

SANSEIDOU

Sanseidou speed-adjustable planetary mixer series

It is equipped with the frequency conversion function

Rotary knob to control speed smoothly
No need change by mechanical handle like traditional mixer

low speed and medium speed can be subtle adjustment

If the mixing load is over the max capacity of mixer, it will automatic slow down till stop.

The automatic function will avoid mixer broken effectively

The traditional mixer just adjust speed via three specific mechanical gears

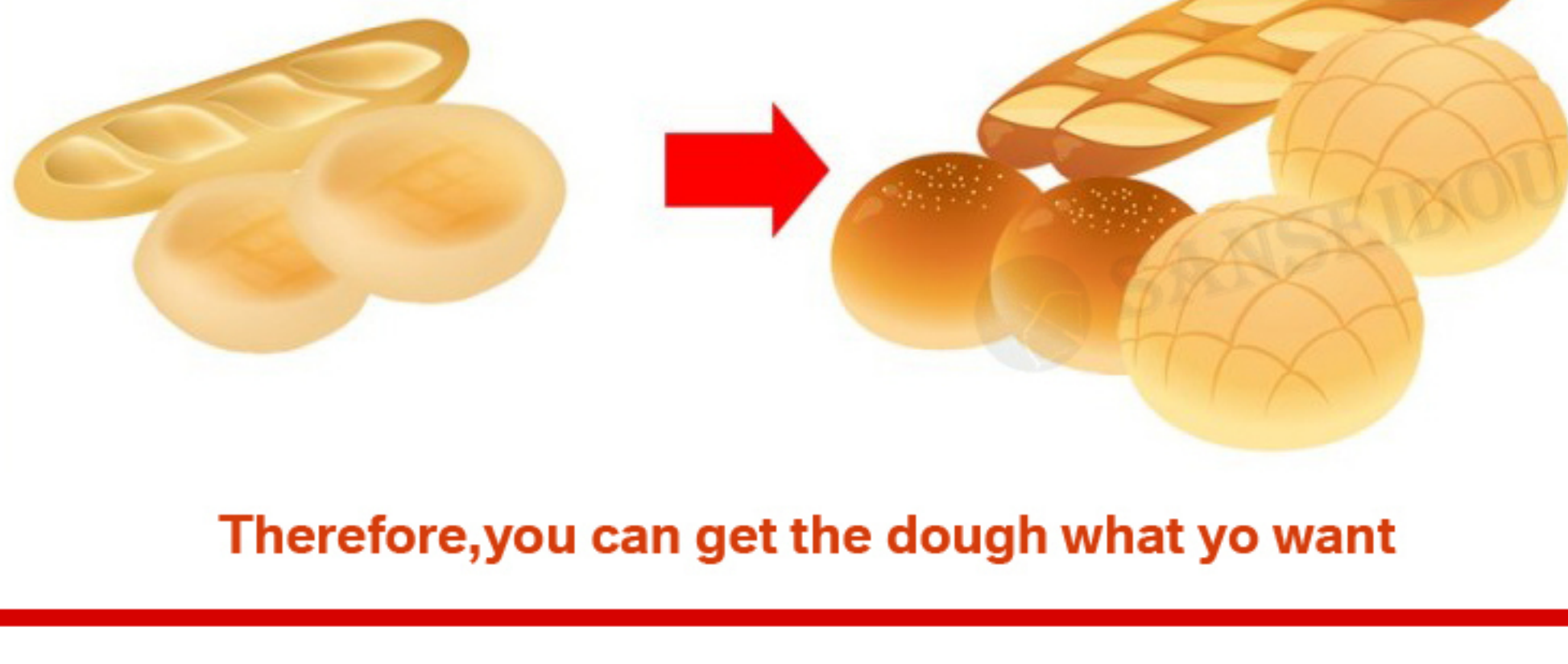
ホントはもう少しゆっくり回したい・・・
ちょっと早ければやりやすのに・・・



Solve troubles
Now is Changed

it is a innovation for planetary mixer

It can be adjustable speed
More easier to control from low speed to high speed



Therefore, you can get the dough what you want

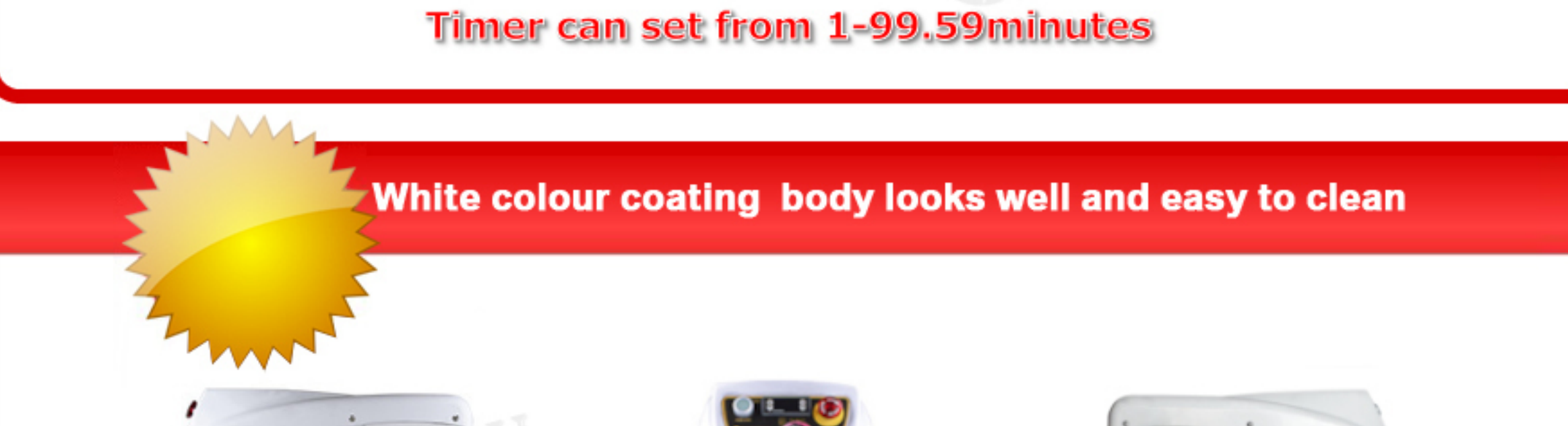
There are different speed instruction in the panel



