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Planetary Mixer 2



PLANETARY MIXER



SIGMA ITALY PLANETARY MIXER, MOTORIZED BOWL LIFTING (40÷160 L), OPTIONS OF 7.5 LT TO 160 LT ~ AEROMIX SERIES

**For special pricing on volume orders, please contact us via
WhatsApp below.**

**"Existing customers who have made purchases in the last 6
months enjoy the discounted price."**

FEATURES :

Aeromix, a planetary mixers line, offer the best results with whisks for whipped products and with blades for emulsions, typical mixtures for pastry and gastronomy. What makes these machines unique is the combined use of two tools, special in the production of dough: a very particular spiral that interacts with a second rotating tool. This tool contrasts the action of the spiral, getting a double refining and a bigger airing of dough, thanks to its continuous division of the dough. Such an invention, covered by a worldwide patent unique in its sort, guarantees a much better dough result, particularly in making the gluten net. Therefore the planetary mixer becomes a dough mixer for excellent performances. As a matter of fact, the counter tool, interacting with the spiral, makes a very good division of dough, rationalizing the spiral task

and relieving the push forces on the bowl. In this way, the dough capacity of the machine is remarkably increased.

Aeromix is available as a planetary mixer of 7.5 litres, 10 litres, 20 litres, 30 litres, 40 litres, 60 litres, 80 litres, 100 litres, 120 litres and 160 litres.

Characteristics

- From 7.5 lt to 160 lt
- Stainless steel bowl
- Motorized bowl lifting (40÷160 L)
- Total release of the tool (60÷160 L)
- Timer, revolution counter and thermometer with heart probe (60÷160 L)
- Standard equipment: spiral, blade, whisk, 2nd and 3rd mixing tool
- Bowl on wheels (60÷160 L)
- Programmable control panel with 5 speeds + pause (60÷160 L)
- Removable Stainless steel grid
- CE rules - EAC certification

Optionals

- Special tensions
- Air pressure incoming system
- Stainless steel version
- Bowl lighting
- Drain bowl cap
- Water nebulisation system
- PLC control panel
- Heating bowl system
- Wall tools stand

[Read More](#)

SKU: AEROMIX



SIGMA ITALY PLANETARY MIXERS WITH MECHANICAL SPEED VARIATOR, OPTIONS OF 10 LT TO 80 LT ~ BEST MIX SERIES

For special pricing on volume orders, please contact us via WhatsApp below.

"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

FEATURES :

- Best Mix is the name of this line of planetary mixers with exceptional features.
- With their outstanding speed ratio, they offer the best results in terms of quality when used for making emulsions, mixtures and dough for pastry-making and food preparations.
- The thousands of units we have produced testify to the reliable and long-lasting performance of these machines.
- Unique belt variators offer a wide range of speeds between maximum and minimum guaranteeing the highest low-speed



torque values.

- Long-lasting power supply and durable construction, these machines stand up to rigorous professional use.
- The protection grid, which is easily detachable for cleaning, the safety devices, the fact that most parts of the machines are treated with nickel plating for food use and the certified paint finishes have earned this series the approval of the most prestigious international quality certifiers.
- In addition to the standard features like the bowl, the blade, the whip and the spiral, these machines can also be equipped with a number of extra accessories (at additional cost) like scrapers, special whips, trolleys for bowls, transparent safety protection, reducers, meat mincers, vegetable slicers, reduction bowls and tools and gas burners.
- All these features offer our customers a wide range of choices, allowing them to obtain the maximum efficiency and versatility from our machines.
- The BestMix line includes planetary mixers of 10 litres, 20 litres, 30 litres, 40 litres, 60 litres, 80 litres

[Read More](#)

SKU: BEST MIX



SIGMA ITALY PLANETARY MIXERS WITH ELECTRONIC SPEED VARIATOR, OPTIONS OF 7,5 LT TO 60 LT ~ CHEF SERIES

For special pricing on volume orders, please contact us via WhatsApp below.

