

KUKOO PLANETARY MIXERS



		10 Ltrs	15 Ltrs	20 Ltrs (5.67)
Bowl Capacity		10 Ltrs	15 Ltrs	20 Ltrs (5.67)
Maximum mix weight		1 kg	1.5kg	3kg
Motor Speed		0.55KW	0.55KW	1.1KW
Egg Whites	Pints	0.23	1.25	2
	Litres	0.1	0.71	1.14
Whipped Cream	Pints	4.5	5	10
	Litres	5	5.6	11.36
Yorkshire Batter Mix (Dry & Wet)	Pints	8	5	8
	Litres	9	5.65	9.1
Sponge Cake Mix (Dry & Wet)	Lbs	13.5	8	14
	Kilo	6	3.6	6.4
Fat & Sugar (Creamed)	Lbs	15.75	10	15
	Kilo	7	4.5	6.8
Pastry	Lbs	18	10	16
	Kilo	8	4.5	7.3

10 Litre Mixer

Best for mixing of batters, sponge cake, and pastry. The ingredients tend to combine rather than grow in volume.



15 Litre Mixer

Best for mixing liquids eg: egg whites, cream. The bowl capacity allows the ingredients to increase in volume during mixing.



20 Litre Mixer

Great for all mixing: capacity, volume and power!