



PLANETARY MIXER



Planetary Mixer, Floor Model, 20 Quart Capacity, 3 Speeds, Gear-Driven Motor, Timer, Emergency Stop, Manual Bowl Lift, Includes Stainless Steel Bowl, Safety Guard with Integrated Feed Chute, Dough Hook, Whip & Flat Beater, #12 Hub, Cast Iron Frame with Enamel Coated Metallic Gray Finish, 1/2 HP, 120V/60/1P/1.44kW/12A, NEMA 5-15P, NSF, cETLus, ETL-Sanitation



PROJECT _____
 ITEM NO. _____
 NOTES _____

MODEL NUMBER: **S M 2 0 0**



FEATURES

- Includes 20 Quart Stainless Steel Bowl, Dough Hook, Wire Whip, Flat Beater, and Ingredient Chute
- 3 Speeds:
 - Low (107 RPM)
 - Medium (198 RPM)
 - High (361 RPM)
- 60 Minute Countdown Timer
- Wire Guard for Bowl Featuring Automatic Motor Cut-Off Switch
- Thermal Overload Protection for Motor
- #12 Hub for Attachments
- Manual Bowl Lift
- Emergency Stop

CONFORM TO:

- CSA 22.2 No. 195
- CSA Z432-04, article 5.5.2.2, 5.6.1, 6.2.3.2, 7.17, 10.2, 10.3
- RSST Rules 172 to 175, 182, 184, 187, 189, 190, 192
- UL Std. 763
- EN 454-00 section 6.1
- EN 954-1 article 6.2.2
- EN 1088-95 article 4.2.1, 5 et 6

CONSTRUCTION

- Easy to Clean White Powder Coating

OPTIONS & ACCESSORIES

- Meat Grinder Attachment (SM100HV)
- Vegetable & Pepperoni Slicer w/ 3 Cheese Shredding Plate (SM100CL)
- Equipment Stand (SM200T)

CLEARANCES

- 6" (152mm) On All Sides
- Top & Bottom Must Remain Unobstructed

WARRANTY

- One Year Labor & Two Year Parts



Model	Weight	Overall Dimensions			Motor	Hub	Dough Capacity (50% AR)	Speeds		
		W	D	H				1st	2nd	3rd
SM200	250 (114)	22" (559)	22 1/4" (565)	33 1/4" (845)	1/2 HP	10 lb (4.5)	107	198	361	

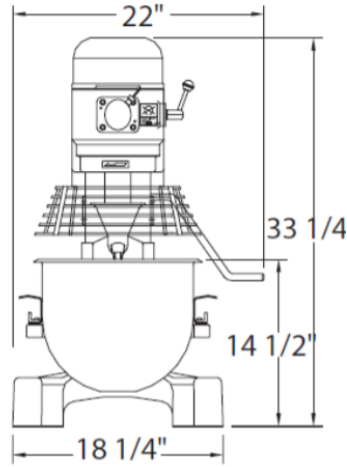
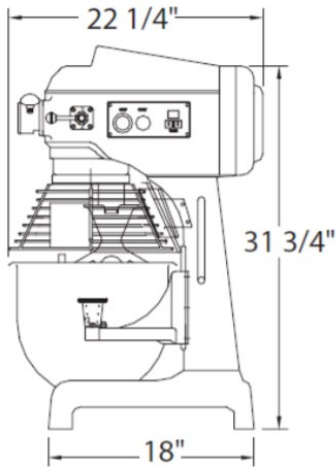




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DRAWINGS



ACCESSORIES



SM100CL



SM100HV



SM200T

Model	Electrical System					
	Volts	Watts	Amps	Hz	Phase	NEMA
SM200	120	1440	12	60	1	5-15P

NEMA 5-15P

