



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Tyrone B20GX Heavy Duty Planetary Mixer – 20L, 10 Speed, 1kW

Model / SKU: B20GX

KW COMMERCIAL KITCHEN

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Official supplier source: https://www.foodequipment.com.au/md_productpdf/index/generate/product/7715/store/7/



Tyrone Heavy Duty Planetary Mixer 20L – B20GX

Quick Overview

- Transmission: Belt and Variable Frequency Drive
- The full body is made of steel material and scratch-resistant materials
- 10 variable speeds available
- Able to memorize the user's preferred mixing speed
- Digital timer
- Safety guard included
- Includes wire whisk, dough hook, and flat beater
- B60GX and B80GX, including automatic bowl positioning adjustment with trolley
- Various built-in protection programs, such as overload protection and overheating protection
- Able to tolerate large current fluctuations and avoid motor damage
- Moisture & Corrosion resistant
- Power system generates lower heat
- Patented power system results in lower noise levels
- Simple control panel
- Front-mounted controls
- Error code system
- Easy to Clean

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Description

Tyrone Heavy Duty Planetary Mixer 20L – B20GX

Key Features

- Transmission: Belt and Variable Frequency Drive

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*If other dry ingredients need to be added to the flour, please reduce the flour capacity accordingly.

1 Year Parts & Labour Plus 1 Year Parts Only Warranty When Products Registered Within 14D Of Invoice

Your Shipping Specifications

Product Condition	New
Net Weight (Kg)	63
Width (mm)	484
Depth (mm)	518
Height (mm)	690
Packing Width (mm)	560
Packing Depth (mm)	720
Packing Height (mm)	950
Power	240V, 1000W/10A
Warranty	1 Year Parts & Labour Plus 1 Year Parts Only Warranty When Products Registered Within 14D Of Invoice