



Project Name: _____ AIA#: _____

Model #: _____ Location: _____

SIS#: _____ Item#: _____ Quantity: _____

60 Quart Planetary Floor Mixer

Built for Professional Kitchens
Performance ▪ Reliability ▪ Efficiency



Model

o MK.60-USA

Standard Features

- Commercial-duty 3 HP motor for dependable performance
- Heavy-duty gear transmission designed for high torque performance
- Heavy-duty alloy steel gears and shafts
- Variable Speed Control
- Long-life transmission with permanent lubrication
- Thermal overload protection
- Side-mounted electro-mechanical control panel with 60-minute timer
- Stainless steel bowl safety guard and removable design
- Motorized bowl raise and lower mechanism
- Safety interlocked bowl lift
- Heavy-duty cast iron base support
- Vegetable cutter and meat mince attachment hub
- Gray paint

Standard Accessories/Attachments

- 60 qt stainless steel bowl (#304 series)
- Aluminum flat beater
- Stainless steel fine and heavy-duty wire whips
- Chrome spiral dough hook
- Non-slip rubber feet
- Bowl scraper



Fine Whip



Heavy-Duty Whip



Spiral Hook



Aluminum Paddle

Warranty

- 1 year parts

Optional Accessories/Attachments

- Vegetable slicer and grater
- Meat grinder
- Bowl truck
- Extended warranty

To select options see back



Approved by: _____ Date: _____

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21/07/2026

Specifications are subject to change without notice.

EMPERO KITCHEN EQUIPMENT CO.

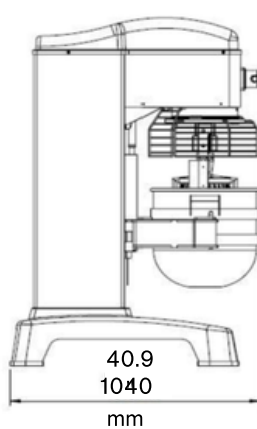
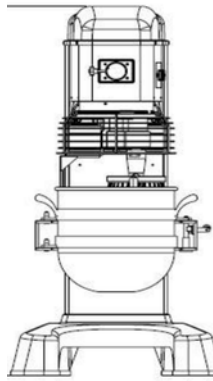
EMPERO 60 Quart Planetary Floor Mixer

MK.60-USA

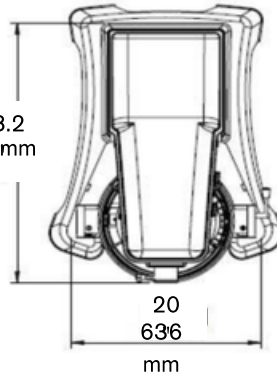
60 Quart Planetary Floor Mixers

MK.60-USA

63.9
1623
mm



38.2
970 mm



20
636
mm

RPM ratings



SPECIFICATIONS

Model	Motor	Volts	Amps	Transmission Type	Capacity	Controls	Variable Speed Control	
MK.60-USA	3 HP	208V/3Ph/60Hz	16A	Gear Driven	60 qt / 57 liter	Side-mounted electro mechanical control&timer	Minimum	34 RPM
							Maximum	370 RPM

DIMENSIONS | SHIPPING INFORMATION

Shipped in a heavy-duty wooden crate for maximum protection during transportation. Crated dimensions and shipping weight provided below are subject to variations. **This product ships on a pallet. Freight class 85.**

Model	Overall Dimensions	Net Weight	Shipping Dimensions	Shipping Weight
MK.60-USA	25" W x 40.9" D x 63.9" H (63 cm x 104 cm x 162 cm)	771 lbs (350 kg)	35.45" W x 45.25" D x 68.90" H (90 cm x 115 cm x 175 cm)	815 lbs (370 kg)

Mixer is constructed with a heavy-duty cast iron base and powered by a commercial-duty 3 HP motor with thermal overload protection. The mixer features variable speed control and a high-torque gear transmission with permanently lubricated, heat-treated alloy steel gears and shafts. Side-mounted electro-mechanical controls include a 60-minute timer.

Mixer comes standard with a 60 qt. stainless steel bowl, aluminum flat beater, stainless steel fine and heavy-duty wire whips, chrome spiral dough hook, bowl scraper, and non-slip rubber feet. Equipped with a removable stainless steel bowl guard with welded ingredient chute, motorized bowl lift, and attachment hub for vegetable cutter and meat mincer accessories. The mixer is ETL listed. **1-year parts.**

OPTIONAL ACCESSORIES / ATTACHMENTS

☐ **MK.60-USA-MB** Bowl Trolley



☐ **MK.60-USA-EM** #12 Meat Mincer



☐ **MK.60-USA-SD** Vegetable slicer and grater



MK.60-USA-EM



MK.60-USA-SD

Important Note: Vegetable cutter and meat grinder attachments from other manufacturers are not compatible with this mixer. Only approved accessories designed specifically for this model should be used.

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