

KB425 Mixer



KB425 Vertical 350 L (370 Qt) Mixer has wide range of uses.

It can mix **Cake batter, pre-aeration slurries, cookie, cake, icings, cream, biscuit and cake donut** faster.

KB425 Mixer

can mix more batter in less time because:

Planetary Mixing action

Enclose mixing bowl -- permit better mixing result and prevent spillage

Variable high mixing speed -- better mixing result

Special designed bow and agitator -- better mixing result

Bigger rotating motion -- better mixing result

Heavy duty frame

370 (350 liters) mixing bowl

BISSC Certified

Gear Reliability - Long lasting

Applications:

For mixing Cake batter, Pre-aeration slurries, Cookie, Biscuit, Icings, Cream, Danish, Pastry, Cake, Pancake, Fruit Cakes, Sponge Cake

Many satisfied bakers already:

Nabisco (Taiwan) -- mixing cookie

Michel's Bakery (USA) -- mixing cake batter, icing and pre-mix, pre-aeration

Sara Lee (UK, Australia) -- mixing filling

President (Taiwan, China) --- mixing cream

United Biscuit (China) -- mixing wafer cream

Beckells
New & Rebuilt Bakery Machine Specialists