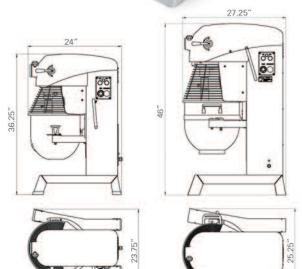
## <u>Протоп</u> <u>Протоп</u> <u>Морега</u> ЕМ30 - 30qт ЕМ30 - 30qт

# GENERAL PURPOSE PLANETARY MIXER



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www.doyon.gc.ca · www.nu-vu.com

EM20



ECIALI

5600 13th Street Menominee, MI 49858 sales@nu-vu.com

> 1-800-338-9886 Toll Free : 1-906-863-4401 Phone 1-906-863-5889 Fax www.nu-vu.com

\*Note: Cannot be sold in Province of Quebec.

Canada Office 1255 Rue Principale Linière, QC. GOM 1J0 sales@doyon.gc.ca

1-800-463-4273 Toll Free 1-418-685-3431 Phone 1-418-685-3948 Fax www.doyon.gc.ca

- Small foot print
- · Metallic gray design
- · Easy to clean
- Gear driven motor
- Quiet design allows implementation in any area of your business
- · Easy to operate controls

### WARRANTY

One year labor and two years parts warranty

#### COMES STANDARD WITH:

- 1 Set of Stainless Steel Accessories: Bowl, Flat Beater, Whip, Dough Hook
- Manual Bowl Lift
- #12 Driven Hub (Accessories Sold Separately)
- Cord & Plug

### **OPTIONAL:**

- Hub Attachments (Meat Grinder & Slicer/Shredder)
- Bowl Dolly
- Equipment Stand

		EM20	EM30
	HEIGHT	36.25″	46″
	WIDTH	23.75″	25.25″
	DEPTH	24″	27.25″
	WEIGHT	300lbs (136kg)	472lbs (214kg)
	ELECTRICAL	120 Volt / 60 HZ / Single Phase	
		NEMA 5-15P	NEMA 5-20P
	AMPS	12 Amps	16 Amps
	KW	1.5 KW	2.0 KW
	HP	2 HP	2.5 HP
		RPM'S	
SPEEDS	LOW	120	112
	MEDIUM	271	206
SP	HIGH	389	351
Max weight of finished product		lb-(kg)	lb-(kg)
Dough, Heavy Bread 55% AR		15-(7)	25-(11.5)
Dough, Bread or Roll 60% AR		20-(9)	30-(14)
Dough, Whole Wheat 70% AR		20-(9)	30-(14)
Dough, Thin Pizza 40% AR		n/r	n/r
Dough, Med Pizza 50% AR		10-(4.5)	15-(7)
Dough, Thick Pizza 60% AR		20-(9)	30-(14)

· Heavy duty motor

- •Thermally protected to prevent overheating
- •Timer
- Emergency stop

easy to feed chute • Reduced energy consumption.

Safety guard with