

TRUFROST & BUTLER

Planetary Mixers - Premia Series

The Premia series Planetary Mixers from Butler feature a stepless 10 speed control that allows you to change the speed of the mixer without having to stop the machine. This feature saves time and minimises avoidable wear and tear. They come with a fixed, non-rotating bowl that is latched onto the base of the machine and can be raised into the mixing position, and inversely lowered to remove it. These mixers offer great versatility due to different attachments they come with. Often, bakers use the paddle attachment for blending or creaming products. This includes pie crust dough, scones, cookie dough or cake filling. The whip attachment is commonly used to aerate mixtures such as meringue, sponge cake, whipped cream, and mousse. And, the dough hook attachment is typically used in pizza shops and small bread bakeries. Like in the cosmic planetary movement, the beaters in these mixers move like planets in the bowl so that the food is mixed thoroughly. They are simple to operate, easy to clean and all parts are made of quality stainless steel to ensure that they meet the required hygiene standards for food.



PM-10 Premia



PM-20 Premia
PM-30 Premia



PM-40 Premia



PM-60 Premia

Technical Specifications



Model	Bowl Volume	Power	Max Kneading Capacity	Maximum Flour (KG)	Weight	Dimensions (W x D x H) in mm	Electricals
PM-10 Premia	10 ltrs.	0.75kw	3.75 kgs.	2.5	42KG	448x500x697	220V/50 Hz./ 1 Ph
PM-20 Premia	20 ltrs.	1.0kw	7.5 kgs.	5	65KG	484x605x813	220V/50 Hz./ 1 Ph
PM-30 Premia	30 ltrs.	1.1KW	10.5 kgs.	7	85KG	628x455x913	220V/50 Hz./1 Ph
PM-40 Premia	40 ltrs.	1.5KW	13.5 kgs.	9	128KG	675x745x1152	220V/50 Hz./1 Ph
PM-60 Premia	60 ltrs.	2.5KW	37.5 kgs.	25	338KG	766x923x1416	380V/50 Hz./3 Ph

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