You can choose the most suitable speed for mixing

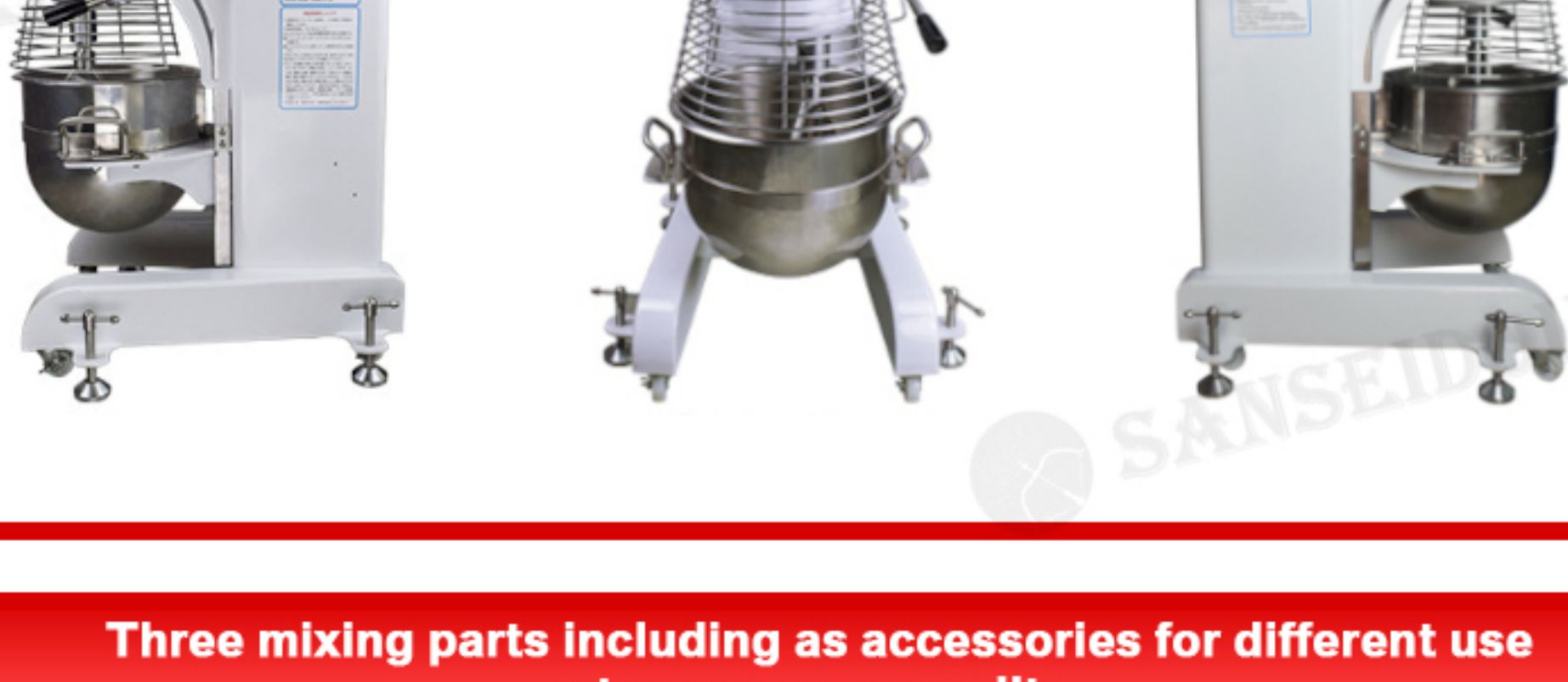
it can make perfect dough

Please pay attention to instruction to prevent wrong operation.