"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

FEATURES :

- The Chef line planetary mixers are highly recommended for use in the hotel sector.
- Though similar to the Best Mix line in terms of power, tools and bowls, these machines are more compact and therefore take up less space.
- The electronic inverter control, with its easy-to-use buttons, operates the 6 preset speed modes.
- Long-lasting power supply and durable construction, these machines stand up to rigorous professional use.
- The protection grid, which is easily detachable for cleaning, the safety devices, the fact that most parts of the machines are treated with nickel plating for food use and the certified paint finishes have earned this series the approval of the most prestigious international quality certifiers.
- In addition to the standard features like the bowl, the blade, the whip and the spiral, these machines can also be equipped with a number of extra accessories like scrapers, special whips, trolleys for bowl, transparent safety protection, reducers, meat mincers, vegetable slicers, reduction bowls and tools and gas burners.
- All these features offer our customers a wide range of choices,



allowing them to obtain the maximum efficiency and versatility from our machines.

[Read More](#)

SKU: SICHEF-1

-12%



CN PLANETARY MIXER GEAR DRIVEN, 30 LITER ~ CN-30G

For special pricing on volume orders, please contact us via WhatsApp below.

"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM : W630 X D550 X H1030 mm

FEATURES :

- Ideal for mixing eggs, butter, and batter, producing cakes with a refined texture and soft consistency.
- Equipped with durable adamantine gears and a perpetual lubrication system for high wear resistance, providing strong performance with minimal noise.
- All food-contacting components are made from stainless steel, ensuring durability, hygiene, and easy cleaning.
- Includes two mixing tools and three adjustable speeds to accommodate various mixing needs and achieve optimal results.
- Includes S.Steel Bowl, Wire Whisk, Dough Hook and Flat Beater

[Read More](#)

SKU: CN-20T.SO23-2

Price: RM5,200.00 RM4,600.00

-3%



CN PLANETARY MIXER BELT DRIVEN 10 LITER ~ CN-10T

For special pricing on volume orders, please contact us via [WhatsApp](#) below.

"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM : W430 X D430 X H700 mm

FEATURES :

- Ideal for mixing eggs, butter, and batter, producing cakes with a refined texture and soft consistency.
- Equipped with durable adamantine gears and a perpetual lubrication system for high wear resistance, providing strong performance with minimal noise.
- All food-contacting components are made from stainless steel, ensuring durability, hygiene, and easy cleaning.
- Includes two mixing tools and three adjustable speeds to accommodate various mixing needs and achieve optimal results.
- Includes S.Steel Bowl, Wire Whisk, Dough Hook and Flat Beater

[Read More](#)

SKU: CN-20T.SO23-1

Price: ~~RM3,500.00~~ RM3,400.00

-12%



CN PLANETARY MIXER BELT DRIVEN, 20 LITER ~ CN-20T

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the [WhatsApp](#) button below.

"Existing Customer with purchases in the last 6 months receive a special discounted price"

DIM : W510 X D530 X H830 mm

FEATURES :

- Ideal for mixing eggs, butter, and batter, producing cakes with a refined texture and soft consistency.
- Equipped with durable adamantine gears and a perpetual lubrication system for high wear resistance, providing strong performance with minimal noise.
- All food-contacting components are made from stainless steel, ensuring durability, hygiene, and easy cleaning.
- Includes two mixing tools and three adjustable speeds to accommodate various mixing needs and achieve optimal results.

- Includes S.Steel Bowl, Wire Whisk, Dough Hook and Flat Beater

[Read More](#)

SKU: CN-20T.SO23

Price: RM4,100.00 RM3,600.00

-14%



CN PLANETARY MIXER GEAR DRIVEN, 10 LITER ~ CN-10L.G

For customized pricing on project or volume quantity purchases, please do not hesitate to contact us via whatsapp button below.

FEATURES

- 100% GEAR DRIVEN
- CAPACITY : 10L
- OVERLOAD PROTECTION
- START AND STOP BUTTON
- HANDLE LIFT
- WIRE WHISK, DOUGH HOOK AND BEATER

[Read More](#)

SKU: CN-10L.G.CO11

Price: RM3,700.00 RM3,200.00

-10%



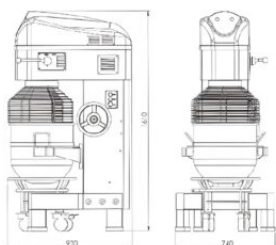
CN PLANETARY MIXER 80L ~ CN-80C

For customized pricing on projects or volume quantity purchases, please contact us via the WhatsApp button below.
"Existing Customer with purchases in the last 6 months receive a special discounted price"

