

**PLANETARY-MIXER-KNEADER, TYPE: PMK**



Planetary - Kneaders are machines for the demanding baker. The special features of these models are:

- very rigid construction
- low space requirement
- bowls of stainless steel
- kneading tools of high strength stainless steel
- three / four revolutions

Working with spiral kneaders ensures high dough yield and high pastry volumes. A favorable ratio of tray diameter to tray depth makes it possible to obtain the best dough quality even on mixing small dough quantities.

- complies with CE-rules
- easy to clean
- stainless steel safety grid
- fast bowl lifting by lever
- mixing time adjustable
- machine construction: cast iron, painted

**Mixing- and Kneading Tools:**

Hook



Beater



Whisk



| Type                  | PMK-20     | PMK-30     | PMK-40         | PMK-60         | PMK-90         |
|-----------------------|------------|------------|----------------|----------------|----------------|
| Bowl Capacity [litre] | 20         | 30         | 40             | 60             | 90             |
| Gears [rpm]           | 60/120/240 | 60/120/240 | 60/120/160/240 | 60/120/160/240 | 60/120/160/240 |
| Drive [KW]            | 0,55       | 0,75       | 1,1            | 1,5            | 2,2            |
| Width [mm]            | 650        | 650        | 700            | 700            | 700            |
| Length [mm]           | 650        | 650        | 700            | 800            | 900            |
| Height [mm]           | 1000       | 1070       | 1150           | 1350           | 1400           |
| Weight [kg]           | 125        | 130        | 180            | 300            | 315            |