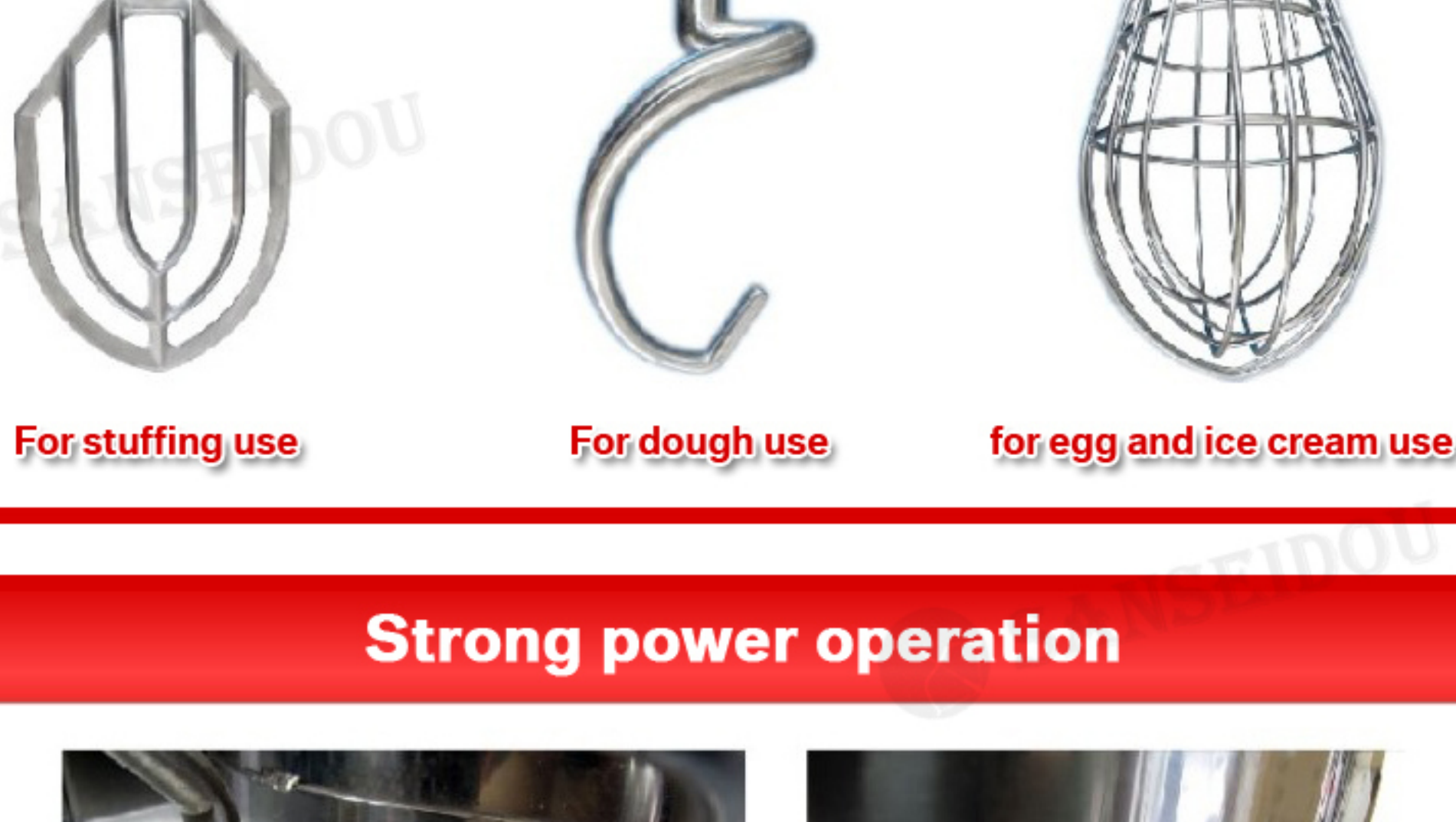


Timer can set from 1-99.59minutes

White colour coating body looks well and easy to clean



Three mixing parts including as accessories