



PRODUCT INFORMATION SHEET

BT256 PLANETARY MIXER

40 Litre Capacity

Planetary Mixers are perfect for caterers, commercial kitchens, restaurants, pizza shops & bakeries and are suitable for a wide range of uses from creams, sauces, cake mixes, batter and dough mixing.

Includes
1 x bowl,
hook, paddle
& whisk

- Heavy-duty construction
- Belt driven
- Easy speed shifting
- 3 speed
- Mixing speed: 120/187/520 RPM
- Integrated Safety Guard
- Secure Bowl Locking Mechanism
- 15 minute timer
- Emergency stop button



Power	Capacity	Height (mm)	Width (mm)	Depth (mm)
Single phase, 10Amp, 240V 1.5HP	40 Litre	1120	620	680

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