

PROMAC planetary mixers are specifically designed for bakeries, patisseries, hotels and large kitchens. These versatile mixers can be used for mixing, beating and kneading... Simple and safe.

Mixing and beating machines are developed for the users who have extra ordinary high quality requirements for the production of various masses and in this matter our equipment attained a perfect sheet in the domestic and international market.



- Fully automatic
- 120 qt. capacity
- With scraper
- AC Inverter
- Automatic bowl lifter
- Trolley on casters
- Height adjustable bowl
- Stainless steel bowl and tools
- Tools can be changed without removing bowl
- Freely moving, no maintenance requiring head

Description		PM-PM 120 EV
Control unit		Electro mechanic
Bowl volume		120 qt.
Width	A	40.55"
Length	B	44.48"
Height	H	80.70"
Head speed		0-220 rpm
Whisk speed		100-520 rpm
Voltage		220VAC/60Hz + N + PE
Electrical power		11 amps
Weight		1421 lb

