

# Planetary Mixer

# 40-quart Electronic



American Baking Systems now offers a Multi-Speed, High-torque, Positive-drive Planetary Mixer, which is designed for Bakeries, Supermarkets, and Restaurants.

- *Bakery Equipment*
- *Consulting*
- *Design*

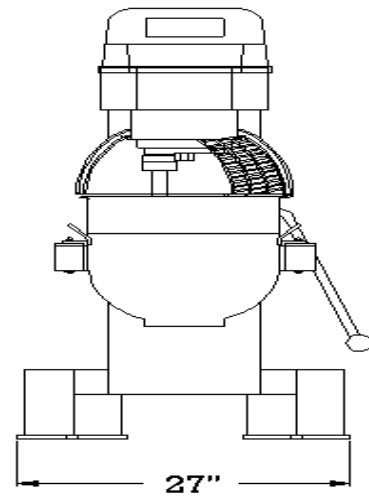
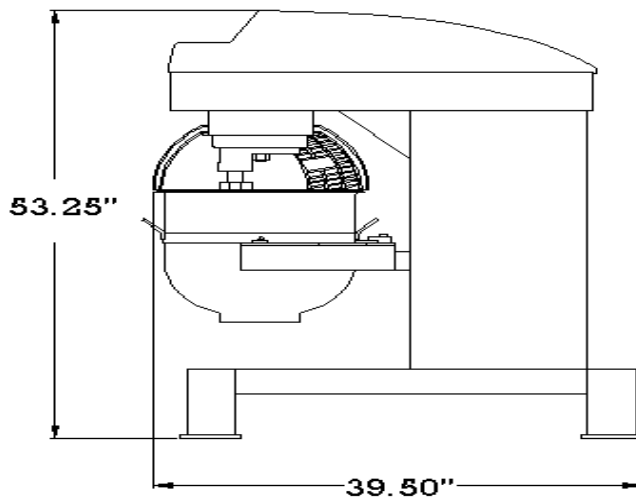


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## Features

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- Solid steel construction
- Timed or un-timed operation
- Ten Speeds - selectable without stopping
- Quiet operation
- Flour Capacity: 11.4 kg / 25 lbs
- Dough Capacity: 18.1 kg / 40 lbs
- No Gearbox to service or leak
- Stainless steel bowl and wire whip
- Stainless steel hook and paddle
- Slow start in all speeds—No product loss on start-up
- 220 Volt 3 Phase 60 HZ 8 Amps 2 HP



## NOTES:

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- Supplied with 6-foot cord with grounding twist lock plug.
- 40/20L Machine is supplied with two bowls, hooks, paddles, and whips in each size - 40 and 20 Qt.
- Shipping weight: 900 pounds, Freight Class 85
- All dimensions are in inches and are approximate.
- Specifications are subject to change without notice.



Meets UL763 and NSF-8 Standards

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