

# BAKEWISE

professional bakery equipment

## SINMAG PLANETARY MIXERS - SM SERIES

SINMAG

Introducing the Sinmag SM Planetary Mixer Series, available in Standard, High Leg, & Extra High Leg Models.

**Features:**

10 variable speeds, a built-in timer, double safety guard, rubber feet, filling chute, & optional long legs

This mixer is perfect for all your baking needs!

Choose the Sinmag mixer for unbeatable features and unparalleled performance!!

**Standard Attachments:**

Bowl + Beater, Hook, and Whisk (all stainless steel)

**Optional:**

- Reduction kits (bowl + Beater, Hook and Whisk) are available for all mixers (all stainless steel)
- Higher or Extra high legs

**Planetary Mixer SM Series**



Model

SM-20L

SM-40L

SM-60L/60LM

SM-80L

Model	SM-20L	SM-40L	SM-60L/60LM	SM-80L
Capacity (Litres)	20	40	60	80
Agitator Speed (rpm) 1st –10th	148-492	125-424	169-420	133-140
Power (kW)	1.1	2.2	3	4.5
Outside Dimension (mm) (W*D*H)	560X840X950	740X1010X1400	840X1100X1500	870X1250X1670
Weight (kg)	125	270	385/398	490
Standard attachments	Bowl, beater, hook, whisk, safety guards, iron trolley for SM60L & 80L			



**BAKEWISE**  
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Equipment supplies and 24/7 service to the baking industry

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