

B20M 20 Qt. Gear Driven Commercial Planetary Stand Mixer with Guard



FEATURES

- Aluminum construction
- Wire bowl safety guard
- 3-speed control
- #12 hub for meat grinder attachment
- Hook, paddle, whip included
- Push-button controls
- Countertop model

The Prepline planetary stand mixer is a versatile operator for your commercial kitchen. Mix dough, make whipped potatoes, and easily prepare a wide variety of foods (flour and dough must only be mixed with the dough hook on low speed). It's equipped with a beater that makes orbital motions around a stationary bowl, making sure that your ingredients are thoroughly mixed. Bring this versatile commercial mixer to your food service operation and conveniently prepare pasta, ice cream, soup, and other food items.

- cETLus Listed
 - ETL Sanitation Listed

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This product has been tested certified to meets NSF Sanitation Standard

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SR Brands is a US supplier of premium quality commercial cooking, refrigeration and food preparation equipment. Our aim is simple. Produce industry-leading commercial restaurant equipment at reasonable prices, and back it all up with an easy to understand, no nonsense warranty that people can count on.

TECHNICAL DATA

DIMENSIONS

Overall Dimensions	17"L x 21"D x 30.5"H
Packaging Dimensions	23"L x 23"D x 40"H
Capacity	20 qt.
Unit Weight	114 lb.
Shipping Weight	126 lb.

ELECTRICAL

Voltage	110
Hertz	60
Phase	1
Wattage	750
Plug Type	NEMA 5-15P
Power Cord Length	72"

MIXING

Transmission Type	Gear Driven
Number of Gear Speed	3
Horsepower	1.5
Speed (RPM)	(1) - 113 (2) - 168 (3) - 400
Control Type	Push Button
Bowl Guard Type	Wire
Bowl Lift Control	Manual
Attachment Hub Type	#12

CONSTRUCTION

Exterior Material	Coated Aluminum
Attachments Included	Mixing Bowl Wire Whisk Dough Hook Flat Beater
Optional Attachment	Meat Grinder
Rubber Feet	Yes

MODEL: B20M

MFR MODEL: HL-B20M



NEMA 5-15P

