



COSMOS® PLANETARY MIXER

Cosmos Planetary Mixer is a heavy-duty bakery mixing solution designed for preparing fresh cream, cakes, cookies, and light to semi-thick dough. Ideal for mixing bun, pizza, donut and bread dough, cake batters, cookie mixes, mashed potatoes, fresh cream whipping, egg beating, butter blending, and waffle preparation. Its advanced planetary motion system ensures uniform and homogeneous mixing for consistent results.

CONSTRUCTION & DESIGN ●●●

- Heavy-duty body made of super hardened alloy steel
- Advanced die-casting construction for enhanced durability
- Precision CNC-machined gear unit for smooth transmission
- Powerful motor for consistent performance
- Stable base design for vibration-free operation
- Food-grade mixing bowl and attachments
- User-friendly control system

KEY FEATURES ☺

- Perfect planetary motion for even and homogeneous mixing
- Quiet operation with high efficiency gear mechanism
- Multiple speed options for different applications
- Suitable for thick, semi-thick, and light mixtures
- Robust construction for continuous bakery operations
- Easy bowl handling and attachment change system
- Speed mode 1: 120rpm; 2: 265rpm; 3: 500rpm

Build for: Hotels • Restaurants • Central Kitchens • Cloud Kitchens • Industrial Canteens
Caterers • Food Courts • QSR Chains • Food Processing Companies • Bakeries

Application: Cake & Pastry batter • Cream Whipping & Frosting • Mayonnaise & Sauces

Capacities: 20 and 40 Litres



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STANDARD ACCESSORIES INCLUDED ARE:



Whisk



Flat Beater



Dough Hook

TECHNICAL SPECIFICATIONS

Model	PM 20	PM 40
Bowl / Dough Capacity	20L / up to 8kg max	40L / up to 16kg max
Electrical	0.375kW / 0.5HP / 220V / 1Ph / 50Hz	1.125kW / 1.5HP / 415V / 3Ph / 50Hz
Dimensions (WxDxH)	520 x 540 x 850mm	660 x 640 x 1060mm
Net Weight	90kg	170kg