

# Planetary mixer

Planetary mixers are the most popular type of mixer in the market, thanks to their versatility and efficiency. They feature a bowl that rotates on an axis while the agitator (mixing attachment) moves around the bowl. This dual motion creates a planetary-like motion, hence the name. Planetary mixers are ideal for mixing dough, egg, cream, chocolate cream and other ingredients. They come in various sizes, from small countertop models to large floor-standing models. Symbake offers Planetary mixers suitable for all kinds of commercial place such as bakery, restaurant, hotel, cafe, supermarket and so on

## Planetary Mixer for Cream



S-NP20

S-NP40

S-NP40

### Feature :

- Variable Speed Control: Equipped with multiple gear settings for precise speed adjustment.
- High-Speed Whipping: Delivers soft and delicate whipping for cream and similar ingredients.
- Customizable Capacity: Tailor the machine's capacity to meet your specific application needs.
- Versatile Mixing: Capable of mixing various ingredients based on actual requirements.
- Food-Grade Materials: Constructed with safe, food-grade materials to ensure hygiene and reliability.

Model	Weight(kgs)	Voltage(V)	Power(kw)	Outside Dimension/mm	Capacity	Orbital rotation	Self-rotation
S-7L	18	220/110	0.38	410X220X420	7L	35-320 rpm	115-1050rpm
S-7LDS	18	220/110	0.35	410X220X420	7L	35-280 rpm	115-950rpm
S-7LD	18	220/110	0.55	410X220X420	7L	35-280 rpm	115-950rpm