

winco
SPECTRUM
 PLANETARY MIXERS



EMP-10



EMP-20



EMP-30



PLANETARY MIXERS

Commercial countertop and floor planetary mixers feature gear-driven motors with three speeds, making it an ideal piece of equipment for bakeries, delis, cafés, and other commercial kitchen environments.

- ◆ Heavy-duty die cast iron construction
- ◆ Gear-driven, high torque transmission
- ◆ Large capacity 304 stainless steel bowl with safety guard and interlock bowl lift
- ◆ (3) three fixed mixing speeds
- ◆ Manual resettable thermal overload protection
- ◆ Industry standard #12 attachment hub (EMP-20 & EMP-30)
- ◆ Wire whip, aluminum flat beater, & spiral dough hook attachments included
- ◆ Non-slip rubber feet

ITEM	OVERALL DIMENSIONS L" X D" X H" (mm)	POWER	PLUG	SHIP WEIGHT
EMP-10	15 ^{-1/8} x 18 x 24 ^{-1/8} (383 x 456 x 612)	110V 50/60 Hz 750W 1HP 7A	NEMA 5-15P	99.2 lbs (45 kgs)
EMP-20	19 ^{-7/8} x 21 ^{-11/16} x 29 ^{-3/4} (505 x 550 x 735)	110V 50/60 Hz 1100W 1.5HP 10A	NEMA 5-15P	188.5 lbs (85.5 kgs)
EMP-30	23 ^{-13/16} x 24 ^{-1/2} x 44 ^{-13/16} (605 x 620 x 1138)	110V 50/60 Hz 1500W 2HP 14A	NEMA 5-15P	345.1 lbs (156.5 kgs)

ITEM	DESCRIPTION	UOM	CASE
EMP-10	10.5 Qt (10L)	Set	1
EMP-20	21.1 Qt (20L)	Set	1
EMP-30	31.7 Qt (30L)	Set	1

See spec sheet for replacement bowls, wire whips, flat beaters, hooks, and ingredient chutes



EMP-SERIES



New Item