

# Technical Specifications:

**Mixing Action:** Planetary Mixing Action - replicating a similar mixing action used by commercial mixers in bakeries, this planetary mixer achieves 360 degree coverage around the bowl for evenly mixed batter, creamy icing and pliable dough.

**Variable Speed Control:** Complete control and versatility for all mixing tasks

**Capacity:** Large 4.7 litre mixing bowl with handle

**Speed Settings:** Full variable electronic speed control from slow kneading to rapid whipping

**Timer:** Count up and down timer with pause function for precise mixing

**Motor Protection System:** Prevents motor burnout if mixer is excessively overloaded

**Load Sensing Technology:** Internal sensors detect when heavy batters are being mixed and automatically adjust the power to maintain the selected speed

**Quiet Operation:** Motor and internal components work together efficiently, maximising performance and minimising noise.

**Splash Guard:** Allows ingredients to be easily added and prevents splattering

**Cleaning:** Dishwasher safe attachments

**Additional Features:** Tilt back and lock down mixer head (ingredients can be easily added to the mixing bowl), internal cord storage, lift assist handles (for easy lifting of the mixer body)

**Included Accessories:** Extra wide attachments include: scraper beater(flexible edge scrapes the bowl for thoroughly mixed ingredients), standard flat beater, dough hook, wire whisk, splash guard, spatula

**Construction:** Die cast metal mixer body and stainless steel bowl

**Warranty:** 2 Year Repair with 5 Year Motor Warranty

**Voltage:** 220 - 240 Volts

**Wattage:** 1000 Watts

**Innovations:** Scraper Beater

**Design Notes:** Designed and engineered in Australia