

Planetary Mixer ARM-30

"Building the Best Valued Mixers for the Smartest Consumers!"



Design

Heavy-duty, all purpose mixers use a powerful, planetary mixing action to thoroughly blend, mix and aerate all ingredients with consistent and predictable results.

Standard Accessories

- 30-quart s/steel bowl.
- Flat batter beater

Features

- 30-quart capacity
- 1-15minute timer for continuous or timed operation
- Powerful 1 HP motor
- 115v/60/1, 20amps (220v/60/1 and 220v/50/1 available at additional cost)
- 3-Speed gear box
- Transmission: Wide-faced, hardened alloy steel, helical gears fully sealed in transmission lubricant with heavy-duty ball bearings and clutch combine for highly dependable, quiet operation.
- Motor cooling system.
- New safety Guard available.
- NSF approved coating.
- Baked painting.
- Moisture resistant switches
- Motor thermal protector.
- No-volt Release: Prevents activation of the mixer in the event of power interruption
- Bowl lift: Manual bowl lift operated and self-locking in to position
- #12 size taper hub for attachments
- Cast base construction. Silver metallic finish using epoxy powder coat enamel for easy cleaning
- Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle

- Spiral dough hook
- Wire whip
- Safety bowl Guard
- Attachment hub

Optional Accessories

- #12 taper hub meat grinder (ARM-02A)
- #12 taper hub Vegetable shredder with plate holder (ARM-02B)
- Bowl dolly
- Reduction set
- EXTENDED WARRANTY up to 6 years

Specifications

Motor: 3-speed
1HP continuous
20 amps

Electrical: 115/60/1
220v/60/1 and 220v/50/1 available

Speed Range: Beater: 40-150
Hub: 105-338

Weight: Net: 396lbs (180kg)
Ship: 467lbs (212kg)

Dimensions: Width: 25" (635mm)
Depth: 25" (560mm)
Height: 46" (1168mm)

Shipping:
Width: 28" (711mm)
Depth: 28" (711mm)
Height: 52" (1320mm)