DIM : W1140 X D880 X H1900 mm

FEATURES

- Gear and belt transmission
- Independent motor
- 80L, 380V, 50Hz, 2700W
- 3 variable speeds
- Automatic lift and handwheel lift
- Overload protection
- Stop working by safety guard open
- Stop working by bow lift up and down
- Includes wire whisk, dough hook and flat beater



[Read More](#)

SKU: CN-80C.CO11

Price: ~~RM17,600.00~~ RM15,800.00

CN PLANETARY MIXER 60L ~ CN-60C

DIM : 920 x 740 x 1610 mm

FEATURES

- Belt transmission
- Bowl Capacity : 60 Liter
- Come With Trolley
- 3 variable speeds
- Automatic lift and handwheel lift
- Overload protection
- Stop working by safety guard open
- Stop working by bow lift up and down
- Includes wire whisk, dough hook and flat beater
- 380V~415V, 50Hz, 2300W
- CE Certified

[Read More](#)

SKU: CN-60C.CO11

Price: ~~RM18,500.00~~ RM16,500.00



COMBO OFFER : EKA (ITALY) DIGITAL CONTROL, ELECTRIC OVEN WITH STEAM ~ EKF311DUD + CNOX 8 LITER SPIRAL MIXER

COMBO OFFER - While Stock Lasts !

EKA (ITALY) DIGITAL CONTROL, ELECTRIC OVEN WITH STEAM ~ EKF311DUD

DIM : W790 x D752 x H504 mm

- Designed for small food outlets who want to provide customers with ready meals or prepare quick deli recipes using a product that packs innovative features into a compact design.
- The digital display with storage for 99 programs and 4 cooking options gives you the utmost freedom when it comes to managing your recipes.
- The programmable delayed start feature means you can decide

beforehand what time you want to cook your dishes, further customizing the cooking process with the direct steam option.

CNOX BENCHTOP 8 LITER SPIRAL MIXER ~ CXSM8L
DIM: W302 x D495 x H385 mm

- Max Kneading Capacity: 3Kg Flour
- High quality and durable chain construction
- High efficiency dough mixing
- Strong stainless steel dough hook and bowl
- Stainless steel bowl, shaft
- Equipped with safety grid and safety switch
- Single speed with timer
- Low noise and save space
- Easy operation and clean up
- CE Approved
- Solid, stable and resistant base

[Read More](#)

SKU: EKF311DUD + CXSM8L

Price: RM9,200.00 ~~RM7,400.00~~



**COMBO OFFER : EKA (ITALY)
MULTIFUNCTION OVEN ~ EKF423M +
CNOX 8 LITER SPIRAL MIXER**

COMBO OFFER - While Stock Lasts !

EKA (ITALY) MULTIFUNCTION OVEN ~ EKF423M
DIM: W680 X D760 X H600 mm

- Multifunction 7 Cooking Method
- Static, Bottom, Top Ventilated Grill, Ventilated Static & Convection, Defrosts Fan, Light
- Power Supply 2.6 Kw – 13Amp, Single Phase, 240V, 50Hz
- Capacity : 4 aluminum trays included (429 x 345 mm)
- Stainless steel cooking chamber
- Door with inspectionable glass
- Embedded gasket, Stackable
- Forced cooling system of inner parts
- New design of cooking chamber & Handle
- Distance between rack rails : 74mm
- One (1) unidirectional motor
- Temperature control : Thermostat
- Temperature : 100÷260°C
- Power supply : 2.6kW (220~240V/230V, 50/60Hz, 1ph) [13 amp plug]

CNOX BENCHTOP 8 LITER SPIRAL MIXER ~ CXSM8L

DIM: W302 x D495 x H385 mm

- Max Kneading Capacity: 3Kg Flour
- High quality and durable chain construction
- High efficiency dough mixing
- Strong stainless steel dough hook and bowl
- Stainless steel bowl, shaft
- Equipped with safety grid and safety switch
- Single speed with timer
- Low noise and save space
- Easy operation and clean up
- CE Approved
- Solid, stable and resistant base
- Power supply : 750 Watt (220~240V/230V, 50/60Hz, 1ph) [13 amp plug]

[Read More](#)

SKU: EKF423M + CXSM8L

Price: ~~RM6,800.00~~ RM5,100.00



COMBO OFFER : EKA (ITALY) MULTIFUNCTION OVEN ~ EKF423M + CN DIGITAL 7 LITER MIXER, CN-07T

COMBO OFFER - While Stock Lasts !

