



Item # _____

Model PM60

Planetary Mixer

- PM60 60 Qt. Floor Model



Model PM60



Safety and Convenience Features

Berkel Model PM60 planetary mixer is a heavy-duty, precision crafted, versatile machine. This all-purpose mixer uses a powerful, planetary mixing action to thoroughly blend, mix and aerate all ingredients with consistent and predictable results. The wide-faced, hardened alloy steel helical gears deliver energy at pre-selected fixed speeds. Models are available with a selection of optional bowls to provide additional capacity and flexibility. The heavy-duty, stainless steel, wire front bowl guard opens easily for adding ingredients. The bowl guard interlock prevents the mixer from running if guard is opened or the bowl is lowered. The units feature moisture resistant switches, No-Volt Release and 99-minute timers that automatically shut off the machines in any speed after the predetermined time has elapsed.

Accessories

- VSPH - #12 Taper Hub; Vegetable Slicer/Grater
- FCMC - #12 Taper Hub; Meat Grinder
- Bowl Scraper
- Reduction Set

Standard Features

- Model PM60 60-Qt. Mixer with 3-speed, 4 HP (continuous duty), totally enclosed, and permanently lubricated, thermally protected motor; furnished in 220/60/1, 20 amp, AC, ETL listed; also available in 220/60/3 and 220/50/1, ETL listed
- Wide-faced, hardened alloy steel, helical gears fully sealed in lubricant with heavy-duty ball bearings and clutch combine for highly dependable, quiet operation
- 3 Pre-selected, fixed speeds on the PM60
- Manual bowl lift is wheel operated
- 99 minute timer for continuous or timed operation, automatically shuts off the machine in any speed after the pre-determined time has elapsed.
- #12 Taper hub on the for use with any #12 size attachments
- Flat Batter Beater, Wire Whip, Spiral Dough Hook and Bowl Dolly
- Bowl Guard with interlock prevents the mixer from running if guard is opened
- No-Volt Release prevents activation of the mixer in the event of a power interruption; operator must restart the mixer
- Highly reliable, moisture resistant stop and start switches
- Welded steel frame construction; finish is silver metallic epoxy powder coat enamel for easy cleaning
- Attached 6-foot, flexible, 3-wire cord

Options

- 220/60/3 AC, ETL listed
- 220/50/1 AC, ETL listed
- Power Bowl Lift

Approved By: _____
Date _____

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Planetary Mixer Model PM60

Berkel

Model PM60

Planetary Mixer

Model No.	Bowl Capacity	Product Dimensions		
		Width A	Depth B	Height C
PM60	60-Qts (63 Liters)	32" (815 mm)	44" (1120 mm)	62" (1570 mm)

	Motor	Electrical	Speed Range		Weight		Box Dimensions		
			Beater	Hub	Net	Ship	Width	Depth	Height
PM60	3-speed 4 HP	220/60/1	25-54	56-122	1017 lbs. (462 kg.)	1144 lbs. (520 kg.)	34" (865 mm)	45" (1145 mm)	72" (1830 mm)

Specifications

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.

Motor/Electrical: □ Model PM60 60-Qt. Mixer with 3-speed, 4 HP (continuous duty), totally enclosed, and permanently lubricated, thermally protected motor; furnished in 220/60/1, 55/20 amp, AC, ETL listed. Also available in 220/50/1, AC, ETL listed.

Finish/construction: Welded tubular steel base finish in metallic silver, epoxy powder coat enamel for easy cleaning.

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.

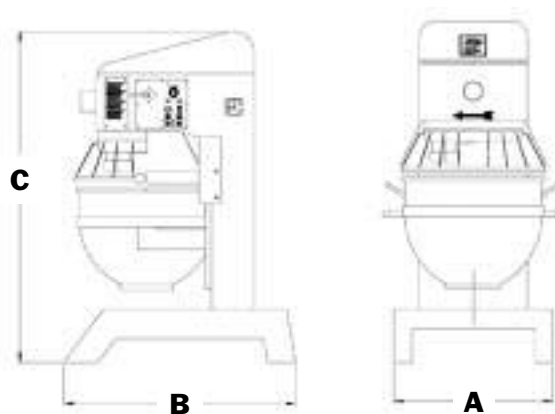
Speeds: 3 Pre-selected, fixed speeds

Bowl Guard: Bowl Guard with interlock prevents the mixer from running if guard is opened.

No-Volt Release: Prevents activation of the mixer in the event of a power interruption; operator must restart the mixer.

Controls: Highly reliable, moisture resistant switches, provide for continuous operation or a 99 minute timer automatically shuts off the machine in any speed after the pre-determined time has elapsed.

Power Hub: #12 Taper hub for use with any optional #12 size attachment.



Model PM60

Standard Equipment: The mixing unit with one stainless steel bowl, bowl guard, Flat Batter Beater, Wire Whip, Spiral Dough Hook and Bowl Dolly

Bowl Lift: Manual bowl lift is wheel operated

Cord and Plug: Attached 6-foot flexible 3-wire cord

Warranty: All parts, service and travel coverage for one year, exclusive of wear items.

As we continually strive to improve our products, specifications are necessarily subject to change without notice.

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