



CM-501 Planetary Mixer (Belt Driven Type)



CHANMAG CM-501 planetary mixer is ideal to produce pastry products such as creams, batters, light paste and other sophisticated desserts to mix the dough in the planets rotation direction with even and homogenous mixing performance. It is made from super hardened alloy steel, based on excellent die-casting technology and non-dust paint coated finish is easy cleaning. It's durable and quiet during running. Various types of planetary mixers are suitable for small and large productive bakeries, pastry units and other food service operations.

Specification:

Bowl Capacity	: 50 Liter
Dough Capacity	: 12 KG
Speed	: 1st-121, 2nd-270, 3rd-477 (rpm)
Power	: 1/3 PH, 50/60 Hz
Motor	: 1.5 KW
Net Weight	: 200 KG
Machine Size	: 650 x 610 x 1070 mm (W x D x H)
Accessories	: 50L stainless steel bowls x2, Dough hook x1, Flat beater x1, Wire whip x1

Technical Features

1. Construction firm designed and secure electronic switch
2. Speed control unit can work smoothly.
3. Heat-treated Gear and Steel, Low noise.

Application of mixing tools

Dough Hook: Hardened ingredients purpose for heavier dough, steamed bun, bread, etc.

Flat Beater: Suitable for mixing light paste, taro paste, meat paste, filling, etc.

Wire Whip: Lighter and softer ingredients suitable for mixing cake, salad, butter, etc.



Speed functions

Speed 1: slow speed for mixing more hardened ingredients.

Speed 2: medium speed for mixing middle hardness ingredients.

Speed 3: high speed for mixing lighter and softer ingredients.

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