



Manufactures of Bakery and Foodservice Equipment

Planetary Pizza Dough Mixer

Item No. _____
 Project _____
 Quantity _____

Model SM600CP



Model SM600CP

Construction Features:

- High-torque, gear driven motor with two speeds: 73 and 109 RPM
- Heavy gauge stainless steel bowl with dual bowl locks
- Large diameter "J" type cylindrical dough hook with 5/16" bowl clearance
- Heavy duty stainless steel whip attachment
- Aluminum stir paddle
- Heavy gauge steel frame box with rigid torsion-tube design
- Rigid head section and bearing box
- Cushioned mounting feet with elevated easy-clean legs
- Interlocking bowl and attachment guard
- Easy-to-operating manual bowl lift
- Bowl dolly

Additional Features:

- 60 minute timer
- Manual/Timer Control Switch
- Emergency Stop Button
- Controls mounted on the right side for easy access
- Automatic over-current protection
- Six foot electrical supply cord

Production Capacity:

Liquid	Flour	Dough	25 Pound Bags
60 qt	37.5 lb	50 lb	1.5

NOTE: The SM600CP Planetary Pizza Dough Mixer is intended for use with LOW-MOISTURE PIZZA and BAGEL DOUGH and is not recommended for use with bread or pastry dough.

Short Bid Specification:

Planetary Mixer shall be a LBC Bakery Equipment Model SM600CP with heavy gauge stainless steel bowl, dough hook, wire whip, aluminum stir paddle, bowl dolly and #12 hub. Dough hook shall have a cylindrical cross section with a J-type end to reach the center of the bowl with contact the bowl at any time. Mixer shall be built with heavy gauge, welded, rigid steel frame and head. Mixer shall have two fixed speeds (not variable speed) including dual-stage high torque belt drive system. Mixer shall have four (4) cushioned foot mounts. Mixer shall have safety-interlocked bowl cover with ingredient pour spout. Mixer shall have controls and emergency stop button mounted at eye level on the front side. Mixer shall be ETL listed as meeting UL 763 and NSF 8.

Standard Product Warranty:

One-Year Parts and Labor (US Including Alaska and Hawaii, Canada)



Meets UL 763 and NSF 8 Standards

Sheet Number SM600CP (Rev C 10/16)

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Installation Requirements:

- The mixer must be installed on a smooth and level surface
- The mounting surface must be capable of supporting the mixer's weight (1150 lb)
- Clearance for Operation: 12.0" rear, 10.0" left side and 20.0" right side

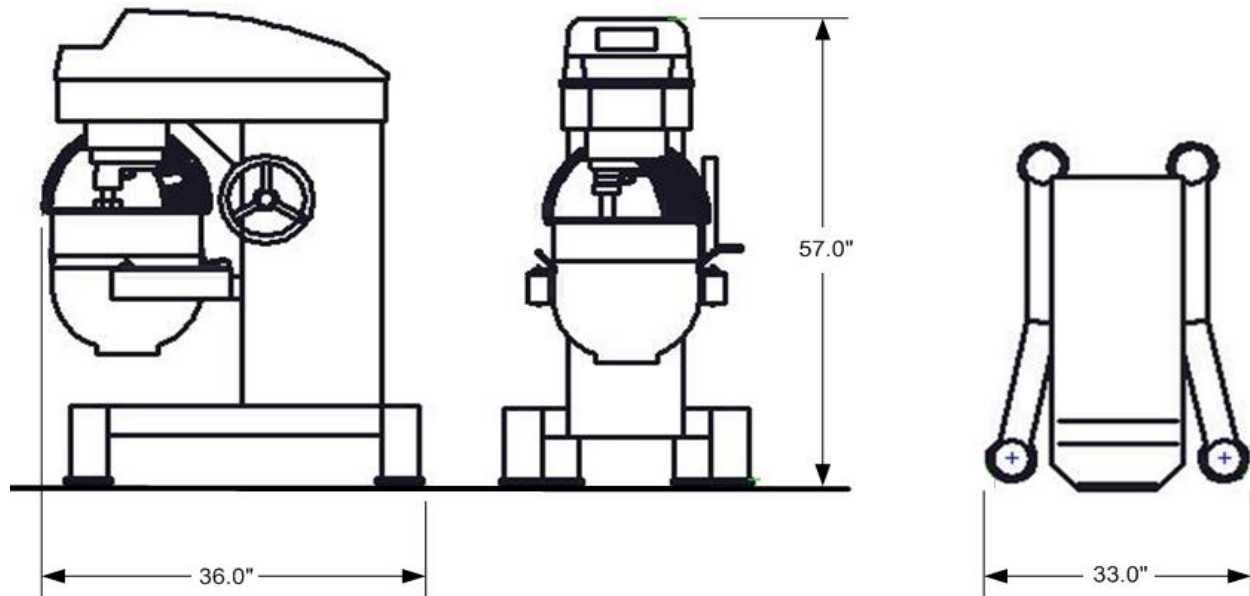
Standard Components:

- 1 each stainless steel 60 qt Mixing Bowl
- 1 each Bowl Dolly
- 1 each stainless steel Dough Hook
- 1 each stainless steel Wire Whip
- 1 each aluminum Stir Paddle

Components are also Offered Separately; Check Box(es) as Needed:

- Stainless Steel 60 qt Mixing Bowl
 Bowl Dolly

- Stainless steel Dough Hook
 Stainless steel Whip
 Aluminum Stir Paddle



Electrical Requirements:

Voltage	Amps	HP	kW	RPM	
				Low	High
208 / 240	6.9	3.75	2.2 / 2.8	73	109

Shipping Info:

Actual Weight (lbs)	Ship Weight (lbs)	Freight Class
1102	1200	85