

extensive range
leading brands
design & install

SAFE & SECURE
ONLINE SHOPPING

australia wide authorised catering equipment distributor

Visit Australia's leading Commercial Catering Equipment website for instant quotes on the major catering equipment brands at very competitive prices.

www.mvocateringsolutions.com.au

Showroom locations

MVO Services
3 Toonburra Street
Bundaberg QLD 4670
Ph (07) 4152 7277

MVO Services
5/85 Beach Road
Hervey Bay QLD 4655
Ph (07) 4194 0722

Your requested document is included below

Planetary Mixers



Planetary Mixers

The sturdy construction and belt drive operation of the PARAMOUNT planetary mixers makes them an ideal choice for any demanding business.

Supplied in a painted silver finish all mixers are fitted with a steel safety guard and 15 minute timer. Each mixer is supplied with a bowl, beater, whisk and hook as standard.

Features

- Fully guarded for operator safety
- 15 minute timer fitted
- 3 fixed speed controls
- Supplied with bowl, beater, whisk and hook
- Supplied with O.H. & S. manuals



Standard tools

Options

- Single phase models available (on request)
- Kit of smaller size tools to suit each mixer
- Attachment drive (must be ordered with mixer)
- Mincer and Slicer/Shredder attachments



Operating controls



20litre mixer

Specifications

| MODEL | BM20AT3P | BM30AT3P | BM40AT3P | BM60AT3P |
|----------------------|----------|----------|----------|----------|
| Bowl capacity litres | 20 | 30 | 40 | 60 |
| Power kW | 0.375 | 0.75 | 1.125 | 1.5 |
| Weight kgs | 95 | 145 | 180 | 400 |
| Width mm | 375 | 560 | 540 | 590 |
| Depth mm | 526 | 576 | 630 | 1010 |
| Height mm | 850 | 1163 | 1110 | 1350 |

In line with policy to continually develop and improve its products, Moffat reserves the right to change specifications and design without notice

MF/0542/0305