



ChefPro Series Countertop Frozen Dessert Mixer with Permanent Hard Ice Cream Agitator, 120V

(Model: CPCFDM120)



★★★★★ (4.7/5)

Buy Now

WARRANTY
1 Year Limited Warranty

SPECIAL FEATURES

- ✓ **Frozen Dessert Mixing**
The mixer is specified for mixing ice cream, frozen yogurt, and milkshakes in commercial kitchen operations.
- ✓ **Countertop Design**
The freestanding countertop design measures 8.31" (L) x 10" (W) x 24" (H).
- ✓ **Certified Equipment**
The mixer is NSF Certified, UL Certified, and CE Certified.
- ✓ **Brushless Motor**
The 1/4 HP brushless induction motor operates at 3,440 RPM with 1 spindle.
- ✓ **Mixing Accessories**
The unit includes a permanent hard ice cream agitator and a removable splash guard.
- ✓ **Warranty Coverage**
It includes a 1-year limited warranty by the manufacturer.



PRODUCT OVERVIEW

The ChefPro Series Frozen Dessert Mixer is suitable for restaurants, cafés, ice cream shops, and commercial kitchen dessert preparation. It features stainless steel construction with a silver finish and a countertop freestanding design. Overall dimensions are 8.31" (L) x 10" (W) x 24" (H). The mixer is part of the Mix'n Machine product line.

This frozen dessert mixer is designed for mixing ice cream, frozen yogurt, and milkshakes. It features 1 spindle, a 1/4 HP brushless induction motor, and operates at 3,440 RPM. The unit includes a permanent hard ice cream agitator and a removable splash guard.

The mixer operates on 120 V, 2.6 A, 50–60 Hz, and single-phase power. It includes a NEMA 5-15P plug for electrical connection. The unit is supplied with a permanent hard ice cream agitator for frozen dessert preparation.

The mixer is NSF Certified, UL Certified, and CE Certified. It includes a 1-year limited warranty by the manufacturer. The unit is supplied as a countertop frozen dessert mixer for commercial kitchen beverage and dessert preparation applications.

CERTIFICATIONS

NSF Certified

UL Certified

CE Certified

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Amps	2.6 ampere	Features	Permanent Hard Ice Cream Agitator, Removable Splash Guard
Phase	1 Phase	Plug Type	NEMA 5-15P
RPM	3,440 RPM	Style	Freestanding
Type	Frozen Dessert Mixer	Usage	Great for Mixing Ice Cream, Frozen Yogurt and Milkshakes
Voltage	120 volt	Hertz	50-60 hertz
Horsepower	1/4 horsepower	Country of Origin	China
Material	Stainless Steel	Color	Silver
Selling Unit	1/Each	Product Weight	21.9 pound
Product Width	10 inch	Product Depth	8.31 inch
Product Height	24 inch	Shipping Weight	24.9 pound



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Series	ChefPro Series	Included	Permanent Hard Ice Cream Agitator
Motor Type	Brushless Induction Motor	Installation Type	Countertop
Product Line	Mix'n Machine	Number of Spindles	1 Spindle

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