

SPECIFICATION SHEET

[VSN-201S / VSN-401S / VSN-601S Planetary Mixer]

Venus planetary mixers are perfect for a large variety of operations, specialty bakery or restaurant shops. Mixer has ten agitating speeds; you can use it to mix a variety of different foods! The mixer comes standard with a bowl, a wire whip and beater. Hook and bowl guard are available upon special request. Guard must be closed, and bowl must be lifted to start mixer. No need to stop the mixer before shifting speeds!



Main Features

- Mixer has 3 speeds.
- Multiple functions, suitable for mixing cake, milk and fillings.
- Thermal overload protection with reset.
- Solid cast iron construction.
- Whisk and bowl are made out of food grade stainless steel.
- High quality motor, high torque, low noise.



Standard Accessories

Technical Data

Model	Bowl Capacity (Kg)	Motor Power (Kw)	Mixing Speed (rpm)	Voltage	Dim WxDxH(mm)	Net Weight (Kg)
VSN-201S	20	0.5	128/288/535	220V/50/1 380V/50/3	530x510x830	95
VSN-401S	40	0.75	105/208/404	220V/50/1 380V/50/3	620x670x1000	170
VSN-601S	60	2.25	109/146/218	220V/50/1 380V/50/3	780x840x1350	450