

SPECIFICATION SHEET

[VSN-7L Planetary Mixer]

Venus planetary mixers are perfect for a large variety of operations, specialty bakery or restaurant shops. Mixer has variable mixing speeds which enable it to mix milk, cream, butter, eggs etc.! The mixer comes standard with a bowl, a wire whip and beater. Hook and bowl guard are available upon special request.

Main Features

- 11 mixing speeds
- The Mixer is gear driven and fully enclosed.
- The machine shuts off automatically when the head is removed.
- Quiet operation for fast, efficient mixing and quality results
- Coated surface is extremely durable.
- The bowl is made from 304 stainless steel. It is extremely durable and safe.
- Electromechanical control buttons and switches
- The precision gear delivers robust mixing and kneading with surprisingly quiet operation.
- Durable die-cast housing with smooth operation.



Technical Data

Model	Bowl Capacity	Motor Power (Kw)	Mixing Speed (rpm)	Voltage	Dim WxDxH(mm)	Net Weight (Kg)
VSN-7L	7L	0.35	100~938	220V/50/1	236x403x507	15