

PLANETARY DOUGH MIXER

MODEL 1A / 20 Qt.

- Artistic, Durable Design
 - Stainless Steel Dough Hook, Whip, Pour Spout and Bowl
 - Solid steel construction
 - 10 Speed Digital Control Panel with Shift-on-the-Fly
 - Manual Operation Optional
 - Small for easy movement
 - Stainless Steel Grate bowl cover
- Meets UL 763 and NSF-8 Standards



MODEL 1A SPECS

110 Volt
15 Amps. / 1.5 HP
Recommended:
20 Amp Slow Blow Breaker
Cycles/Phase: 60HZ / 1 Phase
W 22" X H 37" X D 36"
Weight: 300 lbs.

CAPACITY

Yields 8.7kg / 19.2 Lbs. Dough
5.4 kg / 12 Lbs. Flour
1st Speed: 181 rpm
10th Speed: 508 rpm

DESIGNED FOR

Supermarket Bakeries
Pastry Shops
Artisan Bread Shops
Delis
Pizzerias
Restaurants
and More!

*BE&SCO equipment is solely intended for use in a commercial facility.



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Intertek

Revised
03/05/2020

