



YOU CAN TRUST

## PLANETARY MIXERS

SPM20 / SPM30

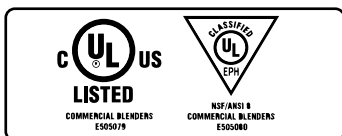
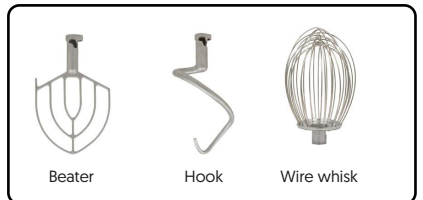


**SPM20**  
Planetary Mixer

**SPM30**  
Planetary Mixer

### STANDARD FEATURES

- The SKYFOOD Planetary Mixers SPM20 and SPM30 are highly reliable and professional food processing tools in any commercial kitchen.
- Ideal for mixing all types of dough, from light to heavy weight, including eggs, merengue, mayonnaise and similar.
- Feature 3 speeds and special designed mixing tools, which can be selected easily to mix various kinds of foods.
- They are equipped with a powerful motor and a sturdy 100% gear driven system.
- Come standard with a 15-min timer, # 12 hub and safety guard, safety guard, wire whip, dough hook and flat beater.
- These long lasting and trouble-free units will give you the best results in the industry.



Item	Electrical	Amps	Power Rating	Dimensions (W x D x H)	Weight (Net x Ship)	Bowl Capacity	RPM	PLUG
SPM20	115V/50-60Hz	10	1/2 Hp	18" x 21" x 32 1/2"	216 lb x 275 lb	20 qt	129/240/437	NEMA 5-15P
SPM30	115V/50-60Hz	15	1 Hp	22 5/8" x 22 1/2" x 43 1/2"	407 lb x 495 lb	30 qt	116/214/391	NEMA 5-15P



**Skyfood Equipment LLC**  
175 SW 7th Street, Ste 2416  
Miami, FL 33130

**Toll Free:**  
1-800-503-7534  
sales@skyfood.us

[www.skyfood.us](http://www.skyfood.us)



Follow us to keep up to date with the latest news and offers

[/SkyfoodEquipment](https://www.instagram.com/SkyfoodEquipment)

[/SkyfoodEquipment](https://www.facebook.com/SkyfoodEquipment)

[/SkyfoodEquipment](https://www.youtube.com/SkyfoodEquipment)

ILLUSTRATIVE PHOTO, ACTUAL PRODUCTS AND ACCESSORIES ARE SUBJECT TO CHANGE WITHOUT NOTICE.