



EQUIPMENT

PLANETARY MIXER PM-20



Heavy-duty mixers are designed to operate safely and efficiently under heavy work conditions. These mixers are built to the safety standards of CE & EMC, utilizing stainless steel safety guards. A virtually silent hardened alloy gear transmission is powerful enough to keep up with peak demands. Our gears are 25% greater in size than those in competitive models.

STANDARD FEATURES

- 6 ft. flexible 3 wire cord and ground prong/plug
- Air cooled grease packed ball bearing
- Heat-treated, hardened alloy, precision milled gear transmission
- Stainless steel bowl equipped with dough hook, flat beater, and whip
- 3 speeds available: low, high, & intermediate
- Emergency stop button
- Equipped with thermal overload protection
- Equipped with #12 hub attachment to power optional PLM mincer or PLV vegetable slicer attachments
- Equipped with removable safety guard
- Metallic bronze epoxy enameled top
- Metallic gray epoxy enameled bottom
- Sturdy hand lever adjusts bowl height, locks bowl into place

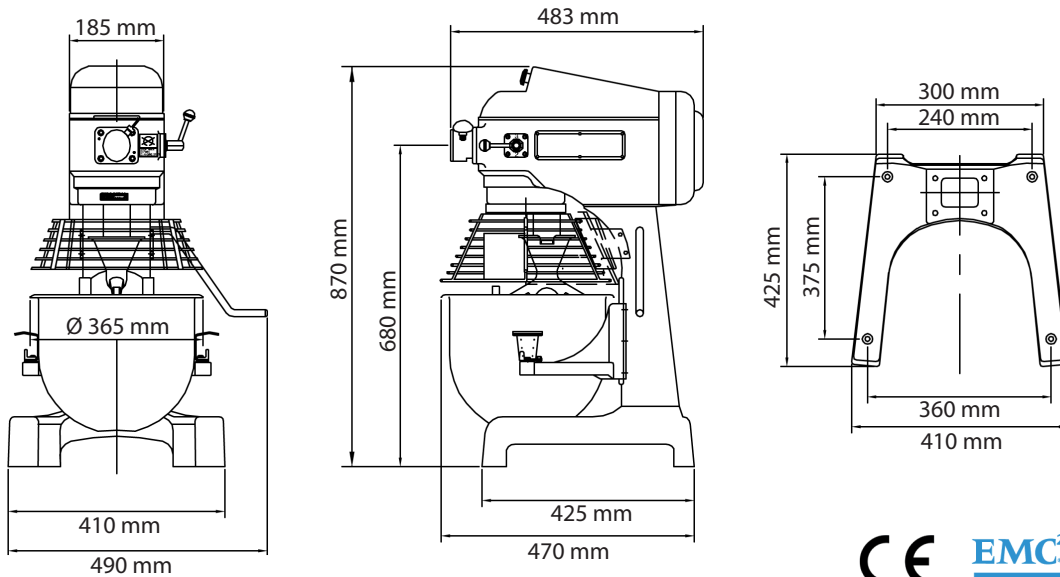
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Technical Data

Motor	1/2 HP 0.37 kW
Electric	220/50/60/1 or 120/60/1
Bowl capacity	20 Quarts 18.83 Liters
Agitator speed	Low: 106 RPM Intermediate: 196 RPM High: 358 RPM
Hub speed	Low: 59 RPM Intermediate: 110 RPM High: 201 RPM
Gear/belt transmission	Precision milled gear transmission
Machine dimensions (L x W x H)	483 mm x 490 mm x 870 mm (19.02" x 19.29" x 34.25")
Net weight	80 Kg (176.37 lbs.)
Shipping weight	100 Kg (220.46 lbs.)

Detail & Dimensions



As continued product improvement is a policy of Powerline, specifications are subject to change without notice.



POWERLINE EQUIPMENT COMPANY

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