



TOMBAKE 20 LITRE CAKE MIXER

FEATURES

- Detailed structure:** Special Planetary gear running design, with even mixing performance, fast, and also effective to avoid leakage of machine oil. Gear & shaft are made from super hardened alloy steel, with grinding process after heat treatment in order to enhance gear & shaft more durable and not easy to damage. Ball bearing & belt are based on high class brand, it is durable and quiet during running. Machines are based on excellent die-casting technology and with non-dust paint coated finish. Easy to clean.
- Functions of mixing tools:** Dough Hook: hardened ingredients purpose for heavier dough, steamed bun, bread, etc.
Flat Beater: suitable for mixing light paste, taro paste, meat paste, filling, etc.
Wire Whip: lighter and softer ingredients suitable for mixing cake, salad, butter, etc.
- Speed 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 lighter and softer ingredients.

TECHNICAL SPECIFICATIONS

ELECTRIC POWER	1 PH / 3 PH 50/60 Hz
MOTOR	0.375 kW
MIXING CAP (FLOUR)	3 kg
PLANETARY MIXER	20 LT Mixer
NET WEIGHT / DIMENSIONS	90 kg 550 W x 500 D x 840 H
ACCESSORIES	2 of 20L Stainless Steel bowls, 1 Dough Hook, 1 Flat Beater, 1 Wire Whip

Note: We reserve the right to both technical, as well as design modifications.

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