

PLANETARY MIXER



Kolb All-Purpose Planetary Mixer is designed for powerful, planetary mixing action to thoroughly blend, mix and aerate all ingredients with consistent and predictable results.

- Timer for continuous or timed operation
- 3-Speed setting
- Motor cooling system
- Safe guard, and quiet operation
- Bowl lift: Manual bowl lift operated and self-locking into position.
- Different models for your choice:
7L/12L/20L/30L/40L/60L
- Not suitable for dough kneading
- Optional: Reduction kit with standard accessories



	VM07	PM12	PM20	PM30	PM40	PM60
<i>Bowl Capacity (L)</i>	7	12	20	30	40	60
<i>Dimension: Width (mm)</i>	340	330	486	575	652	708
<i>Depth (mm)</i>	460	445	530	570	688	1039
<i>Height (mm)</i>	520	630	802	1105	1220	1430
<i>Voltage (V)</i>	230V/1ph/50/60Hz			400V/3ph/50/60Hz		
<i>Weight(kg)</i>	20	35	98	185	205	455
<i>Power(kW)</i>	0.65	0.375	0.375	0.75	1.125	1.5

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It is a versatile robust machine with infinitely variable speed control. The Kolb planetary mixer is ideal for processing pastry dough, batter, mixes, fillings operated by “variator” system, with motor protection switch. (Optional gas heating)

STANDARD ACCESSORIES

- Dough hook
- Flat beater
- Ball whisk
- With safety guards



40 LITRES

<i>Bowl Capacity (L)</i>	40
<i>Speed (Rpm)</i>	30-150
<i>Size (mm) WxDxH</i>	690x820x1380
<i>Weight (kg)</i>	225
<i>Motor (kw)</i>	1.5
<i>Supply Voltage (V)</i>	380V/3ph/50/60Hz