



### Model PM60



### Features

Berkel Models PM60 and PM80 planetary mixers are heavy-duty, precision crafted, versatile machines. These all-purpose mixers use a powerful, planetary mixing action to thoroughly blend, mix and aerate all ingredients with consistent and predictable results. The wide-faced, hardened alloy steel helical gears deliver energy at pre-selected fixed speeds. Models are available in 60 and 80-quart sizes with a selection of optional bowls to provide additional capacity and flexibility. Each mixer comes standard with a stainless steel bowl, spiral dough hook, batter beater and wire whip. The heavy-duty, stainless steel, wire front bowl guard opens easily for adding ingredients. The bowl guard interlock prevents the mixer from running if guard is opened or the bowl is lowered. The units feature moisture resistant switches, No-Volt Release and 30/60-minute timers that automatically shut off the machines in any speed after the predetermined time has elapsed.

### Accessories

- VSPH - #12 Taper Hub; Vegetable Shredder/Plate Holder
- FCMC - #12 Taper Hub; Meat Grinder
- Bowl Dolly
- Reduction Set

**Approved By:** \_\_\_\_\_  
**Date** \_\_\_\_\_

Item # \_\_\_\_\_

## Models PM60/PM60-6/PM80 Planetary Mixers

- PM60 60 Qt. Floor Model
- PM60-6 60 Qt. Floor Model
- PM80 80 Qt. Floor Model

### Standard Features

- Model PM60 60-Qt. Mixer with 3-speed, 4 HP (continuous duty), totally enclosed, and permanently lubricated, thermally protected motor; furnished in 220/60/1, 20 amp, AC, ETL listed; also available in 220/60/3 and 220/50/1, ETL listed
- Model PM60-6 60-Qt. Mixer with 6-speed, 4 HP (continuous duty), totally enclosed, and permanently lubricated, thermally protected motor; furnished in 220/60/3, 20 amp, AC, ETL listed
- Model PM80 80-Qt. Mixer with 6-speed, 5 HP (continuous duty), totally enclosed, and permanently lubricated, thermally protected motor; furnished in 220/60/3, 30 amp, AC, ETL listed
- Wide-faced, hardened alloy steel, helical gears fully sealed in lubricant with heavy-duty ball bearings and clutch combine for highly dependable, quiet operation
- 3 Pre-selected, fixed speeds on the PM60
- 6 Pre-selected, fixed speeds on the PM60-6 and PM80
- Manual bowl lift is wheel operated
- 99 minute timer for continuous or timed operation, automatically shuts off the machine in any speed after the pre-determined time has elapsed.
- #12 Taper hub for use with any #12 size attachments
- Flat Batter Beater, Wire Whip, Spiral Dough Hook and bowl dolly
- Bowl Guard with interlock prevents the mixer from running if guard is opened
- No-Volt Release prevents activation of the mixer in the event of a power interruption; operator must restart the mixer
- Highly reliable, moisture resistant stop and start switches
- Welded steel frame construction; finish is silver metallic epoxy powder coat enamel for easy cleaning
- Attached 6-foot, flexible, 3-wire cord

### Options

- 220/60/3 AC, ETL listed (PM60)
- 220/50/1 AC, ETL listed (PM60)
- 220/50/3 AC, ETL listed
- Power Bowl Lift
- Bowl Scraper



Planetary Mixers Models PM60/PM80

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# Models PM60/PM80

## Planetary Mixers

Model No.	Bowl Capacity	Product Dimensions		
		Width A	Depth B	Height C
<b>PM60</b>	60-Qts (63 Liters)	32" (815 mm)	44" (1120 mm)	62" (1570 mm)
<b>PM60-6</b>	60-Qts (63 Liters)	32" (815 mm)	44" (1120 mm)	65" (1660 mm)
<b>PM80</b>	80-Qts (84 Liters)	32" (815 mm)	44" (1120 mm)	65" (1660 mm)

