Skyfosod

SPM20 20 qt TABLE TOP PLANETARY MIXER SPM30 30 qt PLANETARY MIXER



The SKYFOOD Planetary Mixers SPM20 and SPM30 are highly reliable and professional food processing tools in any commercial kitchen. Ideal for mixing all types of dough, from light to heavy weight, including eggs, merengue, mayonnaise and similar. Feature 3 speeds and special designed mixing tools, which can be selected easily to mix various kinds of foods. They are equipped with a powerful motor and a sturdy 100% gear driven system. Come standard with a 15-min timer, # 12 hub and safety guard. These long lasting and trouble-free units will give you the best results in the industry.

20 ot TABLE TOP PLANETARY MIXER

SPM30

30 qt PLANETARY MIXER

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SPM20

Voltage	115 V
Frequency	.60 Hz
Power Rating	.1/2 Hp
Height	.32 1/2"
Width	.18 "
Depth	.21"
Net Weight	.216 lb
Shipping Weight	275 lb



SPM30

115 V
60 Hz
1 Hp
43 1/2"
22 5/8 "
22 1/2"
407 lb
495 lb







OPTIONAL # 12 MEAT GRINDER ATTACHMENT AVAILABLE

Office:

11900 Biscayne Blvd. Suite 616, North Miami, FL 33181 Phone: 305-868-1603 Fax: 305-866-2704

Warehouse:

5400 NW 32 Ave Miami, FL 33142 - USA ORDER TOLL FREE 1-800-503

w.skyfood.us

Contact your local Skyfood Representative for additional information. Visit our web site at www.skyfood.us for location and contact information.