

# The Artisan Series 5 TAND MIXER

# **ARTISAN SE**

# www.baker.com.my







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**INTRODUCTION** 



**UNBOXING** 



# **PRODUCT SIZE**



# **FEATURES**



Transparent anti splash plastic lid cover



Strong suction non slip rubber feet



304 Stainless Steel 10L bowl



**Head Mechanism** with safety switch



Overheating protection

# **COLORS**





# **SPECIAL FEATURES**

# **FUNCTION**

# This feature allows

you to set a specific duration for mixing, ensuring consistent results for your recipes also can avoid overmixing or undermixing your dough or batter.

# **MIXTURE CAPACITY**

Ability to handle larger batches of dough or batter. With a larger capacity, you can ingredients at once, saving time and effort in the baking

# **9 SPEED ROTATION**

Enhanced precision and control over the mixing process. Users can adjust the mixer's speed to precisely match the requirements of various recipes. Having more speed settings can make it easier to tackle a wide range of mixing tasks.

# **PULSE FUNCTION**

Enables short bursts of mixing at variable speeds. Have more control over the texture and consistency of your batter. This precision can be especially beneficial for recipes that require careful handling or where you want to maintain specific textures in your final product.

### **ATTACHMENT**





# **SPECIFICATIONS**

Capacity: 10 Liters **Dough Capacity:** 1.5 kg 1500 Watts Power: Voltage: 220-240VAC Frequency: 50-60Hz Net Weight: 7.9 kg **Gross Weight:** 8.5 kg