

PLANETARY MIXER

SM-200 B

Standard features

½ Hp (0,37 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. 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
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

Agitator rpm / hub rpm
1.Low speed: 105 / 59
2.Intermediate speed: 195 / 110
3.High speed: 354 / 201

Standard equipment

Standard equipment includes a 20 quart (19,5 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. # 12 attachment hub.

Optional accessories

Meat grinder for attachment on hub
Vegetable cutter with 8 discs for attachment on hub
Reduction kit 10 quart (9,5l) bowl and 3 tools
Mixer support in stainless steel with shelf
Bowl scraper



Finish

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

Mixer dimensions/weight

Length x Width x Height
513 x 523 x 874 mm

Net Weight: 92 Kg
Gross Weight: 104 Kg

* **Other voltages and 60 Hz available upon request.**



SWEDEN est. 1972