

Planetary Mixers

FM 20
FM 30
FM 40
FM 60

Quality

Heavy duty design features 100% gear driven transmission with heat treated steel gears and shafts, and hardened steel drive worm with a bronze alloy worm wheel

- All accessories are ETL and CE standards approved
- All machines feature CE standard approved safety devices
- Every machine passes the ETL standard test

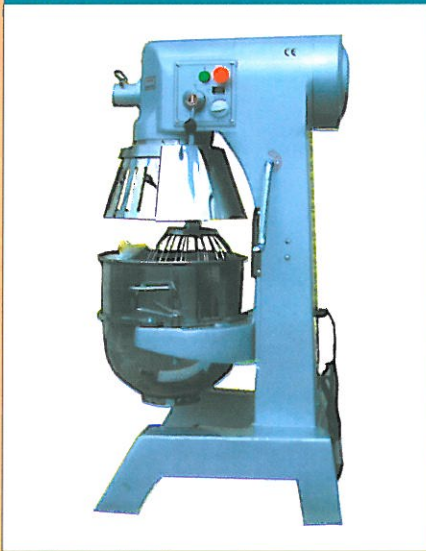
Versatility

- These machines handle the most demanding of professional food applications with ease as well as the preparation of eggs, cream, mayonnaise and other ingredients
- Models from 20lt to 60lt with three or four speeds
- Safety microswitches on bowl lifter and bowl guard
- Mincer and Vegetable Prep attachments fit the No.12 drive on every model

FM 20



FM 30



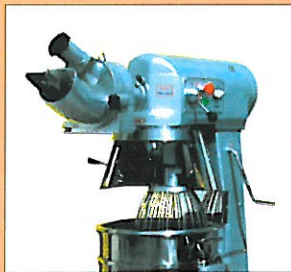
FM 40



Also available: FM60 (not illustrated, please see below)



Mincer attachment



Shredder attachment

Specifications

	Bowl Capacity Lt		Bowl Capacity Kg	Volts/Phase	Watts	Speed 1 RPM	Speed 2 RPM	Speed 3 RPM	Speed 4 RPM	Height (mm)	Width (mm)	Depth (mm)	Net weight (Kg)	Standard Equipment				Factory Options	
FM 20	20	17	230v/1ph	375	118	205	374			802	380	380	95	Whisk	Dough Hook	Flat Beater	Attachment drive No. 12	3 Phase	
FM 30	30	25	230v/1ph	750	95	190	350			1105	560	560	180	yes	yes	yes	yes	yes	
FM 40	40	35	230v/1ph	1125	75	155	284			1220	580	580	205	yes	yes	yes	yes	yes	
FM 60	60	51	230v/1ph	1500	84	148	284	436	1430	675	1039	455	455	yes	yes	yes	yes	yes	