



Excellence since 1928

# KI

## BATTER & LIQUID MIXER

### METCALFE KI MIXER

The KI Batter Mixer not only offers consistent quality, but its fast mixing action can produce perfectly smooth batter in under sixty seconds. The reason is that the KI has been designed specifically with batter mixing in mind - it operates at one fixed speed, just the right speed for whisking, and is fitted with an efficient beater that ensures a perfect mix every time. The same excellence of mix can be obtained with dried milk, custards, gravies and sauces.

### PRODUCT FEATURES

- Just switch on and add dry ingredients to the vortex around the beater. One minute later you have a perfectly smooth, even mix
- Simplicity of construction means there is little to go wrong and minimal maintenance requirements
- The body is in a paint-free durable plastic and the bucket is in stainless steel - hygienic and easy to clean
- Tubular stand, stainless steel bucket and beater supplied as standard.



### SPECIFICATIONS

Overall dimensions mm H x W x D	Processing quantity	Capacity	Weight	Motor	Power
530 x 320 x 550	6.75 litres (12 pint mix in 1 min)	9 litres (2 gallon bucket)	14kgs (30lbs)	0.75kw	240 volt 50Hz

Stockists:

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