

## Heavy Duty 70 Quart Planetary Mixer - Floor Model

### Standard Features

- Four speeds for various food mixing need
- 30 minute timer stops the mixer when timer ends
- Safety cut-switch temporarily interrupts power if gears are changed without stopping the mixer
- Includes bowl truck for convenient bowl transport
- # 22 hub accommodates meat grinder or shredder attachments for flexibility between grinding and mixing
- Comes standard with: stainless steel dough hook, wire whisk, flat beater, stainless steel mixing bowl and safety guard
- Interlocked bowl lift and bowl guard opening
- 3 3/4 Horsepower

### Standard Accessory Package

- Bowl Truck
- Stainless steel bowl
- Stainless steel flat beater
- Stainless steel wire whisk
- Stainless steel spiral dough hook
- Non-slip rubber feet

### Optional Accessories

- Meat grinder for #22 hub

### IMPORTANT NOTES:

Please confirm your dough and water ration before mixing product.

(1) choose correct speed, and (2) correct water ratio, (3) suitable volume for the mix process according to "Mix Capacity Chart" in the Atosa manual.

### MODELS:

PPM-60

PPM-60



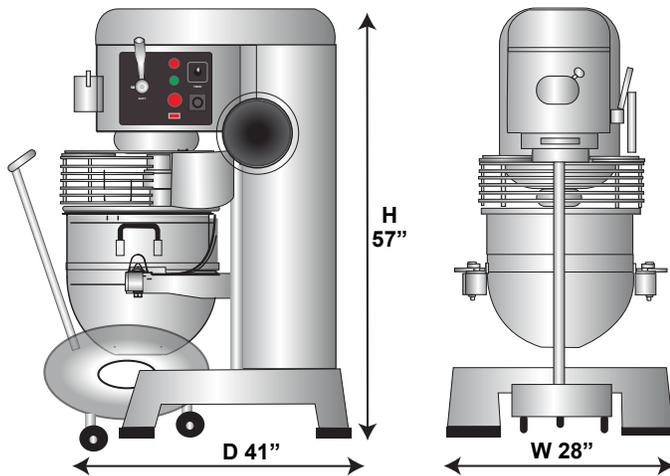
1 YEAR PARTS AND LABOR WARRANTY (US ONLY)



## SPECIFICATIONS

Model	Horsepower	Voltage	Watts	Amps	Capacity Quarts	Dimensions WxDxH	Net / Gross Weight (lbs)	Agitator Speed - RPM's				
								First (Low)	Second (Intermediate 1)	Third (Intermediate 2)	Fourth (High)	
PPM-60	3.75	240/60/3	2800	15	70	28 x 41x 57	1078	1190				

## PLAN VIEW



## STANDARD ACCESSORY PACKAGE

**MIXING BOWL**



**DOUGH HOOK**



**WIRE WHIP**



**FLAT BEATER**



**BOWL TRUCK**



1 YEAR PARTS AND LABOR WARRANTY (US ONLY)

