

BPS-30 PLANETARY MIXER 30QT.



- ✍ Heavy duty geared planetary with high torque start feature.
- ✍ Powerful 1 1/2 H.P. motor.
- ✍ Safety cage prevents operation when lifted, protecting operator.
- ✍ Standard stainless steel bowl.
- ✍ Standard whip, beater and hook.
- ✍ Standard # 12 tapered power hub.
- ✍ Standard 20 minute timer.
- ✍ Shift on the fly.

ORDER TOLL FREE 800-445-6601

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PLANETARY MIXER 30 QT BPS-30

Heavy duty 30 qt mixer with powerful 1 1/2 H.P. motor and exclusive high torque start system. High torque start insures easy and smooth starts when mixing heavy doughs. Four speed shift on the fly transmission with geared planetary. Easy slip on tools. Ships standard with stainless steel bowl, whip, beater and dough hook. Fleetwood by Skymssen's BPS-30 easily handles all types of mixing needs. Pizzeria, Bakery and Restaurants applications.



BPS-30

Voltage.....	110V
Power Rating.....	1 1/2 HP
Height.....	49 5/8"
Width.....	20 1/2"
Depth.....	31 7/8"
Net Weight.....	331 lbs
Gross Weight.....	428 lbs
Capacity.....	30 lbs
Minimum Speed.....	from 38 to 42rpm
Maximum Speed.....	from 156 to 162rpm

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Contact your local Skyfood Representative for additional information.
Visit our web site at www.skyfood.us for location and contact information.

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