



## PRODUCT INFORMATION SHEET

# BT255 PLANETARY MIXER

## 20 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: 197/317/462 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 0.5HP	20 Litre	900	460	550

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