TECHNOKITCHEN FABRICATIONS

PLANETARY MIXER 60 L

ISM-PM60



STANDARD FEATURES

Bowl guard · gear drive · 2 kW · 380 V

- A 60 L stainless-steel bowl for large batches of cream, meringue, cake batter, fillings and dough: the volume for bakeries, pastry shops, hotels and central kitchens.
- Planetary action: the tool turns on itself while it travels round the bowl, so it reaches the whole batch and mixes it evenly.
- Gear-driven speeds selected with a lever on the head; stop the mixer before changing speed.
- A hinged stainless-steel guard covers the bowl while it turns; the bowl lifts by hand and is held by clamps.
- Red rotary main switch and a 2 kW motor on a 380 V / 50 Hz three-phase supply, in a painted metallic grey body.

PRODUCT SPECIFICATIONS

Bowl	60 L stainless steel
Drive	Gear, lever speed selector
Safety	Hinged bowl guard
Bowl lift	Manual, with clamps
Power	2 kW
Energy source	380 V / 50 Hz, three phase

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