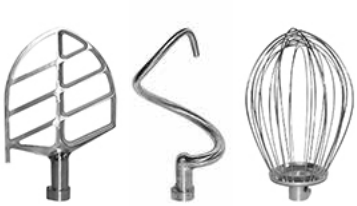
HEAVY DUTY PLANETARY MIXERS

YASAKI

- B10GC and B20GC - Gear driven
- B40CP - Belt driven
- Steel and cast iron body
- Stainless steel dough hook, wire whisk, flat beater and bowl
- 304 Grade stainless steel Safety guard
- Heat treated hardened steel alloy gears
- Full copper motor
- Timer
- Overload switch
- Safety guard open switch
- Bowl lift switch
- Bowl load switch
- 1.5m Cord with Plug: Actual length is 1.87 meter, but some are inside of the machines



INCLUDED



B10GC



B20GC



B40CP

Code	Litres	Max Dry Ingredients* (kg)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
B10GC	10	2.5	433x459x624	45	240	0.6/10
B20GC	20	5	508x537x806	65	240	1.1/10
B40CP	40	9	725x702x1190	170	240	2.1/10

* Maximum capacities are based on dry bread flour & a MINIMUM of 55% water content.Overloading machines and/or using the incorrect speed can cause damage & will void warranty. Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