### Planetary Dough Mixer

#### Features

- Gear driven, high torque transmission
- Three speeds
- Manual timer (20 & 30 quart only)
- Heat-treated hardened steel alloy gears and shafts
- Permanently lubricated transmission
- Thermal overload protection
- Rigid cast iron body
- Stainless steel bowl guard
- Safety interlocked bowl guard and bowl lift
- Industry standard #12 attachment hub (20 & 30 quart only)
- 120 Volt NEMA 5-15 P
- ETL listed
- Includes dough hook, beater & wire whip

**One Year** - Parts & Labor on entire unit. Valid in United States
# Planetary Dough Mixer

**PM10LA**

- **Model:** PM10LA
- **Power:** 1 hp/120 volt/1 ph
- **1st Speed of Stirring Shaft:** 108 RPM
- **2nd Speed of Stirring Shaft:** 195 RPM
- **3rd Speed of Stirring Shaft:** 355 RPM
- **Overall Dimensions (W x D x H):** 20" X 19" X 28"
- **Shipping Weight:** 97 lbs.

**PM20-PTO**

- **Model:** PM20-PTO
- **Power:** 1.5 hp/120 volt/1 ph
- **1st Speed of Stirring Shaft:** 108 RPM
- **2nd Speed of Stirring Shaft:** 195 RPM
- **3rd Speed of Stirring Shaft:** 355 RPM
- **Overall Dimensions (W x D x H):** 25" X 23.50" X 35.50"
- **Shipping Weight:** 238 lbs.

**PM30-PTO**

- **Model:** PM30-PTO
- **Power:** 2 hp/120 volt/1 ph
- **1st Speed of Stirring Shaft:** 91 RPM
- **2nd Speed of Stirring Shaft:** 166 RPM
- **3rd Speed of Stirring Shaft:** 282 RPM
- **Overall Dimensions (W x D x H):** 28" X 26.50" X 50"
- **Shipping Weight:** 401 lbs.