

Planetary Mixer ARM-01

"Building the Best Valued Mixers for the Smartest Consumers!"



Design

Heavy-duty, all purpose mixers use a powerful, planetary mixing action to thoroughly blend, mix and aerate all ingredients with consistent and predictable results.

Features

- 10-quart capacity
- Powerful ½ HP motor
- 115v/60/1, 8.5amps (220v/60/1 and 220v/50/1 available at additional cost)
- 3-Speed gear box
- Transmission: Wide-faced, hardened alloy steel, helical gears fully sealed in transmission lubricant with heavy-duty ball bearings and clutch combine for highly dependable, quiet operation.
- Motor cooling system.
- New safety Guard available.
- NSF approved coating.
- Baked painting.
- Moisture resistant switches
- Motor thermal protector.
- No-volt Release: Prevents activation of the mixer in the event of power interruption
- Bowl lift: Manual bowl lift operated and self-locking in to position
- #8 size taper hub for attachments
- Cast base construction. Silver metallic finish using epoxy powder coat enamel for easy cleaning
- Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle

Standard Accessories

- 10-quart s/steel bowl.
- Flat batter beater
- Spiral dough hook
- Wire whip
- Safety bowl Guard
- Attachment hub

Optional Accessories

- #8 taper hub meat grinder (ARM-01A)
- EXTENDED WARRANTY up to 6 years

Specifications

Motor:	3-speed 1/2HP continuous 8.5 amps
Electrical:	115/60/1 220v/60/1 and 220v/50/1 available
Speed Range:	Beater: 40-142 Hub: 97-350
Weight:	Net: 74lbs (34kg) Ship: 83lbs (38kg)
Dimensions:	Width: 14" (360mm) Depth: 18" (460mm) Height: 24" (610mm) Shipping: Width: 19" (485mm) Depth: 19" (485mm) Height: 29" (740mm)