



LLKPM20E

Planetary Mixers

The LLK planetary mixers provide premium design and performance at top value prices. These machines are extremely versatile and are widely used in schools, hotels, restaurants and hospitals.

All machines are supplied with 3 attachments: wire whisk, dough hook, and flat beater. This allows the machines to be used for mixing a wide variety of products including cream, mayonnaise, creamed potatoes and even small quantities of dough. The LLK planetary mixers are all fitted with emergency stop buttons for optimum safety of the user.

Paying extra for mincing hub is an unnecessary expense for many establishments. The economy mixers are the perfect solution for such sites; they're of the exact same specification and quality as planetary mixers with hub that are on the market, just without the mincer attachment hub on the front! Many outlets do no mincing on site and therefore do not need the hub at all!

Fabulous 2 years parts and 1 year labour warranty.



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llk

Specifications

WITHOUT ATTACHMENT HUB

Model	Capacity	W	D	H	Weight	Loading
LLKPM10E	10 Litres	485	410	635	75kg	0.5kW*
LLKPM20E	20 Litres	500	600	780	107kg	1.1kW*

*Designated 13 Amp plug required to operate all models.

WITH ATTACHMENT HUB

Model	Capacity	W	D	H	Weight	Loading
LLKPM30	30 Litres	550	600	1115	204kg	1.1kW*

*Designated 13 Amp plug required to operate all models.



LLKPM20E



LLKPM30

ACCESSORIES

Model	Capacity	W	D	H
SPM20S	Static Stand	710	610	610
SPM20M	Mobile Stand	710	610	710
LLKPMMA	Mincing Attachment	-	-	-



MOBILE STAND



MINCING ATTACHMENT

Key Features

- 3 speed settings
- Heavy duty all gear transmission
- Stainless steel bowl
- LLKPM30 is floor-standing

Planetary Mixers are supplied with 2 years parts and 1 year labour warranty.

Do you need an extra bowl? Let us know.



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