

PLANETARY DOUGH MIXER **EB-PM**

Features

- ◆ Gear driven, high torque transmission
- ◆ Three speeds
- ◆ Manual timers (20 & 30 quart models only)
- ◆ Heat-treated hardened steel alloy gears and shafts
- ◆ Permanently lubricated transmission
- ◆ Thermal overload protection
- ◆ Compact design can fit in any bakery or restaurant layout
- ◆ Rigid cast iron body
- ◆ Stainless steel bowl guard
- ◆ Safety interlock bowl guard and bowl lift
- ◆ ETL listed
- ◆ Includes dough hook, beater and wire whip
- ◆ 1 year parts and labor warranty



EB-PM20-PTO

Quality & Convenience Are in the Mix!

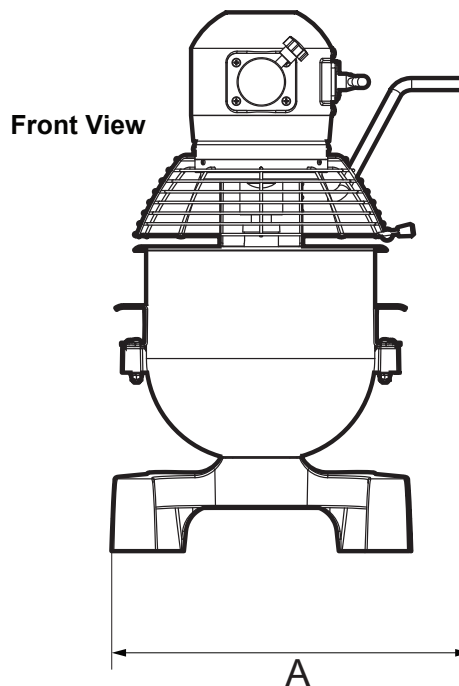
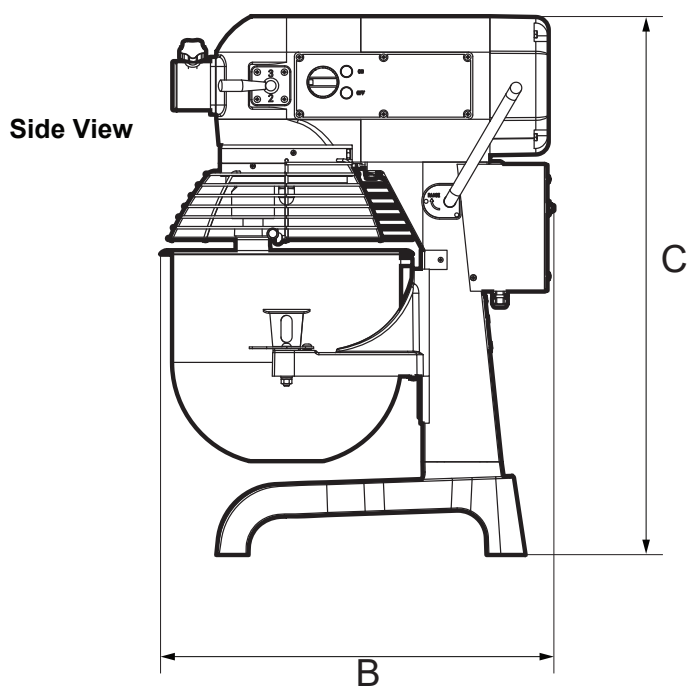
These EB-PM Planetary Dough Mixers are all-purpose mixers use a planetary mixing action that consistently blends, mixes and aerates all ingredients with exceptional results. The heat treated carbon steel gears and shafts delivers efficient and consistent energy at three speeds. Each mixer comes standard with a stainless steel bowl, flat beater, spiral dough hook, and wire whip. The stainless steel wire front bowl guard opens easily for adding ingredients. The magnetic bowl guard lock prevents the mixer from running if guard is opened or the bowl is lowered for absolute safe operating. In the dynamic world of culinary arts, where efficiency and quality are paramount, planetary dough mixers emerge as indispensable tools, streamlining the dough preparation process and contributing to the creation of delectable baked masterpieces.



Technical Data

PLANETARY DOUGH MIXER EB-PM

Model	Overall Dimensions			Bowl Capacity	Net Wt	Speed	Power (120V/60Hz/1Ph)	
	WIDTH (A)	DEPTH (B)	HEIGHT (C)				HP	Amps
	in	in	in	qt.	lbs	RPM		
EB-PM10LA	20.0	19.0	28.0	10	100	108 (I) 195 (II) 355 (III)	1	6.3
EB-PM20-PTO	25.0	23.5	35.5	20	185	108 (I) 195 (II) 355 (III)	1.5	9.2
EB-PM30-PTO	28.0	26.5	50.0	30	330	91 (I) 166 (II) 282 (III)	2	12.5



LIMITED WARRANTY

This product is warranted to the original purchaser to be free from material and workmanship defects. This warranty extends for a period of one (1) year from the date of purchase on parts and labor and 90 days on electrical components. For additional information or if you have any questions, please do not hesitate to contact us toll free at 1-800-878-4070.

Please note, specifications are subject to change without notice as we continually work to improve our equipment.



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