for different use strong commonality



For stuffing use

For dough use

for egg and ice cream use

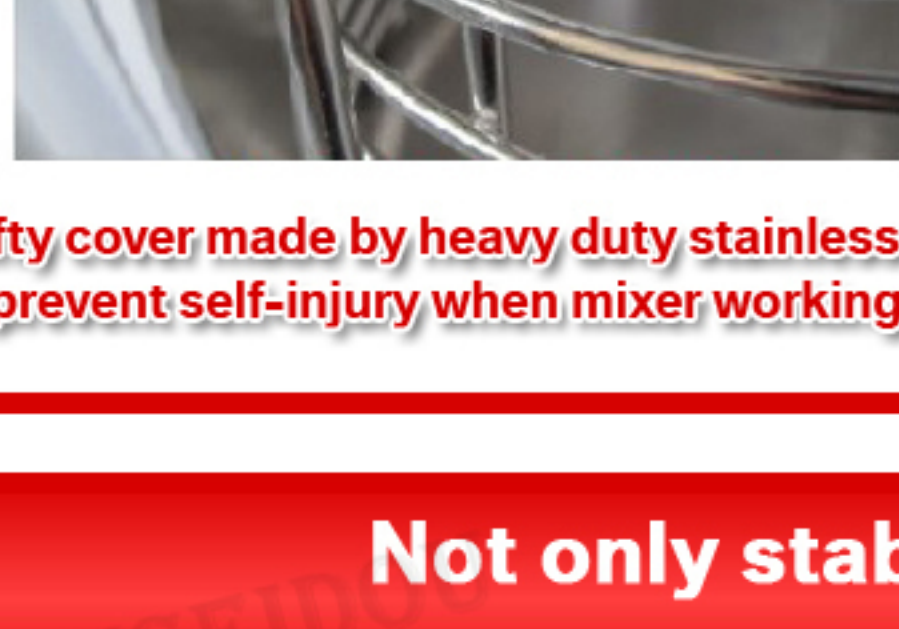
Strong power operation



