

# PLANETARY MIXERS

## AGITATORS AND ATTACHMENTS

Planetary mixers need the proper attachments and agitators for optimal performance. Whips, beaters, dough hooks, whisks and pastry knives are common kinds of agitators used for bowl mixing.



### C Wing Whip

Best for maximum blending of air into light products. Applications include whipping cream, beating egg whites, light icings and meringues.



### D Wire Whip

Good for heavy whipping. Applications include light creaming and beating, potatoes, butter, mayonnaise, and light icing.



### E Dough Hook

Used for mixing, stretching and folding most bread, roll and pizza doughs. Also good for lighter breads.



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### I Heavy-Duty Wire Whip

Used for heavy whipping. Applications include sponge cakes and light marshmallow.



### P Pastry Knife

Combines shortening with flour, and is ideal for light pastry shells, flaky pie doughs and similar mixes.



### Bowl Scraper

Used for scraping the sides of the bowl after operation.



### B Flat Beater

Multi-purpose agitator, good for mashing potatoes, mixing cakes, batters, icings, creaming/uniform dispersion of ingredients



Use attachments VS9 and Meat Chopper to slice, grate, shred and chop with the mixer.



HL200 with VS9



Meat chopper attachment



VS9 Slicer / Shredder attachment