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Технические характеристики на планетарные миксеры В-50, В-30, В-40, В-5, В-7, В-60, В-20 компании **CNIX**



Brand Name : planetary mixer 60L

Product Model : B-60

Stainless steel tank is full, clean and easy to clean. different mixing stirring speed can be adapted to different requirements.

Product description

The B series planetary mixer that my plant newly produced absorbs the advanced technique from abroad .It has many functions :such as mixing powder, topping ,milk ,eggs and so on.

The machine is with third speed ,customer can choose different speed while mixing different things to reach satisfaction.

It has single phase and three phases ,customer can make choose by themselves .The spare parts of the machine which will touch the food is with the material of stainless steel, aluminum. it is quite healthy.

Features:

- 1 Stainless steel tank is full, clean and easy to clean.
- 2 different mixing stirring speed can be adapted to different requirements.
- 3 The mixer appearance, ease of operation, safety and health, high working efficiency.

Technical parameters:

name : planetary mixer 60L

model : B-60B

voltage : ~220V/380V/50Hz

power : 3kw/h

mixing speed : 74/141/277r/min

mixing capacity : 60L

product : 6-10kg

size : 610×650×1360mm

weight : 420kg



Brand Name : planetary mixer 50L

Product Model : B-50

Different mixing stirring speed can be adapted to different requirements. The mixer appearance, ease of operation, safety and health, high working efficiency.

Product description

The B series planetary mixer that my plant newly produced absorbs the advanced technique from abroad. It has many functions: such as mixing powder, topping, milk, eggs and so on.

The machine is with third speed, customer can choose different speed while mixing different things to reach satisfaction. It has single phase and three phases, customer can make choose by themselves.

The spare parts of the machine which will touch the food is with the material of stainless steel, aluminum. It is quite healthy.

The bowl is made of stainless steel, easy to clean. This mixer is with beautiful shape, easy to operate, safe and healthy, high efficiency. It is the ideal machine for bakery shop.

Features:

- 1 Stainless steel tank is full, clean and easy to clean.
- 2 Different mixing stirring speed can be adapted to different requirements.
- 3 The mixer appearance, ease of operation, safety and health, high working efficiency.

Technical parameters:

Name : planetary mixer 50L

model : B-50

voltage : ~220V/380V/50Hz

power : 2.2kw/h

mixing speed : 74/141/277r/min

mixing capacity : 50L

product : 5-9kg

size : 610×650×1350mm

weight : 385kg



Brand Name : planetary mixer 40L

Product Model : B-40

Stainless steel tank is full, clean and easy to clean. Different mixing stirring speed can be adapted to different requirements.

Product description

The B series planetary mixer that my plant newly produced absorbs the advanced technique from abroad. It has many functions: such as mixing powder, topping, milk, eggs and so on. The machine is with third speed, customer can choose different speed while mixing different things to reach satisfaction.

It has single phase and three phases, customer can make choose by themselves. The spare parts of the machine which will touch the food is with the material of stainless steel, aluminum. It is quite healthy.

The bowl is made of stainless steel, easy to clean. This mixer is with beautiful shape, easy to operate, safe and healthy. High efficiency. It is the ideal machine for bakery shop.

Features:

- 1 Stainless steel tank is full, clean and easy to clean.
- 2 Different mixing stirring speed can be adapted to different requirements.
- 3 The mixer appearance, ease of operation, safety and health, high working efficiency.

Technical parameters:

Name : mixer 40L

model : B-40

voltage : ~220V/380V/50Hz

power : 2kw/h

mixing speed : 65/102/296r/min

mixing capacity : 40L

product : 6-8kg

size : 550×650×1060mm

weight : 150kg



Brand Name : planetary mixer 30L

Product Model : B-30

stainless steel tank is full, clean and easy to clean. Different mixing stirring speed can be adapted to different requirements.

Product description

The B series planetary mixer that my plant newly produced absorbs the advanced technique from abroad. It has many functions: such as mixing powder, topping, milk, eggs and so on. The machine is with third speed, customer can choose different speed while mixing different things to reach satisfaction. It has single phase and three phase, customer can make choose by themselves.

The spare parts of the machine which will touch the food is with the material of stainless steel, aluminum. It is quite healthy.

