



Joanna Levin Hamburg -
bakery machinery

Hammonia Planetary Mixer



Our Planetary Mixers are specially designed for confectionary 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 machine frame, as well as the safety grid, are made of durable stainless steel. The head section is covered by a special thermoformed, shatter proved plastic safety cover. The various inner drive components are constructed in durable and unique stainless steel. The transmission gears are constructed in stainless steel nickel chrome, working in an oil bath, and guarantee heavy duty work. Special attention is paid to the mechanical strengths of the machine, making it exceptionally quiet and robust. Particular attention has also been paid to the incorporated safety features. When the safety grid is opened, the machine cannot run, due to a micro switch safety control. Also, the safety grid will keep its upright position until the operator releases it. Tool are secured by a special tool arresting system. When the machine is turned off, the rotation of the mixing tool will immediately cease.



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Model	PM 10B	PM 20B	PM 10	PM20	PM40	PM60	PM80	PM100	PM120
Bowl capacity (L)	10	20	10	20	40	60	80	100	120
Installed Power (kw)	0.55	0.75	0.55	0.75	2.2	3.0	5.5/7,5	7.5	7.5
Weight (kg)	100	105	115	120	280	370	500	550	600
Height (mm)	815	815	1215	1012	1450	1570	1680	1800	1900
Width (mm)	450	450	450	450	600	700	940	940	940
Length (mm)	660	660	660	660	900	1000	1100	1100	1100
Tension (volt)	220/ 1 PH	220/ 1 PH	220/ 1 PH	220/ 1 PH	220/ 1 PH	220/ 1 PH	220/ 1 PH	220/ 1 PH	220/ 1 PH
Ancillary power (volt)	24	24	24	24	24	24	24	24	24
Kit reduction bowl +3 tools	-	10	-	10	20	40-20	60-40	80-60	100-80-60
S / S structure	Optional	Optional	Optional	Optional	Optional	Optional	Optional	Optional	Optional

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



For further information please contact us.

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