

MasterMix MM20S 20 Litre Planetary Food and Dough mixer in Silver

Ideal for bakeries and restaurants.

View Product

Code : MM20S



60% OFF Sale

£1,089.00

£439.99 / exc vat

£527.99 / inc vat

Select Shipping Method

- 2-3 Working Day Delivery
- Next Working Day delivery - £29.99 + £29.99 - Collect in

Bolton (Mon-Fri, 11am to 3pm)

Notes :

- Please check door entry sizes before ordering.
- Delivery is made to kerbside only.
- Drivers do not unpack or position goods.
- A 25% restocking charge will apply for all returned goods.

The Mastermix MM20S - 20 litre commercial planetary mixer combines maximum production with a minimal footprint.

This 20 litre commercial planetary stand mixer makes it easy to make whipped creams, dough, and a variety of other foods! Featuring a powerful 0.75kw motor, this unit is a great addition to any kitchen that needs the versatility and speed of a commercial mixer, but without the volume of a larger, heavy-duty floor standing mixers.

Size			
Unit	Height	Width	Depth
Mm	760	520	420
Cm	76	52	42
Inches (approx)	29	20	16

- Powerful 3-speed, 0.75kw motor; gear-driven transmission to withstand daily commercial use
- Durable 20 litre stainless steel bowl; wire bowl guard for accident prevention
- Includes stainless steel wire whip, cast aluminum dough beater, and dough hook for versatility
- Easy to use with simple on/off buttons and manually-operated ergonomic bowl lift handle
- Holds 5kg dry flour.
- Power Type : 642
- Power Supply : 613
- Material : Silver painted steel finish
- Capacity : 20 Litres / 5kg dry flour