



Model PM20



Features

Berkel Models PM10 and PM20 planetary mixers are heavy-duty, precision crafted, versatile machines. These all-purpose mixers use a powerful, planetary mixing action to thoroughly blend, mix and aerate all ingredients with consistent and predictable results. The wide-faced, hardened alloy steel helical gears deliver energy at pre-selected fixed speeds. Models are available in 10 and 20-quart sizes with a selection of optional bowls to provide additional capacity and flexibility. Each mixer comes standard with a stainless steel bowl, spiral dough hook, batter beater and wire whip. The heavy-duty, stainless steel, wire front bowl guard opens easily for adding ingredients. The bowl guard interlock prevents the mixer from running if guard is opened or the bowl is lowered. The units feature moisture resistant switches and No-Volt Release. The PM20 has a 15-minute timer that automatically shuts off the machine in any speed after the predetermined time has elapsed.

Accessories

- VSPH - #12 Taper Hub Vegetable Shredder/Plate Holder
- FCMC - #12 Taper Hub Meat Grinder
- Bowl Dolly
- Reduction Set (PM20 only)

<p>Approved By: _____</p> <p>Date _____</p>

Item # _____

Models PM10/PM20

Planetary Mixers

- PM10 10 Qt. Table Model
- PM20 20 Qt. Model

Standard Features

- Model PM10 20-Qt. Mixer with 3-speed, 1/2 HP (continuous duty), totally enclosed, and permanently lubricated, thermally protected motor; furnished in 115/60/1, 6 amp, AC, ETL listed
- Model PM20 20-Qt. Mixer with 3-speed, 3/4 HP (continuous duty), totally enclosed, and permanently lubricated, thermally protected motor; furnished in 115/60/1, 8.5 amp, AC, ETL listed; also available in 220/60/1 and 220/50/1
- Wide-faced, hardened alloy steel, helical gears fully sealed in lubricant with heavy-duty ball bearings and clutch combine for highly dependable, quiet operation
- 3 Pre-selected, fixed speeds
- Manual bowl lift is lever operated, interlocked and self-locking in top position
- 15-minute timer for continuous or timed operation, automatically shuts off the machine in any speed after the pre-determined time has elapsed on PM20 only
- #12 Taper hub on the PM20 for use with any #12 size attachments; #8 taper hub on the PM10
- Flat Batter Beater, Wire Whip and Spiral Dough Hook
- Bowl Guard with interlock prevents the mixer from running if guard is opened
- No-Volt Release prevents activation of the mixer in the event of a power interruption; operator must restart the mixer
- Highly reliable, moisture resistant stop and start switches
- Cast base construction; finish is silver metallic epoxy powder coat enamel for easy cleaning
- Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle

Options

- 220/60/1 AC, ETL listed (PM20 only)
- 220/50/1 AC, ETL listed (PM20 only)



Planetary Mixers Models PM10/PM20

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Models PM10/PM20

Planetary Mixers

Model No.	Bowl Capacity	Product Dimensions		
		Width A	Depth B	Height C
PM10	10-Qts (10.5 Liters)	14" (360 mm)	18" (460 mm)	24" (610 mm)
PM20	20-Qts (21 Liters)	15" (380 mm)	22" (560 mm)	32" (815 mm)

	Motor	Electrical	Speed Range		Weight		Box Dimensions		
			Beater	Hub	Net	Ship	Width	Depth	Height
PM10	3-speed 1/2 HP	115/60/1	40-143	97-344	74 lbs. (34 kg.)	83 lbs. (38 kg.)	19" (485 mm)	19" (485 mm)	29" (740 mm)
PM20	3-speed 3/4 HP	115/60/1	46-155	106-357	225 lbs. (102 kg.)	250 lbs. (113 kg.)	22" (560 mm)	22" (560 mm)	38" (965 mm)

Specifications

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.

Motor/Electrical: □ Model PM10 10-Qt. Mixer with 3-speed, 1/2 HP (continuous duty), totally enclosed, and permanently lubricated, thermally protected motor; furnished in 115/60/1, 6 amp, AC, ETL listed.

□ Model PM20 20-Qt. Mixer with 3-speed, 3/4 HP (continuous duty), totally enclosed, and permanently lubricated, thermally protected motor; furnished in 115/60/1, 8.5 amp, AC, ETL listed. Also available in 220/60/1, ETL listed.

Finish/construction: Cast base finished in metallic silver, epoxy powder coat enamel for easy cleaning.

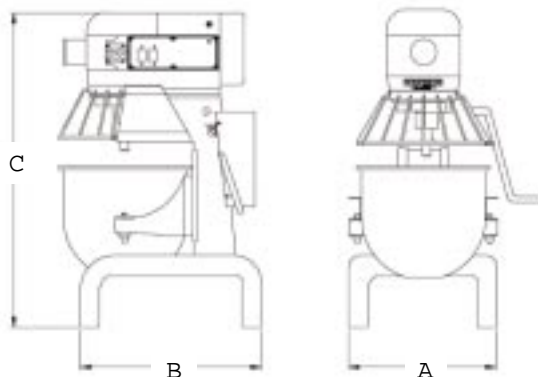
Transmission: Wide-faced, hardened alloy steel, helical gears fully sealed in transmission lubricant with heavy-duty ball bearings and clutch combine for highly dependable, quiet operation.

Speeds: 3 Pre-selected, fixed speeds.

Bowl Guard: Bowl Guard with interlock prevents the mixer from running if guard is opened.

Power Hub: #12 Taper hub for use with any optional #12 size attachment on the PM20. A #8 taper hub on the PM10.

Controls: Highly reliable, moisture resistant switches, provide for continuous operation and on the PM20, a 15-minute timer automatically shuts off the machine in any speed after the pre-determined time has elapsed.



Models PM10/PM20

No-Volt Release: Prevents activation of the mixer in the event of a power interruption; operator must restart the mixer.

Standard Equipment: The mixing unit with one stainless steel bowl, bowl guard, flat batter beater, wire whip and spiral dough hook.

Bowl Lift: Manual bowl lift is lever operated and self-locking in top position.

Cord and Plug: Attached 6-foot flexible 3-wire cord and plug for grounded receptacle.

Warranty: All parts, service and travel coverage for one year, exclusive of wear items.

As we continually strive to improve our products, specifications are necessarily subject to change without notice.

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