

PLANETARY MIXERS

Jemi® PLANETARY MIXERS

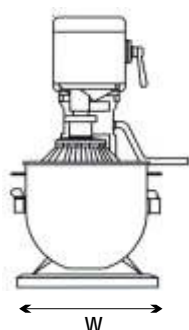
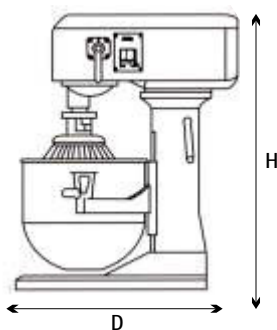


Heavy duty commercial planetary mixers
 High volume : workspace ratio
 Special motors for reliability & long life
 Superior design to other machines on the market
 Efficient & shock absorbing toothed-belt drive
 Interlocked safety guard
 All mixers have a stainless steel bowl
 Three-speed gearbox
 Interlocked safety guard and switching
 12 months parts and labour warranty

Three versatile fittings for
 whipping [icing, angel cakes, egg whites, sponghe cakes and whipped cream]
 mixing [mayonnaise mashed potato's, cookie dough, pie dough]
 kneading [spiral dough hook for rolls, pizza base, bread & egg noodles]

	PM10LF	PM20LF	PM30LF	PM40LF	PM60LF
Power	1/3hp	1/2hp	1hp	1.5hp	5hp
First Gear	130 rpm	110 rpm	80 rpm	80 rpm	99 rpm
Second Gear	278 rpm	225 rpm	168 rpm	166 rpm	176 rpm
Third Gear	430 rpm	475 rpm	310 rpm	316 rpm	320 rpm
Dough capacity	1kg	3kg	6kg	9kg	15kg
Barrel Capacity	10L	20L	30L	40L	60L
Width [mm]	410	560	600	600	910
Depth [mm]	380	500	520	560	760
Height [mm]	760	820	1050	1070	1500

RRP [ex GST] \$ 2,020.00 \$ 2,700.00 \$ 3,985.00 \$ 4,250.00 \$ 7,890.00



PM70LF [70L] & PM80LF [80L]
 models are available by special order
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 Price on application