

## **Planetary Mixer ARM-40**

*"Building the Best Valued Mixers for the Smartest Consumers!"*



### **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.

### **Features**

### **Standard Accessories**

- 40-quart s/steel bowl.
- Flat batter beater
- Spiral dough hook

- 40-quart capacity
- 1-15minute timer for continuous or timed operation
- Powerful 1.5 HP motor
- 115v/60/1, 30amps (220v/60/1 and 220v/50/1 available at additional cost)
- 3-Speed gear box
- 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.
- Motor cooling system.
- New safety Guard available.
- NSF approved coating.
- Baked painting.
- Moisture resistant switches
- Motor thermal protector.
- No-volt Release: Prevents activation of the mixer in the event of power interruption
- Bowl lift: Manual bowl lift operated and self-locking in to position
- #12 size taper hub for attachments
- Cast base construction. Silver metallic finish using epoxy powder coat enamel for easy cleaning
- Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle

- Wire whip
- Safety bowl Guard
- Attachment hub

#### Optional Accessories

- #12 taper hub meat grinder (ARM-02A)
- #12 taper hub Vegetable shredder with plate holder (ARM-02B)
- Bowl dolly
- Reduction set
- EXTENDED WARRANTY up to 6 years

#### Specifications

**Motor:** 3-speed  
1.5HP continuous  
30 amps

**Electrical:** 115/60/1  
220v/60/1 and 220v/50/1 available

**Speed Range:** Beater: 46-150  
Hub: 105-338

**Weight:** Net: 415lbs (189kg)  
Ship: 490lbs (223kg)

**Dimensions:** Width: 25" (635mm)  
Depth: 25" (560mm)  
Height: 46" (1168mm)

Shipping:  
Width: 28" (711mm)

Depth: 28" (711mm)  
Height: 52" (1320mm)