

# FOOD MIXER

Start a new era of baking

Baker recommended



# PROFESSIONAL AND NOODLES

explore the world of food

mix and knead  
bread dough  
like a pro chef



Perfect dough  
kneading result  
for baking



Mixing more  
thoroughly

## Product parameter



<b>Name</b>	Food mixer	<b>Model</b>	B20-B
<b>Frequency</b>	50HZ	<b>Voltage</b>	220V
<b>Flour</b>	3KG	<b>Power</b>	750W
<b>Dimension</b>	520*435*820mm	<b>Net weight</b>	65KG

---

# 3 KINDS OF ACCESSORIES



WHIRE WHISK



DOUGH HOOK



FLAT BEATER



DOUGH HOOK

## DOUGH HOOK

Imitation of artificial kneading,  
balanced force and good film  
production speed.





## WHIRE WHISK

High speed and delicate whipping of cream and eggs, saving time and effort.



WHIRE WHISK



## FLAT BEATER

The flat beater is perfect for quickly mixing cake batter and cookie dough and salad and so much more.

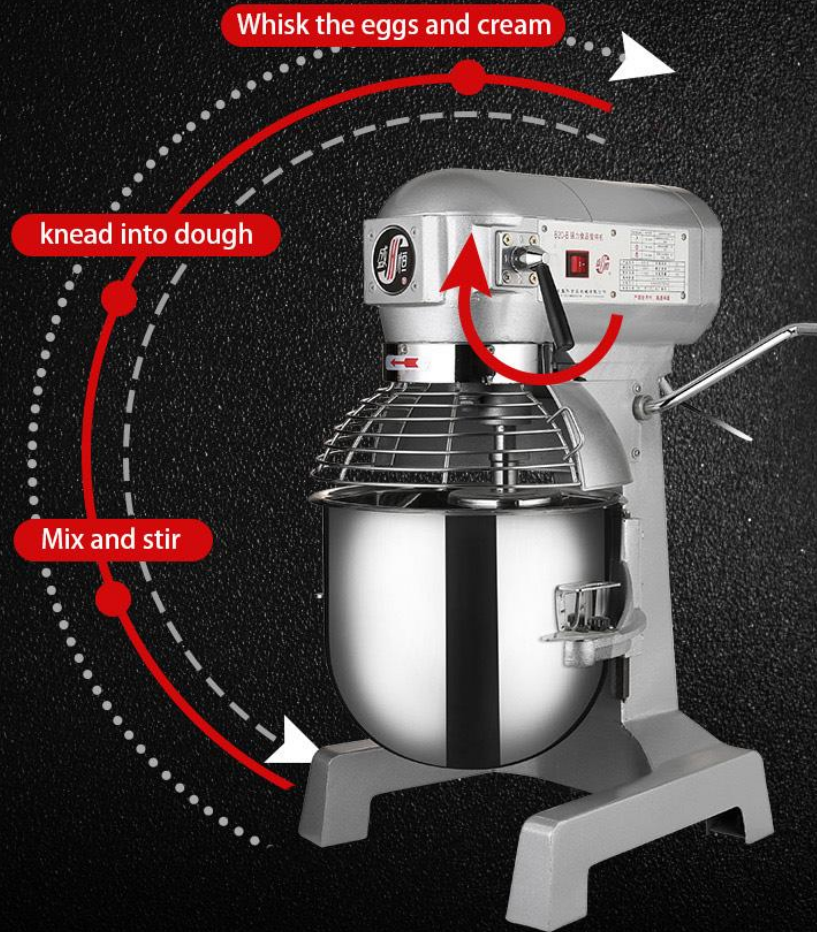


FLAT BEATER



# 3 speeds

knead into dough/ Mix and stir/ Whisk the eggs and cream



---

# Easy to disassemble

Hand-operated roulette lifting installation

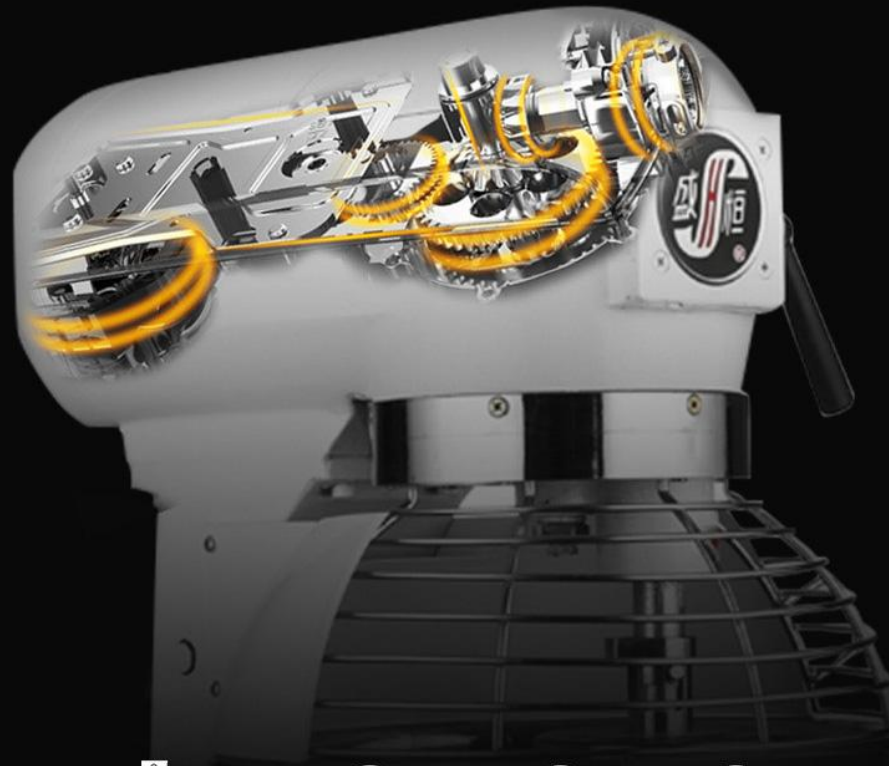




# Strong power

Copper core motor Good heat dissipation

High torque/save time and energy



Copper core motor



Good heat dissipation



low noise



Anti-overflow

# widely used



Bakery



Cake shop



Pizza shop



Western Restaurant



Cafe



Tea Restaurant