

Planetary Mixer ARM-01

"Building the Best Valued Mixers for the Smartest Consumers!"



Design

Heavy-duty, all purpose mixers use a powerful, planetary mixing action to thoroughly blend, mix and aerate all ingredients with consistent and predictable results.

Features

- 10-quart capacity
- Powerful ½ HP motor
- 115v/60/1, 8.5amps (220v/60/1 and 220v/50/1 available at additional cost)

Standard Accessories

- 10-quart s/steel bowl.
- Flat batter beater
- Spiral dough hook
- Wire whip
- Safety bowl Guard

- 3-Speed gear box
- Transmission: Wide-faced, hardened alloy steel, helical gears fully sealed in transmission lubricant with heavy-duty ball bearings and clutch combine for highly dependable, quiet operation.
- Motor cooling system.
- New safety Guard available.
- NSF approved coating.
- Baked painting.
- Moisture resistant switches
- Motor thermal protector.
- No-volt Release: Prevents activation of the mixer in the event of power interruption
- Bowl lift: Manual bowl lift operated and self-locking in to position
- #8 size taper hub for attachments
- Cast base construction. Silver metallic finish using epoxy powder coat enamel for easy cleaning
- Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle

- Attachment hub

Optional Accessories

- #8 taper hub meat grinder (ARM-01A)
- EXTENDED WARRANTY up to 6 years

Specifications

Motor: 3-speed
1/2HP continuous
8.5 amps

Electrical: 115/60/1
220v/60/1 and 220v/50/1 available

Speed Range: Beater: 40-142
Hub: 97-350

Weight: Net: 74lbs (34kg)
Ship: 83lbs (38kg)

Dimensions: Width: 14" (360mm)
Depth: 18" (460mm)
Height: 24" (610mm)

Shipping:
Width: 19" (485mm)
Depth: 19" (485mm)
Height: 29" (740mm)