



LLKPM20L

Planetary Mixers

The LLK planetary mixers provide premium design and performance at top value prices. These machines are extremely versatile and are widely used in schools, hotels, restaurants and hospitals.

All machines are supplied with 3 attachments: wire whisk, dough hook, and flat beater. This allows the machines to be used for mixing a wide variety of products including cream, mayonnaise, creamed potatoes and even small quantities of dough. The LLK planetary mixers are all fitted with emergency stop buttons for optimum safety of the user.

Paying extra for mincing hub is an unnecessary expense for many establishments. The economy mixers are the perfect solution for such sites; they're of the exact same specification and quality as planetary mixers with hub that are on the market, just without the mincer attachment hub on the front! Many outlets do no mincing on site and therefore do not need the hub at all!

A sturdy machine made for a wide range of uses.



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llk

Specifications

WITHOUT ATTACHMENT HUB

Model	Capacity	W	D	H	Weight	Loading
LLKPM20L	20 Litres	500	600	780	107kg	1.1kW*

WITH ATTACHMENT HUB

Model	Capacity	W	D	H	Weight	Loading
LLKPM30L	30 Litres	550	600	1115	204kg	1.1kW*



LLKPM20L



LLKPM30

ACCESSORIES

Model	Capacity	W	D	H
SPM20S	Static Stand	710	610	610
SPM20M	Mobile Stand	710	610	710
LLKPMMA	Mincing Attachment	-	-	-



MOBILE STAND



MINCING ATTACHMENT

Key Features

- 3 speed settings
- Heavy duty all gear transmission
- Stainless steel bowl
- LLKPM30 is floor-standing
- Mincing attachment is for 30L model only

Planetary Mixers are supplied with 1 year parts and labour warranty.

Do you need
an extra bowl?
Let us know.



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