

# Planetary Mixers

Like in the cosmic planetary movement, the beaters in these mixers move like planets in the bowl so that the food is mixed thoroughly. Butler high performance planetary mixers are suitable for mixing of flour, foodstuff and also for egg beating. All parts are made of quality stainless steel to ensure that they meet the required hygiene standards for food. They are simple to operate and easy to clean.



PM-10, PM-20



PM-30, PM-40



PM-60

## Technical Specifications



Model	Bowl Volume	Power	Max Kneading Capacity	Mixing Speed (rpm)	Weight	Dimensions (W x D x H) in mm	Electricals
PM-10	10 ltrs.	0.6kw	2.5 kgs.	148/244/480	45KG	470x420x620	220V/50 Hz./ 1 Ph
PM-20	20 ltrs.	1.1kw	5 kgs.	462/317/197	65KG	540x470x810	220V/50 Hz./ 1 Ph
PM-30	30 ltrs.	1.5KW	7 kgs.	462/317/197	71KG	620x520x890	220V/50 Hz./1 Ph
PM-40	40 ltrs.	2.1KW	9 kgs.	520/187/120	170KG	600x750x1100	220V/50 Hz./1 Ph
PM-60	60 ltrs.	2.3KW	25 kgs.	458/221/114	400KG	600x750x1100	380V/50 Hz./3 Ph

Specifications are subject to change without prior notice due to continuous product development