

PLANETARY MIXER SM-800A

Standard features

- 1/4 Hp (0,2 kW) motor, grease packed ball bearing, air-cooled; 230V/50Hz/1Ph
- 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. digital timer
- High torque, permanently lubricated transmission
- Heat treated, hardened alloy shaft operating with planetary action.
- Bowl guard in polycarbonate with built in chute.
- Safety intelocked bowl and bowl lift.
- Non-slip rubber feet
- 1,8 m flexible wire cord and ground prong

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 direct linkage to motor drive shaft. This design yields high-torque mixing power.

Speeds

1. 1st gear: 132 rpm
2. 2nd gear: 234 rpm
3. 3rd gear: 421 rpm

Standard equipment

Standard equipment includes an 8 quart (7,5 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.



Finish

White epoxy enamel non-toxic paint. (pink, blue and silver color available upon request)

Mixer dimensions/weight

Width x Depth x Height
346 x 442 x 579 mm

Net Weight: 26 Kg
Gross Weight: 28 Kg



SWEDEN est. 1972