

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 versatility of the Hammonia PM Planetary Mixer range allows to obtain both whipped dough and consistent dough, simply by changing the tool and adjusting the speed in a simple and intuitive way through the control panel. The extreme care in the design and assembly phase ensures a gentle, gradual and homogeneous mixing of mixtures with different characteristics and consistency.

Model	PM 10B	PM 20B	PM 10	PM20	PM40	PM60	PM80
Model	Bench	Bench	Base	Base	Base	Base	Base
Bowl capacity (L)	10	20	10	20	40	60	80
Control Panel					3M / 3V / VV		
Weight (kg)	85	90	110	115	290	335	375
Height (mm)	828	828	1228	1228	1520	1570	1570
Width (mm)	510	510	510	510	680	740	740
Depth (mm)	628	628	1150	1150	920	1150	1150
Electrical supply (Volt) (Phases)	220-380-415-440-460-480 1-Phase (optional 3 Phases)				220-380-415-440-460-480 3-Phases		
Tool speed (rpm)	100-415						
Kit reduction bowl +3 tools	-	10	-	10	20	40	60

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Advantages:

- Transmission gears in oil bath for maximum reliability and silence
- Quick tool release
- Immediate brake of the tool at the end of each cycle or with emergency activation
- Possibility to set time and speed of the tool, even when the machine is running



The machines comes with wire whip, flat beater and kneader spiral



3M - Panel with 3 speed mechanical gearbox and mechanical timer

3V - speed panel with inverter and mechanical timer



VV - Electronic variable speed panel and mechanical timer

For further information please contact us.