



ChefPro Series Countertop Milkshake Mixer with Single Spindle & Speed, 120V

(Model: CPMSM120)



★★★★★ (4.7/5)

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WARRANTY

Parts & Labor: 1 Year

:

SPECIAL FEATURES

- ✓ **High-Speed Mixing**
3,440 RPM motor speed supports structured mixing operations for milkshakes and frozen desserts in commercial kitchens.
- ✓ **Stainless Construction**
Stainless steel body supports structured use in commercial beverage and dessert preparation environments.
- ✓ **Certified Compliance**
NSF Certified, CE Certified, cULus Listed, and RoHS Compliant construction supports commercial kitchen standards.
- ✓ **Single Spindle Design**
Single spindle with cone-shaped agitator supports uniform mixing of ice cream, fruit, cookies, and candy.
- ✓ **Splash Protection**
Removable splash guard supports controlled mixing operations in beverage service areas.
- ✓ **Warranty Coverage**
It includes a 1 year parts & labor warranty and 3 years motor base parts warranty by the manufacturer.



PRODUCT OVERVIEW

The ChefPro Series Milkshake Mixer from the Mix'n Machine Series is designed for commercial kitchens, ice cream parlors, cafés, and beverage service counters requiring structured mixing operations. Constructed with stainless steel in a silver finish, it supports countertop installation. The unit measures 10" (L) x 8.3" (W) x 24" (H) and features a single spindle configuration with a cone-shaped agitator for mixing applications in foodservice environments.

The ChefPro Series Milkshake Mixer operates on 120 V, 50/60 Hz, single-phase power with 2.6 A current and NEMA 5-15P plug type. It runs at 3,440 RPM with a brushless induction motor designed for consistent mixing speed. The unit is configured as a single-speed mixer suitable for commercial beverage preparation workflows.

The ChefPro Series Milkshake Mixer includes a removable splash guard and switch-based control system for structured operation in commercial kitchen environments. It is designed for mixing cookies, candy, fruit, ice cream, and frozen yogurt in beverage and dessert preparation settings. The single spindle and cone-shaped agitator support uniform mixing in foodservice applications.

The ChefPro Series Milkshake Mixer is NSF Certified, CE Certified, cULus Listed, and RoHS Compliant for commercial kitchen use. It includes a 1 year parts & labor warranty and 3 years motor base parts warranty by the manufacturer. The shipping weight is 28 lb, supporting handling and installation planning in commercial beverage stations.

CERTIFICATIONS

NSF Certified

CE Certified

cULus Listed

RoHS Compliant

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Amps	2.6 ampere	Control Type	Switch
Features	Single Spindle, Cone Shaped Agitator, Removable Splash Guard	Phase	1 Phase
Plug Type	NEMA 5-15P	RPM	3,440 RPM
Style	Single	Type	Milkshake Mixer
Usage	Suitable for Mixing Cookies, Candy, or Fruit with Ice Cream or Frozen Yogurt	Voltage	120 volt
Hertz	50/60 hertz	Country of Origin	China
Material	Stainless Steel	Color	Silver
Selling Unit	1/Each	Product Weight	21.9 pound
Product Width	10 inch	Product Depth	8.3 inch
Product Height	24 inch	Shipping Weight	28 pound



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Series	ChefPro Series	Motor Type	Brushless Induction Motor
Installation Type	Countertop	No. of Speeds	1 Speed
Product Line	Mix'n Machine Series		

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