

PLANETARY MIXER SM-30HI

Standard features

1 Hp (0,75 kW) motor, grease packed ball bearing, air cooled; * 400V/50Hz/3Ph
Thermal over load protection
Front mounted controls: separate start and stop buttons so operators can shut down mixer immediately in an emergency situation.
3 fixed speeds
15 min. mechanical timer
High torque, permanently lubricated transmission
Heat treated, hardened alloy shaft operating with planetary action.
Stainless steel bowl guard with built in chute.
Safety interlocked bowl and bowl lift.
Non-slip rubber feet
#12 attachment hub
Hard wire cord with no plug

Transmission

Heat treated, hardened alloy, precision milled gears operate with planetary action. Gears are packed in a long-lasting, high pressure grease. Planetary gears are driven by an oversized cog-wheel, which is in turn driven by a cogged belt powered by the motor drive shaft. Cogged belt is a long-lasting, rugged fibre/rubber composite. This unique design yields high-torque mixing power while avoiding the high cost encountered repairing direct-drive transmission components.

Speeds

Agitator rpm / hub rpm
1.Low speed: 93 / 60
2.Intermediate speed: 165 / 108
3.High speed: 319 / 197

Standard equipment

Standard equipment includes a 30 qrt (28 l.) high quality stainless steel bowl, 1 dough hook and 1 flat beater in aluminum, 1 wire whip in stainless steel. A sturdy hand lever on the body column raises and lowers the bowl as well as locking in place at the top and bottom. # 12 attachment hub.

Optional accessories

Meat grinder for attachment on hub
Vegetable cutter with 8 discs for attachment on hub
Reduction kit 20 qrt (19,5 l.) bowl, 3 tools, adapter ring.



Finish

Top (transmission cover): metallic
Bottom: metallic gray epoxy enamel
Non-toxic paint.

Mixer dimensions/weight

Width x Depth x Height
576 x 668 x 1172 mm

Net Weight: 195 Kg
Gross Weight: 213 Kg

* Other voltages and 60 Hz
available upon request.



SWEDEN est. 1972