

## Introduction

Sambake's Planetary Mixer features a unique planetary mixing principle, where the mixing head rotates on its own axis while revolving around the inside of the bowl, ensuring 360-degree, dead-angle-free coverage of every part of the ingredients. It can easily handle meringues, fresh cream, and all types of dough. The Dual-Ball Planetary Mixer is even more ideal for higher production capacity scenarios, as it can efficiently whip and mix large batches of ingredients at a speed 20-30% faster while ensuring ingredient uniformity.

## Core Advantages

- It boasts versatile functions and comes with a whisk, mixing paddle, and dough hook, capable of handling tasks such as whipping cream, mixing batter, blending fillings, and kneading various types of dough.
- An optional automatic lifting function is available, enabling easy attachment and detachment of the mixing bowl.
- Equipped with a trolley, it enhances the equipment's flexibility and mobility, saves space, and facilitates cleaning and maintenance.
- It ensures uniform mixing: the mixing head rotates on its own axis while revolving around the bowl, covering all areas inside the bowl to guarantee thorough mixing of ingredients.
- The stainless steel mixing bowl and whisk comply with food hygiene standards.
- Featuring imported original belts, high-quality motors, and star gear transmission, it operates quietly and durably.
- An optional scraper attachment is offered, ensuring no dead corners in ingredient mixing, and improving mixing efficiency and finished product quality.
- An optional safety guard is available to ensure the safety of operators.
- For the double-head mixer, adding an extra whisk enables synchronous operation of both heads, significantly improving whisking and mixing efficiency, making it suitable for rapid processing of large batches of ingredients.

## Customizable Options

- Supports logo printing.
- Custom exterior color to match your brand.
- Plug type and voltage customizable for your country.



## parameter

Model	S-10L	S-20L	S-30L	S-40L	S-60L	S-80L	S-100L
Weight (kg)	70	100	180	185	355	380	385
Voltage (V)	220/380	220/380	220/380	220/380	380	380	380
Power (kW)	0.37	0.375	0.75	1.125	2.25	3.75	3.75
Dimensions (mm)	380×430×700	520×580×850	620×700×1070	620×700×1070	70×780×1350	900×890×1500	900×890×1500
Capacity (L)	10	20	30	40	60	80	100
Bowl Speed (rpm)	156/340/530	131/288/518	120/240/468	120/240/468	134/222/393	134/222/393	134/222/393
Dough Capacity (kg)	0.75	1.8	3.7	5.6	11	14	18
Egg Capacity (kg)	1.5	3	4.5	6	13	18	23
Filling Capacity (kg)	1.5	3	4.5	6	13	18	23

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**S-20LD**



**S-40LD**

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Model	Weight(kg)	Voltage (V)	Power (kW)	Dimensions(mm)	Capacity (L)
S-20LD	135	220	1.1	560 × 840 × 950	25
S-40LD	250	220	2.2	740 × 1010 × 1400	48