

Planetary mixers are the most popular type of mixer in the market, thanks to their versatility and efficiency. They feature a bowl that rotates on an axis while the agitator (mixing attachment) moves around the bowl. This dual motion creates a planetary-like motion, hence the name. Planetary mixers are ideal for mixing dough, egg, cream, chocolate cream and other ingredients. They come in various sizes, from small countertop models to large floor-standing models. Symbake offers Planetary mixers are suitable for all kind of commercial place such as bakery , restaurant, hotel, cafe, supermarket and so on

Planetary Mixer for Cream



S-NP20

S-NP40

S-NP40

Feature :

- Variable Speed Control: Equipped with multiple gear settings for precise speed adjustment.
- High-Speed Whipping: Delivers soft and delicate whipping for cream and similar ingredients.
- Customizable Capacity: Tailor the machine's capacity to meet your specific application needs.
- Versatile Mixing: Capable of mixing various ingredients based on actual requirements.
- Food-Grade Materials: Constructed with safe, food-grade materials to ensure hygiene and reliability.

Model	Weight(kgs)	Voltage(V)	Power(kw)	Outside Dimension/mm	Capacity	Orbital rotation	Self-rotation
S-7L	18	220/110	0.38	410X220X420	7L	35-320 rpm	115-1050rpm
S-7LDS	18	220/110	0.35	410X220X420	7L	35-280 rpm	115-950rpm
S-7LD	18	220/110	0.55	410X220X420	7L	35-280 rpm	115-950rpm

Planetary Mixer for eggs

Model	Weight(kgs)	Voltage(V)	Power(kw)	Outside Dimension/mm	Capacity	Orbital rotation	Self-rotation
S-201	83	220/380	0.37	520X530X830	20L	41/90/162rpm	131/288/518rpm
S-401	162	380	0.975	620X640X1070	40L	40/80/156rpm	120/240/468rpm
S-601	334	380	1.5	660X840X1350	60L	24/42/68rpm	80/141/228rpm
10L	70	220/380	0.37	380X430X700	10L		



S-NP40



S-NP40



S-NP20

Feature :

- High-speed rotation ensures excellent whipping results with low-noise operation.
- The whisk wires are dense and well-structured, providing optimal whipping performance.
- The whisk fits tightly with the bottom and sides of the bowl, minimizing gaps for thorough

we have different style with automatic, semi-automatic, one Whisk or two whisk depends on the applicaiton .