



COSMOS® PLANETARY MIXER

Cosmos PM 20 Planetary Mixer is ideal for bakery products such as fresh cream, cake & cookies mixing, light dough mixing. Its perfect planetary system ensures even & homogenous mixing performance. The construction of machine is made of super hardened alloy steel with advanced die-casting technology which makes the equipment very durable and meet demanding working conditions in Bakeries. Very smooth CNC made gear unit with powerful motor helps run the machine very quiet while delivering optimum result.

FEATURES

Slow speed for mixing thick & semi thick dough for Bun, Pizza, Donut, Bread, etc.

Medium speed for mixing cakes, cookies, light pastes, mashed potatoes, etc.

High speed for mixing lighter & softer ingredients. Fresh cream, egg beating, butter, waffle, whipping.

Capacities: 20L, 40L

Speeds: 1: 120rpm; 2: 265rpm; 3: 500rpm

Ideal for: Restaurants, Industrial Canteens, Hotels & Caterers

TECHNICAL SPECIFICATIONS

Model	PM 20	PM 40
Bowl / Dough Capacity	20L / up to 8kg max	40L / up to 16kg max
Electrical	0.375kW / 0.5HP / 220V / 1Ph / 50Hz	1.125kW / 1.5HP / 400V / 3Ph / 50Hz
Dimensions (WxDxH)	520 x 540 x 850mm	660 x 640 x 1060mm
Net Weight	90kg	170kg

STANDARD ACCESSORIES INCLUDED ARE:



Whisk



Flat Beater



Dough Hook