



Here's what you should know about Commercial Mixers before you buy:

Looking to purchase a commercial mixer? Consider the application first, because that will determine what type of mixer you need. Commercial mixers come in two types, with numerous features and accessories to meet varying demands. Spiral mixers are used primarily for mixing dough and are equipped with a static agitator. A dough hook attachment mixes the ingredients as the bowl rotates. Spiral units can mix small batches without requiring additional equipment. Planetary mixers are versatile machines that can mix, whip, stir, chop, shred or blend just about any combination of ingredients. As the attachments rotate during mixing, the agitator rotates around the bowl, combining ingredients quickly and efficiently. Most planetary mixers come with a selection of attachments, including beaters, a wire whisk and a mixing bowl; they also may include a dough hook. They may require smaller attachments and bowls for mixing small batches. Both types are available in floor or tabletop configurations and in a wide variety of capacities. Many commercial mixers include timers. These can prevent over-mixing of ingredients and increase productivity, as they allow crewmembers to attend to other duties instead of staying by the machine to monitor and end mixing.

Brands: Berkel; Doyon; Eurodib; Globe; Hamilton Beach; Hobart; Kitchen-Aid; Prison Bilt; Robot Coupe; Univex; Varimixer; Vollrath; Waring.

Configuration: Floor; Tabletop

Commercial mixers are available in floor – or standup – and tabletop configurations. Most high-volume models (more than 30-quart) are floor mixers. Tabletop models are typically 30-quart capacity or less.

Drive: Gear Driven; Belt Driven

Commercial mixers are powered by either gear-driven or belt-driven motors. Gear-driven motors tend to be more reliable for heavy-duty mixing requirements but require more maintenance and produce higher noise levels. Belt-driven motors are typically used for less demanding jobs because high stress causes wear to the belt; they don't require as much maintenance and are quieter than gear-driven motors.

Capacity: 5 to 60 quarts