*920*1700	396	15