PLANETARY MIXER SM-500A DOMESTIC USE

Standard features

- 0,75 kW motor, grease packed ball bearing, aircooled; 230V/50Hz/1Ph
- -Thermal over load protection
- -Side mounted control
- -10 fixed speeds
- -High torque, permanently lubricated transmission
- -bowl guard in polycarbonate with built in chute.
- -Safety interlocked bowl lift.
- -Non-slip rubber feet
- -Attachment hub
- -1,8 m flexible wire cord and ground prong

Transmission

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

1st: 60 rpm

2nd: 120 rpm

3rd: 169 rpm

4th: 210 rpm

5th: 253 rpm

6th: 306 rpm

7th: 355 rpm

8th: 401 rpm

9th: 443 rpm

10th: 490 rpm



White epoxy enamel, non-toxic

Standard equipment

Standard equipment includes a 5 qrt (4,7L), high quality stainless steel bowl, 1 wire whip, 1 flat beater in stainless steel. A sturdy hand lever on the body column raises and lower the bowl as well as locking in place the top and bottom positions. Attachment hub.

Mixer dimensions/weight

Width x Depth x Height 345 x 389 x 434 mm

N.W: 15 Kg G.W: 18 Kg

