

## **Planetary Mixer ARM-60**

*"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**

- 60-quart capacity
- 1-99minute timer for continuous or timed operation

### **Standard Accessories**

- 60-quart s/steel bowl.
- Flat batter beater
- Spiral dough hook
- Wire whip

- Powerful 4 Hp motor
- 220v/60/3 or 220x/60/1, 50amps (440v/60/3 and 440v/50/3 available at additional cost)
- 6-Speed (3 speed gear box with two speed motor)
- 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
- #12 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

- Safety bowl Guard
- Attachment hub

#### Optional Accessories

- #12 taper hub meat grinder (ARM-02A)
- #12 taper hub Vegetable shredder with plate holder (ARM-02B)
- Bowl dolly
- Reduction set
- EXTENDED WARRANTY up to 6 years

#### Specifications

**Motor:** 6-speed (3 speed gear box with 2 speed motor)  
4Hp continuous  
50 amps

**Electrical:** 220/60/3 or 220/60/1  
440v/60/3 or 440v/50/3

**Speed Range:** Beater: 18-100  
Hub: 38-228

**Weight:** Net: 1018lbs (462kg)  
Ship: 1180lbs (536kg)

**Dimensions:** Width: 32" (813mm)  
Depth: 43.8" (1113mm)  
Height: 61.8" (1569mm)

Shipping:  
Width: 33.8" (858mm)  
Depth: 47" (1193mm)  
Height: 71.8" (1828mm)

