

# PLANETARY MIXER SM-60HI

## Standard features

1½ Hp (2,25 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 wired cord with ground prong; 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 component. This design yields high-torque mixing power while avoiding the cost encountered repairing direct-drive transmission components.

## Speeds

Agitator rpm / hub rpm

1.Low speed: 90 / 60

2.Intermediate speed: 161 / 108

3.High speed: 291 / 197

## Standard equipment

Standard equipment includes a 60 qrt (58 lit)

high quality stainless steel bowl, 1 dough hook

and 1 flat beater in aluminum, 1 wire whip in stainless

steel. A sturdy hand wheel 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 30 qrt (28 lit) bowl and 3 tools

Bowl scraper

Bowl trolley

## Finish

Top (transmission cover): metallic

Bottom: metallic gray epoxy enamel

Non-toxic paint.

## Mixer dimensions/weight

Length x Width x Height

638 x 738 x 1316 mm

N.W: 285 Kg

G.W: 310 Kg

\* Other voltages and 60 Hz  
available upon request.



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