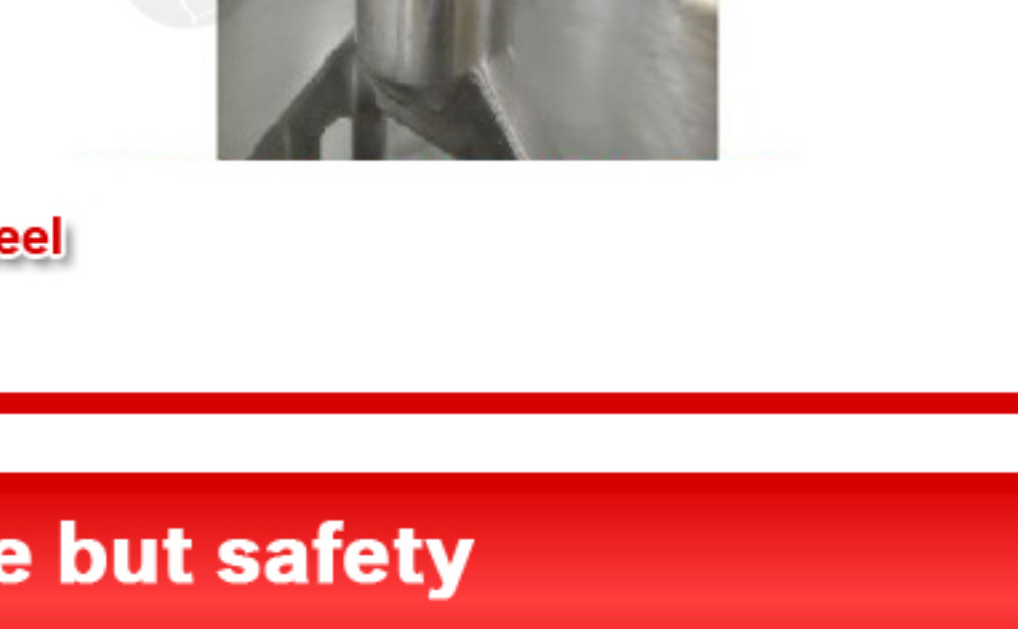
Heavy duty lock



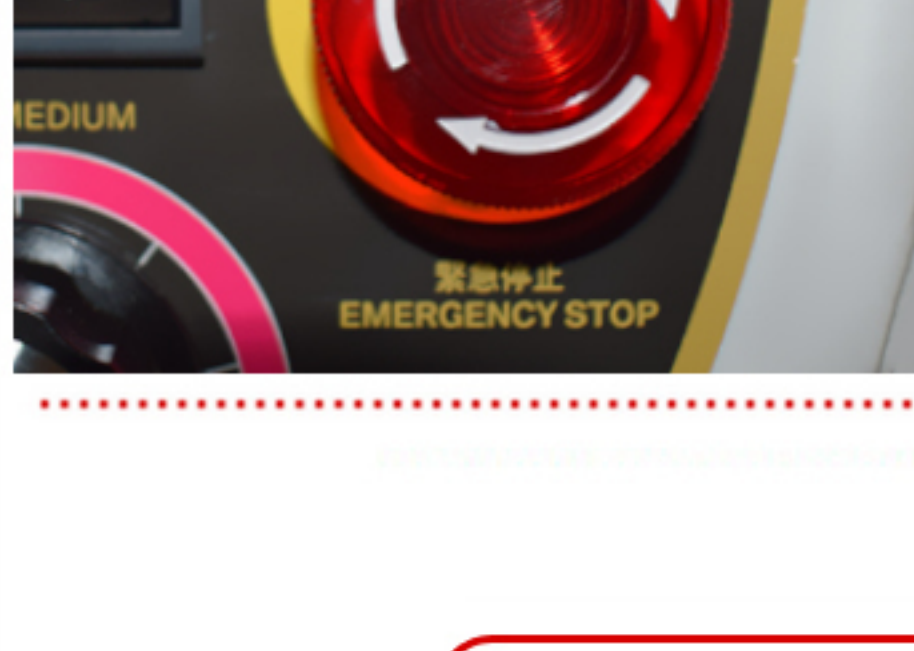
In order to prevent the bowl damage, which is use the stainless steel coil to roll up



