



## KitchenCore Series 40 Qt. Floor Planetary Mixer with Attachments

(Model: KWKPM40)



★★★★★ (4.7/5)

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### WARRANTY

**1 Year Parts and Labor  
Warranty**

### SPECIAL FEATURES

- ✓ **Large Capacity Mixing**  
40 qt bowl handles high-volume food preparation efficiently.
- ✓ **Variable Speed Range**  
Three speeds (91–282 RPM) offer flexibility for different recipes.
- ✓ **Enhanced Safety Features**  
Includes bowl guard, emergency stop, and safety cut-switch.
- ✓ **Powerful 3 HP Motor**  
Delivers strong and consistent performance for heavy mixing tasks.
- ✓ **Built-In Timer Function**  
Ensures precise mixing control and consistent results.
- ✓ **1-Year Warranty**  
Provides reliable coverage for parts and labor.



## PRODUCT OVERVIEW

The KitchenCore Series planetary mixer is designed for high-capacity, medium-duty mixing in demanding commercial environments. Manufactured in China, this floor model mixer is ideal for bakeries, restaurants, cafés, and commercial kitchens that require consistent performance for large batch preparation. Its robust construction ensures durability and reliability during continuous daily operations.

Built with a heavy-duty metal body and a stainless steel mixing bowl, this mixer is engineered for long-lasting use and easy cleaning. Powered by a strong 3 HP motor with a gear-driven transmission, it delivers efficient torque for mixing dense doughs, batters, and creams. With a generous 40 qt bowl capacity, it is perfect for handling large-scale food preparation tasks with ease.

The mixer features three manual speeds ranging from 91 to 282 RPM, allowing flexibility for various mixing applications. The push-button control system ensures simple operation, while the manual-style lift mechanism provides smooth bowl positioning. A built-in timer adds convenience and precision, making it easier to manage mixing durations for consistent results.

Safety and performance are enhanced with features such as an emergency stop, bowl guard, safety cut-switch, and surge protector. It includes essential 304 stainless steel attachments like a flat beater, dough hook, wire whisk, and wire guard. Certified with cETLus and ETL sanitation standards and backed by a 1-year parts and labor warranty, this mixer is a dependable choice for professional kitchens.

## CERTIFICATIONS

cETLus Listed

ETL Sanitation Listed

## SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Lift Type	Manual	Amps	20 ampere
Color	Silver	Features	304 Stainless Steel Attachments, Emergency Stop, Bowl Guard, Safety Cut-Switch, Surge Protector
Phase	1 Phase	RPM	91-282 RPM
Speeds	Manual	Type	Floor Planetary Mixer
Usage	Standard Duty	Voltage	110 volt
Wattage	2.2 kilowatt	Horsepower	3 horsepower
Mixer Type	Planetary	Transmission Type	Gear-Driven
Country of Origin	China	Material	Metal
Selling Unit	1/Each	Included	Mixing Bowl (Stainless Steel), Flat Beater, Dough Hook, Wire Whisk, Wire Guard
Control Type	Push Button	Product Weight	357 pound



## SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Product Width	21 inch	Product Depth	23.5 inch
Product Height	44.5 inch	Shipping Weight	397 pound
Application	Bakeries, Restaurants, Cafes, Commercial Kitchens, Home Kitchens	Bowl Material	Stainless Steel
No. of Speeds	3 Speeds	Series	KitchenCore Series
Bowl Capacity	40 quart	Design	Floor Model

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