	Motor	Electrical	Speed Range		Weight		Box Dimensions		
			Beater	Hub	Net	Ship	Width	Depth	Height
<b>PM60</b>	3-speed 4 HP	220/60/1	25-54	56-122	1017 lbs. (462 kg.)	1144 lbs. (520 kg.)	34" (865 mm)	45" (1145 mm)	72" (1830 mm)
<b>PM60-6</b>	6-speed 4 HP	220/60/3	18-100	40-226	1025 lbs. (466 kg.)	1180 lbs. (536 kg.)	34" (865 mm)	45" (1145 mm)	72" (1830 mm)
<b>PM80</b>	6-speed 5 HP	220/60/3	18-100	40-226	1025 lbs. (466 kg.)	1180 lbs. (536 kg.)	34" (865 mm)	45" (1145 mm)	72" (1830 mm)

### Specifications

**Design:** Heavy-duty, all purpose mixers use a powerful, planetary mixing action to thoroughly blend, mix and aerate all ingredients with consistent and predictable results.

**Motor/Electrical:**  Model PM60 60-Qt. Mixer with 3-speed, 4 HP (continuous duty), totally enclosed, and permanently lubricated, thermally protected motor; furnished in 220/60/1, 55/20 amp, AC, ETL listed. Also available in 220/50/1 and 220/50/3, AC, ETL listed.

Model PM60-6 60-Qt. Mixer with 6-speed, 4 HP (continuous duty), totally enclosed, and permanently lubricated, thermally protected motor; furnished in 220/60/3, 55/20 amp, AC, ETL listed. Also available in 220/50/3, AC, ETL listed.

Model PM80 80-Qt. Mixer with 6-speed, 5 HP (continuous duty), totally enclosed, and permanently lubricated, thermally protected motor; furnished in 220/60/3, 60/30 amp, AC, ETL listed. Also available in 220/50/3, AC, ETL listed.

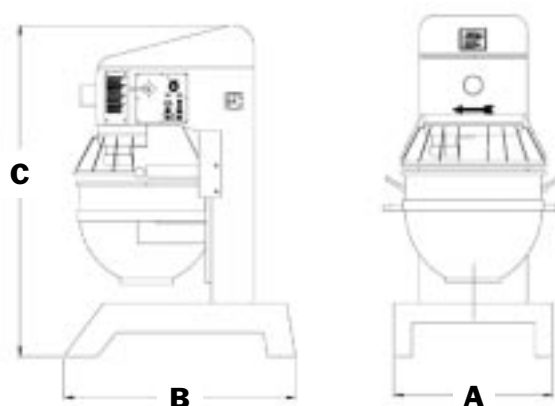
**Finish/construction:** Welded tubular steel base finished in metallic silver, epoxy powder coat enamel for easy cleaning.

**Transmission:** Wide-faced, hardened alloy steel, helical gears fully sealed in transmission lubricant with heavy-duty ball bearings and clutch combine for highly dependable, quiet operation.

**Speeds:** 3 Pre-selected, fixed speeds on the PM60. 6 Fixed speeds on the PM60-6 and PM80.

**Bowl Guard:** Bowl Guard with interlock prevents the mixer from running if guard is opened.

**No-Volt Release:** Prevents activation of the mixer in the event of a power interruption; operator must restart the mixer.



### Models PM60/PM80

**Controls:** Highly reliable, moisture resistant switches, provide for continuous operation or a 30/60 minute timer automatically shuts off the machine in any speed after the pre-determined time has elapsed.

**Power Hub:** #12 Taper hub for use with any optional #12 size attachment.

**Standard Equipment:** The mixing unit with one stainless steel bowl, bowl guard, Flat Batter Beater, Wire Whip and Spiral Dough Hook.

**Bowl Lift:** Manual bowl lift is wheel operated

**Cord and Plug:** Attached 6-foot flexible 3-wire cord

**Warranty:** All parts, service and travel coverage for one year, exclusive of wear items.

As we continually strive to improve our products, specifications are necessarily subject to change without notice.

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