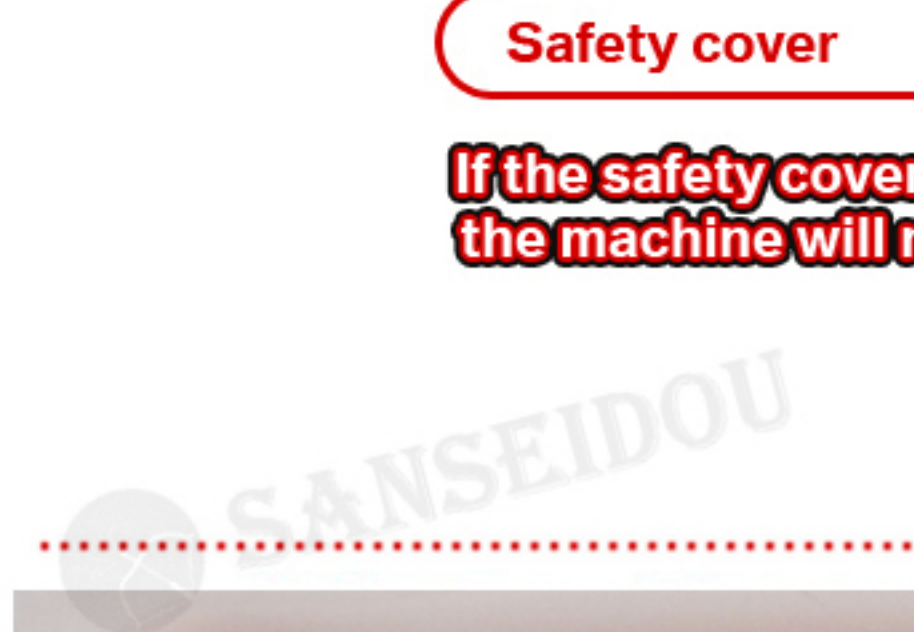
Safety cover made by heavy duty stainless steel to prevent self-injury when mixer working



Not only stable but safety



Emergency stop button



Safety cover

If the safety cover is not closed, the machine will not start work.



