

COMMERCIAL BATTER MIXER

The Maxel Commercial Batter Mixer lets you mix rice and urad dal batter in a jiffy! Whether it's the preparation of fluffy idlis or soft dosas, this mixer ensures that the texture and flavour are consistent and of good quality.

The Machine drum has a tilting feature which makes it easy to empty the batter. Cleaning is a breeze with this model, and it is suitable for all types of commercial kitchens.



Features



High Speed
For Faster Mixing



4 Obstacle Design
For Uniform Mixing



Steel Lid
For Safety



Tiltable Up To
108° Degree



Leg Bushes For
Lesser Noise
And More Stability



SS Drum
& Parts



Vibration Resistive
Motor Bed



Sturdy
T Stand



Leak Free & Less
Load Transmission
Gear Box



Dedicated tilt
position for feeding

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Technical Specifications

| Product Code | Capacity in Litres/hr | Motor Power in HP | Motor Phase | Mixing Time in Minutes | Vessel Size (Dia x H) | Machine Dimension (LxBxH) | Machine Weight in kg |
|--------------|-----------------------|-------------------|-------------|------------------------|-----------------------|---------------------------|----------------------|
| LEP1005 | 150 | ½ | 1 | 5 | 14"x14" | 24"x19"x45" | 80 |
| LEP1008 | 300 | 1 | 1 | 5 | 16"x16" | 26"x21"x47" | 100 |
| LEP1011 | 300 | 1 | 3 | 5 | 16"x16" | 26"x21"x47" | 100 |
| LEP1013 | 500 | 1 ½ | 1 | 5 | 18"x18" | 28"x24"x52" | 120 |
| LEP1016 | 500 | 1 ½ | 3 | 5 | 18"x18" | 28"x24"x52" | 120 |
| LEP1122 | 750 | 2 | 1 | 5 | 20"x20" | 32"x25"x53" | 145 |
| LEP1125 | 750 | 2 | 3 | 5 | 20"x20" | 32"x25"x53" | 145 |

Machine with above product codes operate on 220V 50Hz.

*Above data is subject to change without any prior notice

For 110V 60Hz & 304 food grade SS variants, please visit our website.

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