# CULITEK C Planetary Mixers

## Models: MXR-10, MXR-20, MXR-30, MXR-60



## **Planetary Mixers**

A good mixer is an essential piece of the baking puzzle, perhaps even more so than selecting the right recipe or buying high-quality ingredients. Planetary Mixers from Culitek can make everything from fluffy scrambled eggs, creamy mashed potatoes to cookie and bread doughs —with minimal effort. The truth is that a planetary mixer is a powerful and versatile piece of equipment that, when combined with the right attachments, makes them ideal for kitchens that need to reduce downtime and effort when baking and cooking sauces, slicing vegetables, or grinding meats and cheeses.

#### Construction

- · Heavy duty construction
- · Stainless steel wire safety guard around bowl
- · Stainless steel bowl clamps hold mixing bowl securely in place
- · Rubber inserts on feet for stability

#### Operation

- Powerful motors
- · Direct drive 100% gear driven transmission for consistent mixing speed
- · Three fixed mixing speeds with easy shift
- · Push button On/Off Switch
- · 60-minute timer on the MXR-20, MXR-30, and MXR-60 models

#### Attachments

- · Includes wire whisk, dough hook and flat beater
- Stainless steel mixing bowl
- MXR-20, MXR-30, and MXR-60 feature a #12 hub for meat grinding attachments

## EQUIPMENT THAT DOMINATES For Culinary Professionals

### STANDARD FEATURES

- Heavy-duty construction and powerful HP motor will easily handle any type of mixing task with ease.
- Three fixed speeds and its direct drive 100% gear driven transmission allow the mixer to maintain a consistent mixing speed, no matter how much product is in the mixing bowl.
- Comes with wire whisk, dough hook, flat beater, and stainless steel mixing bowl.
- MXR-20, MXR-30, and MXR-60 models feature a #12 hub for meat grinding attachments.
- 5' power cord.
- ETL Listed and ETL Sanitation.



For more information, go to www.P65warnings.ca.gov

#### **MADE IN CHINA**

RESIDENTIAL: Culitek assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

## CULITEK C Planetary Mixers Specifications

**MXR-10** 









**MXR-30** 





**MXR-60** 





PLANETARY MIXERS				
Model Number	MXR-10	MXR-20	MXR-30	MXR-60
Bowl Capacity	10 quart	20 quart	30 quart	60 quart
Voltage	120V	120V	120V	220V
Wattage	600W	1100W	1800W	2200W
Amps	5	9	15	10
Horsepower	0.75 HP	1.5 HP	2.4 HP	3 HP
NEMA Plug	5-15P	5-15P	5-15P	Hardwired-3 Phase
Speeds	3	3	3	3
RPMs	113/184/341	108/199/382	84/151/270	72/127/262
Hub Attachment	N/A	#12	#12	#12
Timer	N/A	0-60 Minutes	0-60 Minutes	0-60 Minutes
Overall Dimensions	17 <sup>1</sup> /4"W x 18 <sup>1</sup> /4"D x 28"H	19"W x 22"D x 32"H	23"W x 27"D x 391/2"H	26"W x 301/3"D x 52"H
Shipping Dimensions	211/2"W x 19"D x 28"H	24 <sup>3</sup> /4"W x 22 <sup>1</sup> /4"D x 34 <sup>1</sup> /4"H	28"W x 251/4"D x 441/2"H	281/4"W x 331/2"D x 581/2"H
Net Weight	125 lbs.	205 lbs.	345 lbs.	661 lbs.
Gross Weight	157 lbs.	250 lbs.	394 lbs.	734 lbs.