

**PLANETARY MIXER**

**CONSTRUCTION & FEATURES**

Heavy-duty, all-purpose mixers designed for powerful, planetary mixing action to thoroughly blend, mix and aerate all ingredients with consistent and predictable results.

- Body construction with advanced casting tech-unique and special painting for easy cleaning and maintenance;
- Balancing mechanical design for stable operation
- Heavy duty motor, gear for durability, strong performance with low noise
- Timer control to reach better work efficiency; Automatic shut-o for better safety of the operator
- Gear-driven 3-speed, life-time gear box, ideal for cake paste and light product mixing
- Standard accessories: SS#304 mixing bowl and wire whip
- Different capacity available for selection: 7L/20L/40L/60L/80L



<b>SPECIFICATIONS</b>	<b>Model</b>	<b>PM7</b>	<b>PM20</b>	<b>PM40</b>
	Dimension W/D/H	250x400x450mmH	500x580x850mmH	690x700x1090mmH
	Bowl capacity	7 L	20 L	40 L
	Driven	Gear	Gear	Gear
	Power	0.12 kw	0.35 kw	1.2 kw
	Voltage	220V/1Ph/50Hz	380V/3Ph/50Hz or 220/1Ph/50Hz (Optional)	
	Weight	18kg	120kg	210kg

**PLANETARY MIXER**



SPECIFICATIONS	Model	PM60	PM80
	Dimension W/D/H	700x850x1340mmH	750x900x1410mmH
	Bowl capacity	60 L	80L
	Driven	Gear	Gear
	Power	3 kw	4 kw
	Voltage	380V/3Ph/50Hz	380V/3Ph/50Hz
	Weight	380kg	420kg