

Planetary mixers

Heavy duty mixers with gear/belt transmission ideal for Pastry & Sponge mixes, Mashed potato, Sweet sauces & whipping cream

Features:

- Choice of 10, 20, 30 or 40 litre capacity
- 3 speed settings
- Gear or Belt drive
- Easy lifting/lowering of bowl by lever, wheel on AD40 model.
- Large emergency stop button
- Water proof start push button
- Stainless steel bowl
- Guard fitted with safety shut off switch
- Painted Silver finish
- UK plug fitted
- Supplied with – Whisk, Dough hook & beater
- 12 months parts and labour



Options:

- Static Stand or Mobile stand
- Spare Bowl



Technical details

Model	Capacity	Max Kneading	Dims w x d x h	Kg	Power Kw
AD10 – gear drive	10 Ltr	2.0kg	370 x 448 x 606	73	0.7 – 230v
AD20 – gear drive	20 Ltr	4.0kg	440 x 530 x 780	112	1.5 – 230v
BH30 – belt drive	30 Ltr	3.5kg	488 x 545 x 925	120	1.1 – 230v
AD35 – gear drive	35 Ltr	6.0kg	530 x 640 x 1000	94	1.1 – 415v
BH40 – belt drive	40 Ltr	4.5kg	630 x 620 x 1011	190	1.5 – 415v
AD40 – gear drive	40 Ltr	8.0kg	530 x 640 x 1000	190	2.7 – 415v