

Planetary Mixer - 30QT

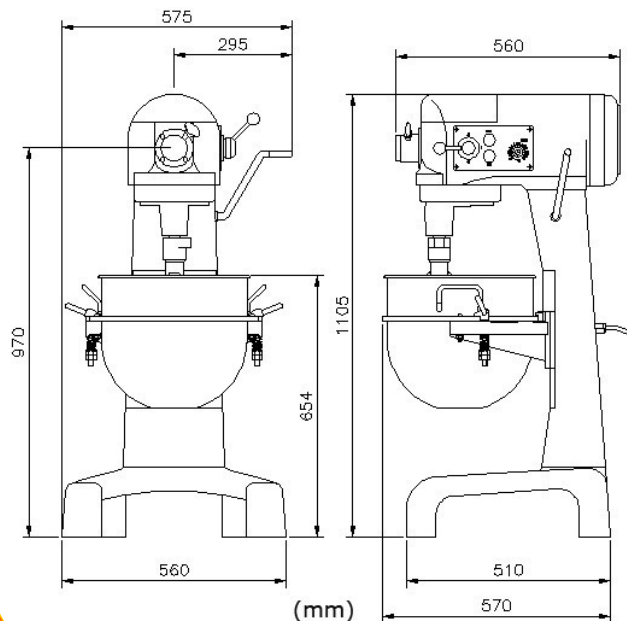
PROMIX

Model PM-30

The PROMIX gear-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
- Full gear driven planetary mixer with 3 speeds
- Equipped with 15 minute timer
- 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
- Equipped with a #12 attachment hub



Model	Bowl Capacity	Power / Voltage	Dimensions WxDxH (mm)	Speed (RPM)	Weight (KG)
PM-30	30 Quart (28.5L)	1HP / 230V	575x570x1105	95/195/356	185