Start / stop button

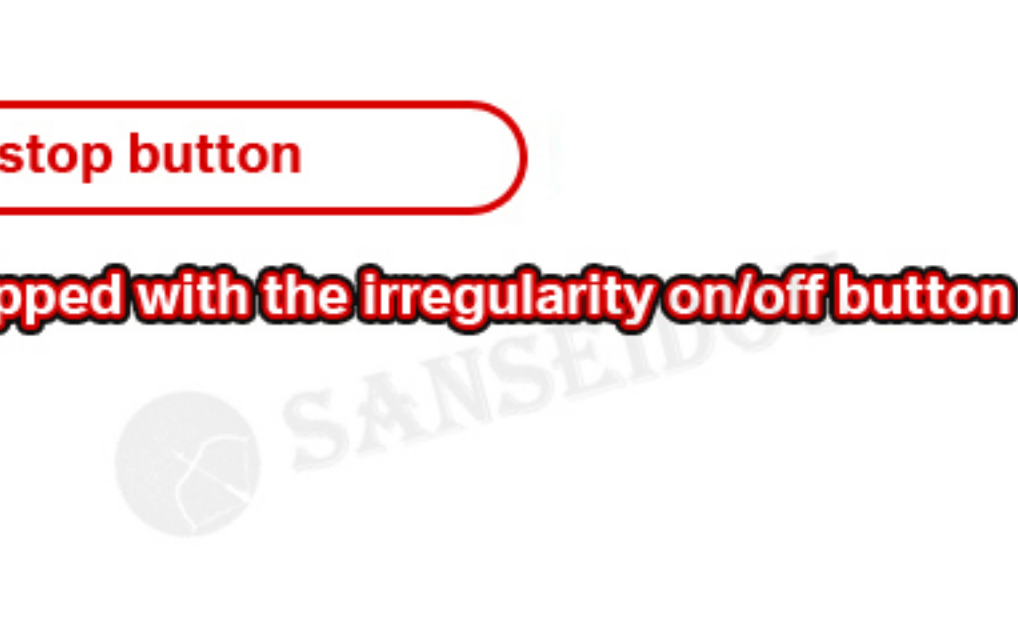
It is equipped with the irregularity on/off button



Handle for control mixing bowl raise and fall

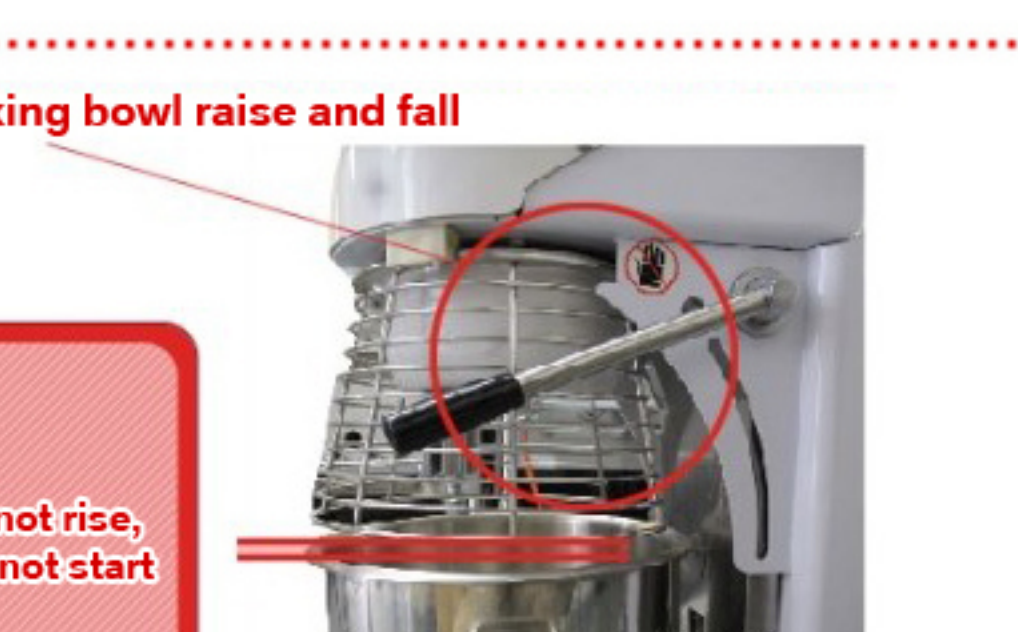


If the bowl does not rise, the machine will not start work.



Set time for mix in advance will be more convenience and make perfect dough

Notice: Don't mix flour over max capacity



- ✓ shorter time
- ✓ low cost
- ✓ reliable idea
- ✓ expand business line
- ✓ strong durability
- ✓ use the frequency conversion to adjust the appropriate rotation speed and make the perfect dough.
- ✓ use timer function to improve efficiency

