



PrepMaster Series 40 Qt. Commercial Planetary Mixer

(Model: MPPM40)



★★★★★ (4.7/5)

Buy Now

WARRANTY
1 Year Parts & Labor

SPECIAL FEATURES

- 40 Qt Capacity**
 40 qt stainless steel bowl with 26 lb dough capacity supports high-volume bakery, restaurant, and catering operations.
- Durable Construction**
 Painted cast iron body ensures stability and long-term durability in commercial kitchens.
- Certified & Safe**
 ETL Sanitation Listed, cETLus Listed, and NSF Certified for commercial kitchen compliance.
- Three Mixing Speeds**
 Variable planetary speeds of 96, 168, and 306 RPM allow precise mixing, kneading, and emulsifying.
- Included Attachments**
 Comes with stainless steel bowl, hook, whip, and beater for versatile food preparation.
- Warranty Included**
 Includes a 1-year warranty by the manufacturer covering parts and labor.



PRODUCT OVERVIEW

The PrepMaster Series 40 Qt. Commercial Planetary Mixer is designed for bakeries, restaurants, and catering operations for mixing, kneading, and emulsifying in commercial kitchens. It features a 40 qt stainless steel bowl with a 26 lb dough capacity and a single bowl configuration. The mixer provides three planetary speeds—96, 168, and 306 RPM—for versatile food preparation.

Constructed from painted cast iron in a white and silver finish, the mixer offers durability and stability for high-volume commercial use. Overall dimensions are 27" (L) x 25" (W) x 50" (H), and the unit weighs 540 lb, providing a solid base for consistent mixing.

This electric mixer operates on 208 V, 3 Phase with 2.4 A, 1800 W wattage, and 2 HP gear-driven motor. It features heavy-duty, abrasion-resistant transmission and variable speed control for precise operation. The mixer includes a stainless steel bowl, hook, whip, and beater for multiple food preparation tasks.

The unit is ETL Sanitation Listed, cETLus Listed, and NSF Certified for commercial use. Safety and compliance are supported by its design, and 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	2.4 ampere	Capacity	40 quart
Color	White/Silver	Phase	3 Phase
Plug Type	Hardwired	Power Type	Electric
Type	Planetary Mixer	Usage	Medium Duty
Voltage	208 volt	Wattage	1800 watt
Horsepower	2 horsepower	Transmission Type	Heavy-Duty, Abrasion-Resistant
Country of Origin	China	Material	Painted Cast Iron
Selling Unit	1/Each	Included	Bowl, Hook, Whip, Beater (Stainless Steel)
Motor Type	Gear Driven Motor	Control Type	Variable Speed Control
Product Weight	540 pound	Product Width	25 inch



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Product Height	50 inch	Product length	27 inch
Shipping Height	61 inch	Shipping Length	47 inch
Shipping Weight	750 pound	Shipping Width	32 inch
Dough Capacity	26 pound	Application	Ideal For Bakeries, Restaurants & Caterers
Bowl Material	Stainless Steel	Number of bowls	1 Bowl
Noise Level	65 db	Bowl Depth	15.5 inch
Bowl Diameter	17.5 in	Mixer Speeds	96/168/306 RPM
No. of Speeds	3 Speeds	Series	PrepMaster Series

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