



PLANETARY MIXER



STANDARD FEATURES

- Belt-drive 3-Speed Motor
- Available with 40 and 60 liter capacities
- Detachable mixing elements and bowl
- Lever operated bowl lift
- Safety sensors
- AISI 304 Bowl and mixing elements
- Timer
- Optional electronic panel
- Corrosion resistant body
- Silent operation
- Comes with dough hook, beater, balloon whisk

Features

- Three-speed motor offers a great deal flexibility and countless applications.
- Optional electronic panel allows a standard operations. Electronic panel allows you to set the each speed for exact time periods. Thusly, you can get the same results everytime without monitoring the mixer.

Design

- Mixing elements and the bowl can be detached easily making it easy to clean.

Applications

- Great for pizza, bread, pastry & bakery dough, Genoese, cream, mayonnaise, souffle and many other products.

TECHNICAL FEATURES

MODEL	PM 60	PM 40
TOTAL POWER(KW)	2,2	2,2
FEEDING VOLTAGE (V)	220/380	220/380
FREQUNCY (HZ)	50 / 60	50 / 60
DIMENSIONS (MM)	63x91x137	63x97x137
MAXIMUM TILT	5°	5°
CLASS	1	1
PRODUCTION CLASS	IP 20	IP 20
WEIGHT (kg)	210	205
CAPACITY (LT)	60	40