

Job	Item No

**Tabletop Planetary Mixer** 

Model Number: ☐ SM300

# Planetary Mixer

# **SPECIFICATIONS**







## **FEATURES**

- Includes 30 QT Stainless Steel Bowl, Dough Hook, Wire Whip, Ingredient Chute, and Flat Beater
- 3 Speeds: Low (95 RPM), Medium (176 RPM), High (321 RPM)
- 60 Minute Countdown Timer
- Thermal Overload Protection for Motor

Notes: \_\_\_

- #12 Hub for Attachments
- Manual Bowl Lift
- Easy to Clean White Powder Coating
- Emergency Stop

# The SM300 Planetary Mixer is designed as a solution to fill a bakers needs. Compact, heavy duty, and versatile. It sets itself as a perfect mixer for doughs, pastries,

meringues and more. Simple to operate controls and has a capacity of up to 30 Quarts.

### **SHORT FORM SPECIFICATIONS**

Mixer, Planetary, Electric, General Purpose, 30 Quart, Three adjustable speeds, 60 minute countdown timer, Manual bowl lift, Thermal overload production for motor, Comes standard with 30 Quart bowl/beater/hook/whip, #12 hub included (attachments sold separately), Wire guard for bowl featuring motor cutoff switch, On year labor and two year parts warranty

### **OPTIONS AND ACCESSORIES**

- SM100HV: Meat Grinder Attachment
- SM100CL: Vegetable & Pepperoni Slicer with 3 Cheese Shredding Plates

#### **WARRANTY**

The SM300 comes with a one year warranty for parts and two year warranty for labor.

#### CERTIFICATIONS





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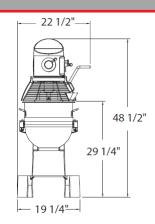


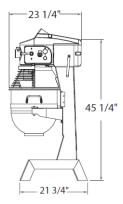






## **SPECIFICATIONS**





### **CLEARANCES**

The top and bottom of the mixer must remain open and unobstructed. A clearance of at least 6" (152mm) must be maintained around sides .

### **ELECTRICAL DATA**

Single electrical connection, 120V, 1920 watts, 16A, 60Hz, single phase, NEMA 5-20P plug.



Model	Speeds (RPM)		Dough	HUB	Motor	Height [A]		Depth [B]		Width [C]		Weight		
				Capacity (50% AR)		(HP)	in	mm	in	mm	in	mm	lbs	kg
SM300	1st	2nd	3rd	15 lb (6.8 kg)	Yes	1	22 1/2	572	23 1/4	591	48 1/2	1232	525	236
	95	176	321											

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