

Hammonia Planetary Mixers



Whip, spiral, hook, spatula.

Our Planetary Mixers are specially designed for confectionery products. Being most competitive in price, the machines are almost free of maintenance.

The control panel has been kept simple, so that even unskilled staff can easily handle the machine. It allows the operator to control mixing time and speed.

The machines come with whip, kneader spiral, hook and whip. They are ideal to whip (i.e. mousse & creams) and also to mix small quantities of dough.

		PM 10 B	PM 20 B	PM 10	PM 20	PM 40	PM 60
Bowl capacity	Liters	10	20	10	20	40	60
Installed power	Kw	0,55	0,75	0,55	0,75	2,2	3,0
Weight	kg	100	105	115	120	200	240
Height	mm	815	815	1215	1012	1400	1480
Width	mm	450	450	450	450	590	670
Length	mm	660	660	660	660	870	870
Mains	Volt	220 / 1 phase	220 / 1 phase	220 / 1 phase	220 / 1 phase	220 / 1 phase 380 / 3 phase	220 / 1 phase 380 / 3 phase
Speed of tools	rev.	100 - 415	100 - 415	100 - 415	100 - 415	100 - 415	100 - 415
Ancillary power	Volt	24	24	24	24	24	24
Continuous speed variator (inverter)	Kw	Yes	Yes	Yes	Yes	Yes*	Yes*
Manual bowl lifting		Standard	Standard	Standard	Standard	Standard	Standard
Bowl with 3 tools		Standard	Standard	Standard	Standard	Standard	Standard
Stainless steel structure		Optional	Optional	Optional	Optional	Optional	Optional
Kit reduction bowl + 3 tools			10		10	20	40

* 3 speeds with selector available