DATA SHEET

Sirman Plutone 20T
Planetary Mixer with Touch Controls

60302902



Build

- Sturdy structural frame and chassis constructed from thick-gauge metal for enhanced stability and durability.
- Touch control panel with built-in timer offers intuitive management of speeds and precise mixing duration.
- Metal wire bowl guard provides protection while allowing visibility during operation.
- Easy-to-remove 20 litre bowl made of high-quality 304 stainless steel for hygiene and corrosion resistance.
- Quick-Lock Head Lever enables fast and secure head locking.
- Safety microswitches installed on both the lid and the bowl ensure secure operation and prevent accidental starts.
- Includes 3 easily removable metal mixing tools: an aluminium spatula, an aluminium dough hook, and a whisk made of steel and aluminium.
- Three-speed transmission gear system enhances durability and allows for versatile mixing performance for different dough types and textures.
- Durable steel gearbox ensures reliable power transmission and long service life.
- Ventilated motor prevents overheating during extended use and maintains consistent performance.

Technical Features

Bowl capacity	20 LT
Bowl dimensions	ø 320 x 300mm
Mixing Speeds revolutions	1st Speed = 97 2nd Speed = 220 3rd Speed = 316

Technical specifications

External Size

External Width	515mm
External Depth	560mm
External Height	770mm

Weight

Net weight	83 kg
package weight	105 kg

Connection requirements electric

Electrical connected loads	1100W
Voltage	240 1N/50Hz
Plug Supplied	No

Warranty

2 Year Warranty	2 years parts and labour

**Subject to a prevanttitive maintence plan*

Options

- ☐ Stainless Steel Hook
  SKU: 60302100
- ☐ Stainless Steel Paddle
  SKU: 60302110

