

PLANETARY MIXERS



30R-001



30R-002



30R-003



30R-004

Compact design fits well on many equipment stands.

Sturdy Floor models for frequent commercial use.

FEATURES

- POWERFUL GEAR DRIVEN MOTOR WITH 3 ADJUSTABLE SPEEDS
- INCLUDES 304SS BOWL, STAINLESS STEEL WIRE WHIP, CAST ALUMINUM DOUGH HOOK AND CAST ALUMINUM FLAT BEATER
- WIRE BOWL GUARD FOR SAFETY
- #12 ATTACHMENT HUB ACCEPTS MOST #12 ATTACHMENTS SUCH AS MEAT GRINDERS AND FOOD PROCESSORS (MODELS 30R-002, 30R-003, AND 30R-004 ONLY)
- EASY TO USE ON/OFF BUTTONS, SPEED CONTROL AND BOWL LIFT
- ETL AND ETL SANITATION CERTIFIED
- ONE YEAR PRODUCT WARRANTY

SPECIFICATIONS

ITEM	WIDTH	DEPTH	HEIGHT	WEIGHT	VOLTS	WATTS	HP	#12 HUB?
30R-001	15.5"	15.5"	24"	79 LBS.	120	550	.75	NO
30R-002	21.85"	22"	31.3"	211 LBS.	120	1100	1.5	YES
30R-003	23.5"	24"	45"	374 LBS.	120	1500	1.75	YES
30R-004	23"	24"	45"	407 LBS.	240	2200	3	YES

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Each mixer comes with a stainless steel bowl, stainless steel wire whip, cast aluminum dough hook, and cast aluminum flat beater. (Size or shape may vary slightly, depending on model.)

MIXER CAPACITY CHART

INGREDIENT	ATTACHMENT	SPEED	30R-001	30R-002	30R-003	30R-004
MASHED POTATOES	BEATER	1,2,3	5 LB	12.5LB	15LB	22LB
CAKE BATTER	BEATER	1,2,3	8 LB	20LB	20LB	27LB
EGG WHITES	WHIP	1,2,3	1 PINT	1 QUART	1.5 QUARTS	2 QUARTS
WHIPPED CREAM	WHIP	1,2,3	1 QUART	2 QUARTS	3 QUARTS	4 QUARTS
BREAD & ROLL DOUGH (60% AR)	HOOK	1 ONLY	5 LB	20LB	25LB	35LB
HEAVY BREAD DOUGH (55% AR)	HOOK	1 ONLY	3 LB	15LB	20LB	28LB
PIZZA DOUGH, THIN (40% AR)	HOOK	1 ONLY	NOT ADVISED	NOT ADVISED	10LB	16LB
PIZZA DOUGH, MEDIUM (50% AR)	HOOK	1 ONLY	NOT ADVISED	NOT ADVISED	15LB	22LB
PIZZA DOUGH, THICK (60% AR)	HOOK	1 ONLY	NOT ADVISED	NOT ADVISED	25LB	32LB
DONUT DOUGH (65% AR)	HOOK	1,2	2 LB	8LB	12.5LB	18LB
WAFFLE/PANCAKE BATTER	BEATER	1,2,3	4 QT	8QT	10QT	16QT