



# MIXER PLANETARY



Perfect for caterers, commercial kitchens, restaurants, pizza shops and bakeries this versatile mixer is well-suited for a diverse array of applications such as mixing creams, sauces, cake mixes, batters and dough.

The user-friendly design includes an easy bowl lift operation, a 15-minute timer and robust stainless steel bowl, hook, paddle and whisk, all driven by a reliable belt mechanism.



Part No	Capacity	Speed (RPM)	Height (mm)	Width (mm)	Length (mm)
BT255-20	20Lt	197/317/462	900	450	530
BT256-40	40Lt	120/187/520	1160	560	660



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## For a wide range of uses

### Features

- Batter and small batch dough mixing
- Easy bowl lift operation
- 15 minute timer

### Safety

- Secure bowl locking mechanism
- Integrated safety guard
- Emergency stop button

### Includes

- Stainless steel bowl, hook, paddle and whisk

### Specifications

- Belt driven
- 3-speed
- Heavy duty construction
- Single phase, 415V, 10Amp

### Options

- **20 Litre Mixer Only:** Purpose-built stand for optimal working height H600xW600xL600

