



EQUIPMENT

PLANETARY MIXER PM-30



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

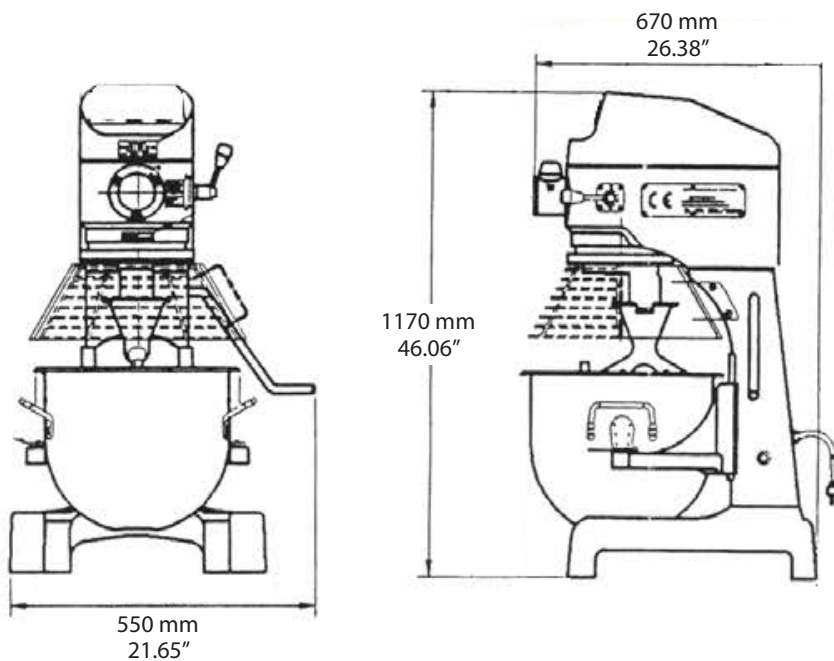
PLANETARY MIXER

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Technical Data

Motor	1 HP 0.75 kW
Electric	115/60/1, 220/50/60/1, or 440/480/60/3
Bowl capacity	30 Quarts 28.39 Liters
Agitator speed	Low: 99 RPM Intermediate: 176 RPM High: 320 RPM
Hub speed	Low: 69 RPM Intermediate: 123 RPM High: 224 RPM
Gear/belt transmission	Precision milled gear transmission with cogged belt
Machine dimensions (L x W x H)	670 mm x 550 mm x 1170 mm (26.38" x 21.65" x 46.06")
Net weight	180 Kg (396.83 lbs.)
Shipping weight	210 Kg (462.97 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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