




PLANETARY MIXERS


KEY ATTRIBUTES AND VALUE PROPOSITION


Maximum heavy-duty means a mixer can operate continuously, batch after batch, for more than 4 hours/day. Legacy mixers last up to 3 times the life of traditional gear-driven machines. Variable Frequency Drive (VFD) technology is what makes this maximum heavy-duty mixer perform.


 **Shift-on-the-Fly™ technology**
No need to stop the machine to change speeds. Pulse and jog as needed.

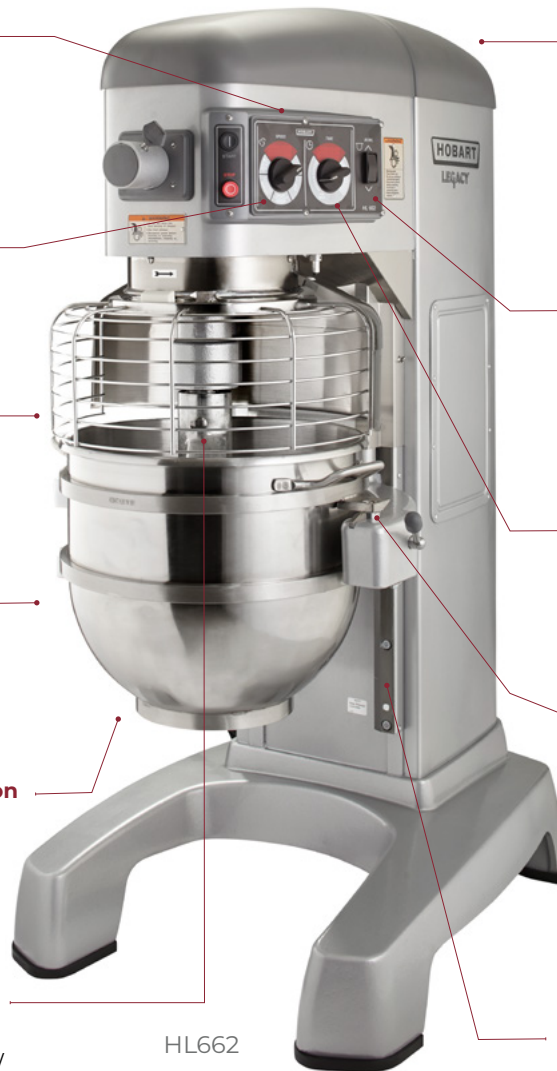
 **4 mixing speeds**
Includes stir speed.


 **Removable bowl guard**
Easy to remove without tools for cleaning and sanitizing.


 **Swing-out bowl**
Patented feature adds convenience and saves time.


 **Single-point bowl installation**
Simplifies attaching the bowl to the mixer.


 **Quick-Release™ agitators**
Quick and easy to remove. Pin locks agitator to shaft, eliminating the up/down play of bayonet-style agitators. The consistent agitator-to-bowl ratio delivers superior mixing performance.




 **Variable Frequency Drive (VFD)**
All-gear, direct-drive system ensures superior mixing consistency, motor protection and long life.

 **Soft Start**
Minimizes the risk of ingredient splash-out (the flour shower) for less cleaning time.

 **SmartTimer™ feature**
Automatic recall of time and speed.

 **Triple Interlock System**
Prevents mixer from operating unless the bowl is fully up and locked in place and the bowl guard is secured.

 **Electronic Bowl Lift (60 qt. models and above) or Ergonomic Bowl Lift (40 qt. model and below)**
Smoothly moves the bowl into mixing position.