

GENERAL PURPOSE PLANETARY MIXER



- Small foot print
- Metallic gray design
- Easy to clean
- Gear driven motor
- Quiet design allows implementation in any area of your business
- Easy to operate controls
- Safety guard with easy to feed chute
- Reduced energy consumption.
- Heavy duty motor
- Thermally protected to prevent overheating
- Timer
- Emergency stop

WARRANTY

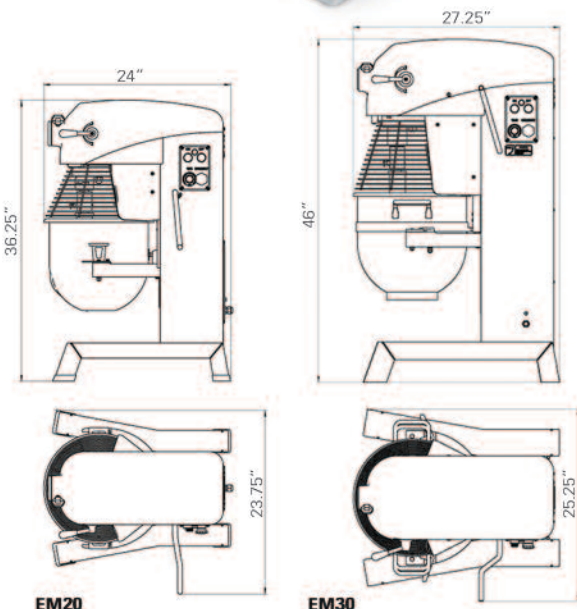
One year labor and two years parts warranty

COMES STANDARD WITH:

- 1 Set of Stainless Steel Accessories:
Bowl, Flat Beater, Whip, Dough Hook
- Manual Bowl Lift
- #12 Driven Hub (Accessories Sold Separately)
- Cord & Plug

OPTIONAL:

- Hub Attachments (Meat Grinder & Slicer/Shredder)
- Bowl Dolly
- Equipment Stand



| | EM20 | EM30 |
|------------|---|----------------|
| HEIGHT | 36.25" | 46" |
| WIDTH | 23.75" | 25.25" |
| DEPTH | 24" | 27.25" |
| WEIGHT | 300lbs (136kg) | 472lbs (214kg) |
| ELECTRICAL | 120 Volt / 60 HZ / Single Phase NEMA 5-15P | NEMA 5-20P |
| AMPS | 12 Amps | 16 Amps |
| KW | 1.5 KW | 2.0 KW |
| HP | 2 HP | 2.5 HP |

| | RPM'S | |
|--------|-------|-----|
| LOW | 120 | 112 |
| MEDIUM | 271 | 206 |
| HIGH | 389 | 351 |

| | lb-(kg) | lb-(kg) |
|--------------------------------|----------|-----------|
| Max weight of finished product | lb-(kg) | lb-(kg) |
| Dough, Heavy Bread 55% AR | 15-(7) | 25-(11.5) |
| Dough, Bread or Roll 60% AR | 20-(9) | 30-(14) |
| Dough, Whole Wheat 70% AR | 20-(9) | 30-(14) |
| Dough, Thin Pizza 40% AR | n/r | n/r |
| Dough, Med Pizza 50% AR | 10-(4.5) | 15-(7) |
| Dough, Thick Pizza 60% AR | 20-(9) | 30-(14) |

*Note: Cannot be sold in Province of Quebec.