

Planetary Mixer - 20QT

PROMIX

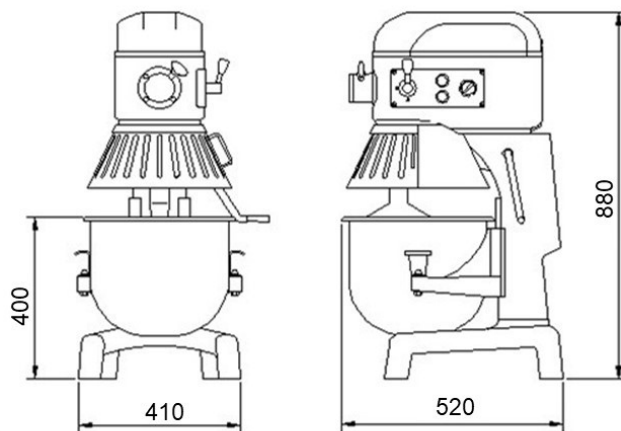
Model PM-20A

The PROMIX belt-driven Planetary Mixer is suited to Bakeries, Restaurants and Catering Services

Features:

- All-purpose mixer designed for the use in bakeries, restaurants, catering services and other food operations
- Belt-driven planetary mixer with 3 fixed speeds
- Equipped with s/s bowl, flat beater, dough hook and wire whip in cast aluminium
- Stainless steel safety guard with open stop switch
- Long life gear-box
- Easy speed-shifting
- Heavy duty construction
- Powerful motor

Optional :
#12 Hub attachment drive (PM-20HA)



| Model | Bowl Capacity | Power / Voltage | Dimensions WxDxH (mm) | Speed (RPM) | Weight (KG) |
|--------|----------------|--------------------|-----------------------|-------------|-------------|
| PM-20A | 20 Quart (19L) | 0.5HP / 230V/ 50HZ | 708x1010x1350 | 143/265/482 | 98 |