



EQUIPMENT

PLANETARY MIXER PM-60



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
- Long lasting rubber composite cogged belt
- 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
- 15 minute timer
- 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

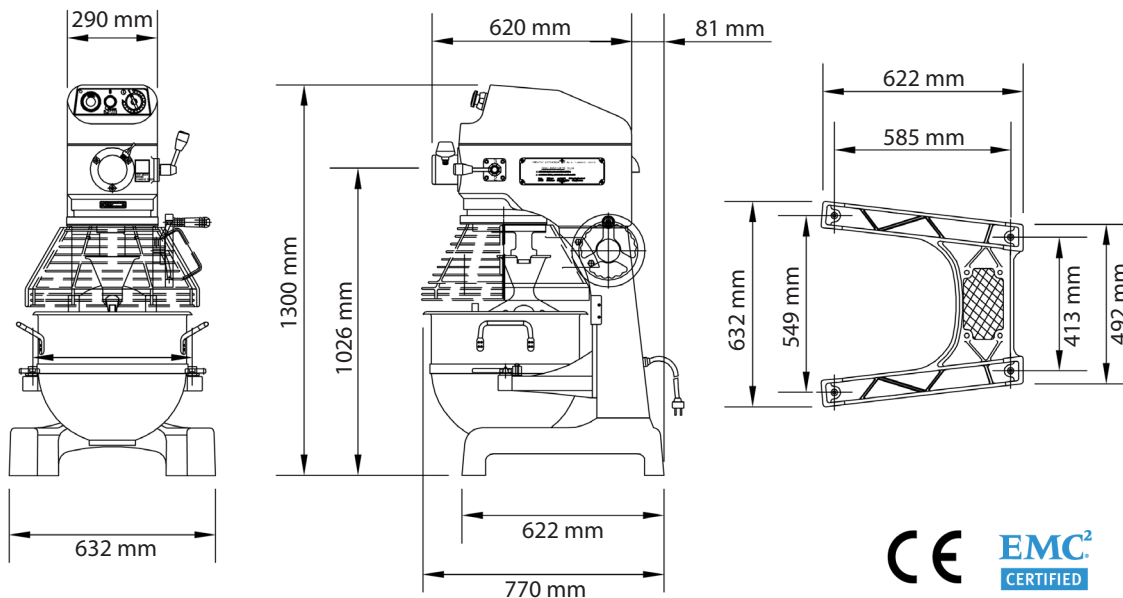
PLANETARY MIXER

PM-60

Technical Data

Motor	3 HP 1.5 kW
Electric	380/415/50/3 or 220/440/480/60/3
Bowl capacity	60 Quarts 56.78 Liters
Agitator speed	Low: 99 RPM Intermediate: 176 RPM High: 320 RPM
Grinder speed	Low: 60 RPM Intermediate: 108 RPM High: 197 RPM
Gear/belt transmission	Precision milled gear transmission with cogged belt
Machine dimensions (L x W x H)	770 mm x 632 mm x 1300 mm (30.32" x 24.88" x 51.81")
Net weight	270 Kg (595.25 lbs.)
Shipping weight	310 Kg (683.43 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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