



Item # _____

Models PM30/PM40

Planetary Mixers

- PM30 30 Qt. Floor Model
- PM40 40 Qt. Floor Model



Model PM30



Features

Berkel Models PM30 and PM40 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 30 and 40-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, No-Volt Release and 15-minute timers that automatically shut off the machines 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

Standard Features

- Model PM30 30-Qt. Mixer with 3-speed, 1 HP (continuous duty), totally enclosed, and permanently lubricated, thermally protected motor; furnished in 15/60/1, 15 amp, AC, ETL listed; also available in 220/50/1 and 220/60/1, ETL listed
- Model PM40 40-Qt. Mixer with 3-speed, 1.5 HP (continuous duty), totally enclosed, and permanently lubricated, thermally protected motor; furnished in 115/60/1, 23 amp, AC, ETL listed; also available in 220/50/1 and 220/60/1, ETL listed
- 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 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
- #12 Taper hub for use with any #12 size attachments
- 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
- Welded steel frame 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
- 220/50/1 AC, ETL listed

Approved By: _____ Date _____
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Planetary Mixers Models PM30/PM40

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**Berkel**

Models PM30/PM40

Planetary Mixers

Model No.	Bowl Capacity	Product Dimensions		
		Width A	Depth B	Height C
PM30	30-Qts (32 Liters)	24" (610 mm)	25" (635 mm)	46" (1170 mm)
PM40	40-Qts (43 Liters)	24" (610 mm)	25" (635 mm)	46" (1170 mm)

	Motor	Electrical	Speed Range		Weight		Box Dimensions		
			Beater	Hub	Net	Ship	Width	Depth	Height
PM30	3-speed 1 HP	115/60/1	46-149	105-338	399 lbs. (181 kg.)	467 lbs. (212 kg.)	27" (690 mm)	27" (690 mm)	52" (1320 mm)
PM40	3-speed 1.5 HP	115/60/1	46-149	105-338	415 lbs. (189 kg.)	490 lbs. (223 kg.)	27" (690 mm)	27" (690 mm)	52" (1320 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 PM30 30-Qt. Mixer with 3-speed, 1 HP (continuous duty), totally enclosed, and permanently lubricated, thermally protected motor; furnished in 115/60/1, 15 amp, AC, ETL listed. Also available in 220/60/1 and 220/50/1, AC, ETL listed.

Model PM40 40-Qt. Mixer with 3-speed, 1.5 HP (continuous duty), totally enclosed, and permanently lubricated, thermally protected motor; furnished in 115/60/1, 23 amp, AC, ETL listed. Also available in 220/60/1 and 220/50/1, AC, ETL listed.

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

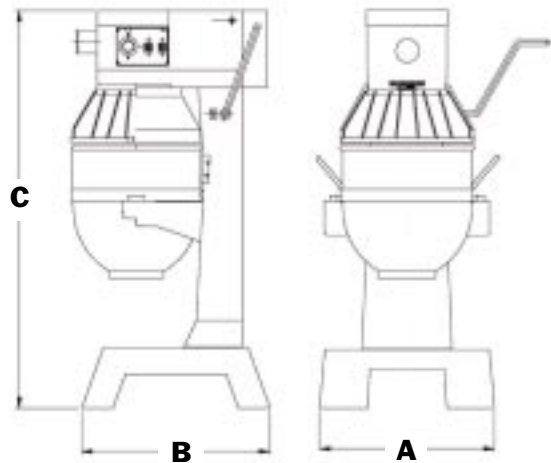
Transmission: Wide-faced, hardened alloy steel, helical gears fully sealed in transmission lubricant with heavy-duty ball bearings and clutch combine for highly dependable, quiet operation.

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.

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



Models PM30/PM40

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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