



PLANETARY MIXER

We bring to our customers a high torque Planetary Mixer for heavy loads of even mixing. It increases the texture and elasticity of the dough. It comes with 3 adjustable speed modes, three-shift control modes, fast rotational speed and uniform stirring bubbles. Cake mixture stirred by this machine renders a soft, refined texture and fine taste. Our premium quality Planetary mixer is offered in various models like PMB-40, PMB-80, PMB-100 and PMB-140 to best suit our client's needs. This machine is convenient to operate and highly competent in terms of performance. It has an interlocked safety guard, locking emergency stop button, timer and motor cooling system that guarantees safety and smooth functioning. We are one of the Best Planetary Mixer Suppliers in India.



Model	PMB-40	PMB-60	PMB-80	PMB-100	PMB-140
Capacity (Ltrs)	40	60	80	100	140
Speed (RPM)	0-1440	0-1440	0-1440	0-1440	0-1440
Installed Power (KW/HP)	1.5/2	2.5 / 3	4/5	4.5 / 5.5	5.6 / 7.5
Voltage and Phase (Volts / Phase / Hertz)	415 / 3 / 50	415 / 3 / 50	415 / 3 / 50	415 / 3 / 50	415 / 3 / 50
Dimensions (L x W x H) in mm / inches	900 x 560 x 1400 / 36 x 22 56	960 x 620 x 1500 / 40 x 25 x 56	1000 x 780 x1730 / 31 x 69	1200 x 1000 x1900 / 48 x 40 x75	1250 x 920 x 1900 / 50 x 37 x75
Weight (Kgs)	260	320	400	550	500





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