

TRUFROST & BUTLER

Planetary Mixers

Butler Planetary Mixer features 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, PM-20



PM-30, PM-40



PM-60

Technical Specifications



Model	Bowl Volume	Power	Max Kneading Capacity	Maximum Flour (KG)	Mixing Speed (rpm)	Weight	Dimensions (W x D x H) in mm	Electricals
PM-10	10 ltrs.	0.6kw	3.75 kgs.	2.5	148/244/480	45KG	470x420x620	220V/50 Hz/ 1 Ph
PM-20	20 ltrs.	1.1kw	7.5 kgs.	5	462/317/197	65KG	540x470x810	220V/50 Hz/ 1 Ph
PM-30	30 ltrs.	1.5KW	10.5 kgs.	7	462/317/197	71KG	620x520x890	220V/50 Hz/1 Ph
PM-40	40 ltrs.	2.1KW	13.5 kgs.	9	520/187/120	170KG	600x750x1100	380V/50 Hz/3 Ph
PM-60	60 ltrs.	2.3KW	37.5 kgs.	25	458/221/114	400KG	600x750x1100	380V/50 Hz/3 Ph

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