

Job	_Item No

Notes: \_\_\_

**Tabletop Planetary Mixer** 

Model Number: ☐ SM300

## Planetary Mixer

# SPECIFICATIONS







#### **FEATURES**

- Includes 30 QT Stainless Steel Bowl, Dough Hook, Wire Whip, Ingredient Chute, and Flat Beater
- 3 Speeds: Low (95 RPM), Medium (176 RPM), High (321 RPM)
- 60 Minute Countdown Timer
- Thermal Overload Protection for Motor
- #12 Hub for Attachments
- Manual Bowl Lift
- Easy to Clean White Powder Coating
- Emergency Stop

The SM300 Planetary Mixer is designed as a solution to fill a bakers needs. Compact, heavy duty, and versatile. It sets itself as a perfect mixer for doughs, pastries, meringues and more. Simple to operate controls and has a capacity of up to 30 Quarts.

#### **SHORT FORM SPECIFICATIONS**

Mixer, Planetary, Electric, General Purpose, 30 Quart, Three adjustable speeds, 60 minute countdown timer, Manual bowl lift, Thermal overload production for motor, Comes standard with 30 Quart bowl/beater/hook/whip, #12 hub included (attachments sold separately), Wire guard for bowl featuring motor cutoff switch, On year labor and two year parts warranty

#### **OPTIONS AND ACCESSORIES**

- SM100HV: Meat Grinder Attachment
- SM100CL: Vegetable & Pepperoni Slicer with 3 Cheese Shredding Plates

#### **WARRANTY**

The SM300 comes with a one year warranty for parts and two year warranty for labor.

#### CERTIFICATIONS





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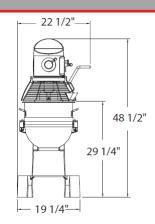


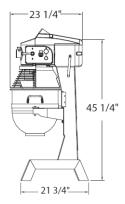






### **SPECIFICATIONS**





#### **CLEARANCES**

The top and bottom of the mixer must remain open and unobstructed. A clearance of at least 6" (152mm) must be maintained around sides .

#### **ELECTRICAL DATA**

Single electrical connection, 120V, 1920 watts, 16A, 60Hz, single phase, NEMA 5-20P plug.



Model	Speeds (RPM)		Dough	HUB	Motor	Height [A]		Depth [B]		Width [C]		Weight		
				Capacity (50% AR)		(HP)	in	mm	in	mm	in	mm	lbs	kg
SM300	1st	2nd	3rd	15 lb (6.8 kg)	Yes	1	22 1/2	572	23 1/4	591	48 1/2	1232	525	236
	95	176	321											

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Doyon/NU-VU exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using these specifications. By using the information provided, the user assumes all risks in connection with such use.





