

EQUIPMENT



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.

PLANETARY MIXER PM-80

STANDARD FEATURES

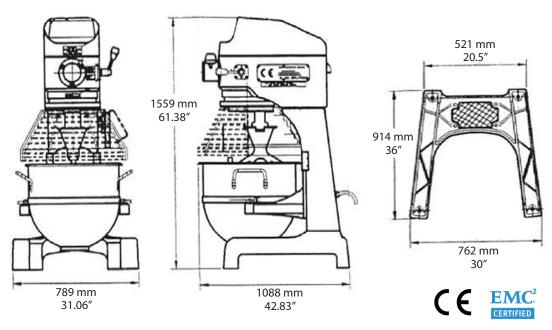
- Automatic/manual bowl drive option
- 6 ft. flexible 3 wire cord and ground prong/plug
- Air cooled grease packed ball bearing
- Heat-treated, hardened alloy, precision milled gear transmission
- Long lasting rubber composite cogged belt
- Stainless steel bowl equipped with dough hook, flat beater, 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-80

Technical Data

Motor	3 HP (Manual) 1/8 HP (Automatic)
Electric	415/50/3 or 380/60/3
Bowl capacity	80 Quarts 75.71 Liters
1st gear speed	69 RPM
2nd gear speed	121 RPM
3rd gear speed	204 RPM
4th gear speed	356 RPM
Gear/belt transmission	Precision milled gear transmission with cogged belt
Machine dimensions (L x W x H)	1088 mm x 789 mm x 1559 mm (42.83" x 31.06" x 61.38")
Net weight	455 Kg (1003.1 lbs.)
Shipping weight	550 Kg (1212.54 lbs.)

Detail & Dimensions



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



POWERLINE EQUIPMENT COMPANY