The bowl is made of stainless steel, easy to clean. This mixer is with beautiful shape, easy to operate, safe and healthy. High efficiency. It is the ideal machine for bakery shop.

Features:

- 1 stainless steel tank is full, clean and easy to clean.
- 2 Different mixing stirring speed can be adapted to different requirements.
- 3 The mixer appearance, ease of operation, safety and health, high working efficiency.

Technical parameters:

Name : planetary mixer 30L
model : B-30
voltage : ~220V/380V/50Hz
power : 1.5kw/h
mixing speed : 110/200/420r/min
mixing capacity : 30L
product : 3-6kg
size : 530×430×820mm
weight : 103kg



Brand Name : planetary mixer 20L

Product Model : B-20

The bowl is made of stainless steel ,easy to clean .This mixer is with beautiful shape ,easy to operate ,safe and healthy .high efficiency .it is the ideal machine for bakery shop.

Product description

The B series planetary mixer that my plant newly produced absorbs the advanced technique from abroad .It has many functions :such as mixing powder, topping ,milk ,eggs and so on .The machine is with third speed ,customer can choose different speed while mixing different things to reach satisfaction. It has single phase and three phase ,customer can make choose by themselves .The spare parts of the machine which will touch the food is with the material of stainless steel, aluminum. it is quite healthy.

The bowl is made of stainless steel ,easy to clean .This mixer is with beautiful shape ,easy to operate ,safe and healthy .high efficiency .it is the ideal machine for bakery shop.

Features:

- 1 Stainless steel tank is full, clean and easy to clean.
- 2 Different mixing stirring speed can be adapted to different requirements.
- 3 The mixer appearance, ease of operation, safety and health, high working efficiency.

Technical parameters:

Name : planetary mixer 20L
model : B-20
voltage : ~220V/380V/50Hz
power : 1.1kw/h
mixing speed : 100/180/400r/min
mixing capacity : 20L
product : 2-3kg
size : 513×405×762mm
weight : 90kg



Brand Name : planetary mixer 7L

Product Model : B-7

Different mixing stirring speed can be adapted to different requirements. The mixer appearance, ease of operation, safety and health, high working efficiency.

Product description

The B series planetary mixer that my plant newly produced absorbs the advanced technique from abroad. It has many functions: such as mixing powder, topping, milk, eggs and so on.

The machine is with third speed, customer can choose different speed while mixing different things to reach satisfaction. It has single phase and three phases, customer can make choose by themselves.

The spare parts of the machine which will touch the food is with the material of stainless steel, aluminum. It is quite healthy.

The bowl is made of stainless steel, easy to clean. This mixer is with beautiful shape, easy to operate, safe and healthy. High efficiency. It is the ideal machine for bakery shop.

Technical parameters:

- 1 Stainless steel tank is full, clean and easy to clean.
- 2 Different mixing stirring speed can be adapted to different requirements.
- 3 The mixer appearance, ease of operation, safety and health, high working efficiency.

Technical parameters:

name : planetary mixer
model : B-7
voltage : ~220V/50Hz
power : 0.8kw/h
mixing speed : no speed
mixing capacity : 7L
product : 0.6kg
size : 410*205*375mm
weight : 20kg



Brand Name : planetary mixer 5L

Product Model : B-5

Stainless steel tank is full, clean and easy to clean. Different mixing stirring speed can be adapted to different requirements.

Product description

The B series planetary mixer that my plant newly produced absorbs the advanced technique from abroad. It has many functions: such as mixing powder, topping, milk, eggs and so on.

The machine is with third speed, customer can choose different speed while mixing different things to reach satisfaction. It has single phase and three phases, customer can make choose by themselves. The spare parts of the machine which will touch the food is with the material of stainless steel, aluminum. It is quite healthy.

The bowl is made of stainless steel, easy to clean. This mixer is with beautiful shape, easy to operate, safe and healthy. High efficiency. It is the ideal machine for bakery shop.

Features:

- 1 Stainless steel tank is full, clean and easy to clean.
- 2 Different mixing stirring speed can be adapted to different requirements.
- 3 The mixer appearance, ease of operation, safety and health, high working efficiency.

Technical parameters:

Name : planetary mixer

model : B-5

voltage : ~220V/50Hz

power : 0.3kw/h

mixing speed : no speed

mixing capacity : 5L

product : 0.5kg

size : 390×240×430mm

weight : 15kg

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