**EKA (ITALY) MULTIFUNCTION OVEN ~ EKF423M
DIM: W680 X D760 X H600 mm**

- Multifunction 7 Cooking Method
- Static, Bottom, Top Ventilated Grill, Ventilated Static & Convection , Defrosts Fan, Light
- Power Supply 2.6 Kw - 13Amp, Single Phase, 240V, 50Hz
- Capacity : 4 aluminum trays included (429 x 345 mm)
- Stainless steel cooking chamber
- Door with inspectionable glass
- Embedded gasket, Stackable
- Forced cooling system of inner parts
- New design of cooking chamber & Handle
- Distance between rack rails : 74mm
- One (1) unidirectional motor
- Temperature control : Thermostat
- Temperature : 100÷260°C
- Power supply : 2.6kW (220~240V/230V, 50/60Hz, 1ph) [13 amp plug]

**CN TABLETOP MIXER (TAIWAN DESIGN), DIGITAL 7 LITER ~
CN-07T
DIM : W300 X D400 X H490 mm**

FEATURES

- Digital control panel , 600W carbon brush motor
- 5 speeds, gear driven, turbo fan heat release
- Allows speed changing during operation
- Dough capacity : approximately 1.5-2.0kg
- Comes with stainless steel bowl & 3 fitting whisk, hook & beate

[Read More](#)

SKU: N/A

Price: ~~RM7,999.00~~ RM5,900.00



CN TABLETOP MIXER (TAIWAN DESIGN), DIGITAL PANEL 7 LITER ~ CN-07T

For customized pricing on projects or volume quantity purchases, please contact us via the WhatsApp button below.
"Existing Customer with purchases in the last 6 months receive a special discounted price"

DIM : W300 X D400 X H490 mm

FEATURES :

- Dimension : W300 X D400 X H490 mm
- Gear Driven
- 5 Variable Speeds, Handle Lift Mode
- Overload Protection
- 7Liter Bowl Capacity
- Include Wire Whisk, Dough Hook, Flat Beater

[Read More](#)

SKU: CN-07T.CO11

Price: ~~RM3,800.00~~ RM3,400.00



POWERLINE PLANETARY MIXER - PM-80HI

For special pricing on volume orders, please contact us via WhatsApp below.

"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

- Heavy-duty mixers are designed to operate safely and efficiently under heavy work conditions.
- These mixers are built to the safety standards of CE & EMC, utilizing stainless steel safety guards.
- A virtually silent hardened alloy gear transmission is powerful enough to keep up with peak demands.

STANDARD FEATURES :

- Automatic/manual bowl drive option
- 6 ft. flexible 3 wire cord and ground prong/plug
- Air cooled grease packed ball bearing
- Heat-treated, hardened alloy, precision milled gear transmission
- Long lasting rubber composite cogged belt
- Stainless steel bowl equipped with dough hook, flat beater, and whip
- 3 speeds available: low, high, & intermediate
- Emergency stop button
- Equipped with thermal overload protection
- 15 minute timer
- Equipped with #12 hub attachment to power optional PLM mincer or
- PLV vegetable slicer attachments
- Equipped with removable safety guard
- Metallic bronze epoxy enameled top
- Metallic gray epoxy enameled bottom
- Sturdy hand lever adjusts bowl height, locks bowl into place

[Read More](#)

SKU: PM-80HI Auto



POWERLINE PLANETARY MIXER - PM-60

For special pricing on volume orders, please contact us via WhatsApp below.

"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

- Heavy-duty mixers are designed to operate safely and efficiently under heavy work conditions.
- These mixers are built to the safety standards of CE & EMC, utilizing stainless steel safety guards.
- A virtually silent hardened alloy gear transmission is powerful enough to keep up with peak demands.

