

# FOOD MACHINERY

**B7 / B10 / B20 / B40**



## Efficient & Effective

### FOOD MIXER

Our **Food Mixer** help automates the repetitive tasks of stirring, whisking, or beating. When the beaters are replaced by a dough hook, the mixer may also be used to knead.

#### Application:

- Easy and convenient
- Compatible stand mixer models
- Simple "pop-up" head lift
- Smooth, rounded bowl
- Stainless steel bowl
- Original planetary action: Fast and thorough mixing
- Reliable and fast mixing

#### Features:

- Whip Potatoes, cream, butter, and eggs.
- Grind Meat, cheese, and bread crumbs
- Shred chicken
- Make homemade juice.
- Capable with handles.



**B20 Bowl**



**B40 Bowl**



**B7**



**B10**



**B20**



**B40**



**Egg Beater**



**Flat Beater**



**J-Hook**

Model	B7	B10	B20	B40
Bowl Capacity	7L	10L	20L	40L
Dough Capacity	0.6 kg	1 kg	5 kg	10 kg
Mixing Shaft Speed (r/min)	0-780	170 / 304	462/317/197	292/168/88
Voltage	220v	220v	220v	220v
Power	350w	370w	750w	1800w
Weight (kg)	20	50	100	168
Dimensions (LxWxH) (mm)	400x240x390	456x360x610	550x420x790	630x560x950

**QUALITY**

*Designs and specifications are subject to change for improvement without prior notice. 2009 - Rev. 12 (AUG 2022)*