



PrepMaster Series 20 Qt. Commercial Planetary Mixer

(Model: MPPM20)



★★★★★ (4.7/5)

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WARRANTY

1 Year Parts & Labor

SPECIAL FEATURES

- 20 Qt Capacity**
 20 qt stainless steel bowl with 13.2 lb dough capacity supports medium-scale bakery and kitchen operations.
- Durable Construction**
 Painted cast iron body provides stability and long-term durability in commercial kitchens.
- Certified & Safe**
 ETL Sanitation Listed, cETLus Listed, and NSF Certified for commercial kitchen compliance.
- Three Mixing Speeds**
 Variable planetary speeds of 113, 168, and 386 RPM allow versatile mixing, kneading, and emulsifying.
- Included Attachments**
 Comes with stainless steel bowl, hook, whip, and beater for multiple food preparation tasks.
- Warranty Included**
 Includes a 1-year warranty by the manufacturer covering parts and labor.



PRODUCT OVERVIEW

The PrepMaster Series 20 Qt. Commercial Planetary Mixer is designed for medium-sized kitchens and bakeries for mixing, kneading, and emulsifying tasks in commercial kitchens. It features a 20 qt stainless steel bowl with a 13.2 lb dough capacity and a single bowl configuration. The mixer provides three planetary speeds—113, 168, and 386 RPM—for versatile mixing performance.

Constructed from painted cast iron in a white and silver finish, it offers durability and stability during heavy use. Overall dimensions are 22.4" (L) x 18.5" (W) x 30.7" (H), and the unit weighs 216 lb, providing a stable base for consistent mixing results.

This electric mixer operates on 110 V, 9 A, 1 Phase with 1.1 kW wattage and a 1.5 HP gear-driven motor. It includes heavy-duty, abrasion-resistant transmission and variable speed control for reliable and precise operation. The mixer comes with a stainless steel bowl, hook, whip, and beater for multiple food preparation applications.

Safety and hygiene certifications include ETL Sanitation Listed, cETLus Listed, and NSF Certified for commercial use. The mixer includes a 1-year warranty by the manufacturer covering parts and labor.

CERTIFICATIONS

ETL Sanitation Listed

cETLus Listed

NSF Certified

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Amps	9 ampere	Capacity	20 quart
Color	White/Silver	Phase	1 Phase
Plug Type	NEMA 5-15P	Power Type	Electric
Type	Planetary Mixer	Usage	Medium Duty
Voltage	110 volt	Wattage	1.1 kilowatt
Hertz	60 hertz	Horsepower	1.5 horsepower
Transmission Type	Heavy-Duty, Abrasion-Resistant	Country of Origin	China
Material	Painted Cast Iron	Selling Unit	1/Each
Included	Bowl, Hook, Whip, Beater (Stainless Steel)	Motor Type	Gear Driven Motor
Control Type	Variable Speed Control	Product Weight	216 pound



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Product Width	18.5 inch	Product Height	30.7 inch
Product length	22.4 inch	Shipping Height	36.2 inch
Shipping Length	23.6 inch	Shipping Weight	242.5 pound
Shipping Width	20.4 inch	Dough Capacity	13.2 pound
Application	Ideal For Medium Sized Kitchens & Bakeries	Bowl Material	Stainless Steel
Number of bowls	1 Bowl	Noise Level	65 db
Bowl Depth	11.5 inch	Bowl Diameter	14 in
Mixer Speeds	113/168/386 RPM	No. of Speeds	3 Speeds
Series	PrepMaster Series		

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Model: PMPM20



SALES & SUPPORT
(866) 446-7322



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