



PrepMaster Series 60 Qt. Commercial Planetary Mixer

(Model: MPPM60)



★★★★★ (4.7/5)

Buy Now

WARRANTY
1 Year Parts & Labor

SPECIAL FEATURES

- 60 Qt Capacity**
 60 qt stainless steel bowl with 44 lb dough capacity supports high-volume bakery and pizzeria operations.
- Durable Construction**
 Painted cast iron body ensures long-lasting stability and heavy-duty performance in commercial kitchens.
- Certified & Safe**
 ETL Sanitation Listed, cETLus Listed, and NSF Certified for commercial kitchen compliance.
- Four Mixing Speeds**
 Variable planetary speeds of 73, 109, 143, and 216 RPM allow precise mixing, kneading, and emulsifying.
- Included Attachments**
 Comes with stainless steel bowl, hook, whip, beater, and trolley for versatile food preparation.
- Warranty Included**
 Includes a 1-year warranty by the manufacturer covering parts and labor.



PRODUCT OVERVIEW

The PrepMaster Series 60 Qt. Commercial Planetary Mixer is designed for mixing, kneading, and emulsifying pizza, pita, or bread dough in commercial kitchens. It features a 60 qt stainless steel bowl with a 44 lb dough capacity and a single bowl configuration. The mixer offers four planetary speeds—73, 109, 143, and 216 RPM—for versatile preparation of large batches.

Constructed from painted cast iron in white and silver, it provides stability and durability for heavy-duty commercial use. Overall dimensions are 40" (L) x 24" (W) x 56" (H), and the unit weighs 1,078 lb, providing a solid and stable base for consistent mixing performance.

This electric mixer operates on 208 V, 3 Phase with 10 A, 2,200 W wattage, and a 3.5 HP gear-driven motor. It includes heavy-duty, abrasion-resistant transmission and variable speed control for precise operation. Accessories include a stainless steel bowl, hook, whip, beater, and trolley for flexible food preparation.

The mixer is ETL Sanitation Listed, cETLus Listed, and NSF Certified for commercial use. It includes a 1-year warranty by the manufacturer covering parts and labor.

CERTIFICATIONS

ETL Sanitation Listed

cETLus Listed

NSF Certified

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Amps	10 ampere	Capacity	60 quart
Color	White/Silver	Phase	3 Phase
Plug Type	Hardwired	Power Type	Electric
Type	Planetary Mixer	Usage	Medium Duty
Voltage	208 volt	Wattage	2200 watt
Horsepower	3.5 horsepower	Transmission Type	Heavy-Duty, Abrasion-Resistant
Country of Origin	China	Material	Painted Cast Iron
Selling Unit	1/Each	Included	Bowl, Hook, Whip, Beater & Trolley (Stainless Steel)
Motor Type	Gear Driven Motor	Control Type	Variable Speed Control
Product Weight	1078 pound	Product Width	24 inch



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Product Height	56 inch	Product length	40 inch
Shipping Height	63 inch	Shipping Length	45 inch
Shipping Weight	1285 pound	Shipping Width	30 inch
Dough Capacity	44 pound	Application	Ideal For Suitable For Pizza, Pita or Bread Dough
Bowl Material	Stainless Steel	Number of bowls	1 Bowl
Noise Level	70 db	Bowl Depth	19 inch
Bowl Diameter	20 in	Mixer Speeds	73/109/143/216 RPM
No. of Speeds	4 Speeds	Series	PrepMaster Series

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SALES & SUPPORT
(866) 446-7322