STANDARD FEATURES :

- 6 ft. flexible 3 wire cord and ground prong/plug
- Air cooled grease packed ball bearing
- Heat-treated, hardened alloy, precision milled gear transmission
- Long lasting rubber composite cogged belt
- Stainless steel bowl equipped with dough hook, flat beater, and whip
- 3 speeds available: low, high, & intermediate
- Emergency stop button
- Equipped with thermal overload protection
- 15 minute timer
- Equipped with #12 hub attachment to power optional PLM mincer or PLV vegetable slicer attachments
- Equipped with removable safety guard
- Metallic bronze epoxy enameled top
- Metallic gray epoxy enameled bottom
- Sturdy hand lever adjusts bowl height, locks bowl into place

[Read More](#)

SKU: PM-60 (220 V)



POWERLINE PLANETARY MIXER - PM-20

For special pricing on volume orders, please contact us via WhatsApp below.

"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

[Read More](#)

SKU: PM-20



POWERLINE PLANETARY MIXER - PM-40

For special pricing on volume orders, please contact us via WhatsApp below.

"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

- Heavy-duty mixers are designed to operate safely and efficiently under heavy work conditions.
- These mixers are built to the safety standards of CE & EMC, utilizing stainless steel safety guards.
- A virtually silent hardened alloy gear transmission is powerful enough to keep up with peak demands.

STANDARD FEATURES :

- 6 ft. flexible 3 wire cord and ground prong/plug
- Air cooled grease packed ball bearing
- Heat-treated, hardened alloy, precision milled gear transmission
- Long lasting rubber composite cogged belt
- Stainless steel bowl equipped with dough hook, flat beater, and whip
- 3 speeds available: low, high, & intermediate
- Emergency stop button
- Equipped with thermal overload protection
- 15 minute timer
- Equipped with #12 hub attachment to power optional PLM mincer or PLV vegetable slicer attachments
- Equipped with removable safety guard
- Metallic bronze epoxy enameled top
- Metallic gray epoxy enameled bottom
- Sturdy hand lever adjusts bowl height, locks bowl into place

[Read More](#)

SKU: PM-40
Price: RM16,480.00



POWERLINE PLANETARY MIXER - PM-30

For special pricing on volume orders, please contact us via WhatsApp below.

"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

- Heavy-duty mixers are designed to operate safely and efficiently under heavy work conditions.
- These mixers are built to the safety standards of CE & EMC, utilizing stainless steel safety guards.
- A virtually silent hardened alloy gear transmission is powerful enough to keep up with peak demands.

STANDARD FEATURES :

- 6 ft. flexible 3 wire cord and ground prong/plug
- Air cooled grease packed ball bearing
- Heat-treated, hardened alloy, precision milled gear transmission
- Long lasting rubber composite cogged belt
- Stainless steel bowl equipped with dough hook, flat beater, and whip
- 3 speeds available: low, high, & intermediate
- Emergency stop button
- Equipped with thermal overload protection
- 15 minute timer
- Equipped with #12 hub attachment to power optional PLM mincer or
- PLV vegetable slicer attachments
- Equipped with removable safety guard
- Metallic bronze epoxy enameled top
- Metallic gray epoxy enameled bottom
- Sturdy hand lever adjusts bowl height, locks bowl into place

[Read More](#)

SKU: PM-30
Price: RM12,750.00

-3%



POWERLINE PLANETARY MIXER - PM-10

For special pricing on volume orders, please contact us via WhatsApp below.

"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

- Heavy-duty mixers are designed to operate safely and efficiently under heavy work conditions.
- These mixers are built to the safety standards of CE & EMC, utilizing stainless steel safety guards.
- A virtually silent hardened alloy gear transmission is powerful enough to keep up with peak demands.

STANDARD FEATURES :

- 6 ft. flexible 3 wire cord and ground prong/plug
- Air cooled grease packed ball bearing
- Heat-treated, hardened alloy, precision milled gear transmission
- Stainless steel bowl equipped with dough hook, flat beater, and whip
- 3 speeds available: low, high, & intermediate
- Emergency stop button
- Equipped with thermal overload protection
- Equipped with #12 hub attachment to power optional PLM mincer or
- PLV vegetable slicer attachments
- Equipped with removable safety guard
- Metallic bronze epoxy enameled top
- Metallic gray epoxy enameled bottom
- Sturdy hand lever adjusts bowl height, locks bowl into place

[Read More](#)

SKU: PM-10

Price: ~~RM7,300.00~~ RM7,100.00

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