



PrepMaster Series 30 Qt. Commercial Planetary Mixer
(Model: MPPM30)



★★★★★ (4.7/5)

Buy Now

WARRANTY
1 Year Parts & Labor

SPECIAL FEATURES

- ✓ **30 Qt Capacity**
30 qt stainless steel bowl with 22 lb dough capacity supports high-volume bakery and kitchen 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 65, 102, and 296 RPM allow versatile mixing, kneading, and emulsifying.
- ✓ **Included Attachments**
Comes with stainless steel bowl, hook, whip, and beater for multiple preparation tasks.
- ✓ **Warranty Included**
Includes a 1-year warranty by the manufacturer covering parts and labor.



PRODUCT OVERVIEW

The PrepMaster Series 30 Qt. Commercial Planetary Mixer is designed for busy commercial kitchens and bakeries for mixing, kneading, and emulsifying tasks. It features a 30 qt stainless steel bowl with a 22 lb dough capacity and a single bowl configuration. The mixer offers three planetary speeds—65, 102, and 296 RPM—for versatile preparation of dough and other ingredients.

Constructed from painted cast iron in a white and silver finish, it provides stability and durability during frequent commercial use. Overall dimensions are 24" (L) x 21" (W) x 40" (H), and the unit weighs 425 lb, providing a solid base for consistent mixing.

This electric mixer operates on 110 V, 16 A with 1500 W wattage and a 2 HP gear-driven motor. It features heavy-duty, abrasion-resistant transmission and variable control for precise and reliable operation. The mixer includes a stainless steel bowl, hook, whip, and beater for multiple food preparation applications.

The unit 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	16 ampere	Capacity	30 quart
Color	White/Silver	Plug Type	NEMA 5-20P
Power Type	Electric	Type	Planetary Mixer
Usage	Medium Duty	Voltage	110 volt
Wattage	1500 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	425 pound
Product Width	21 inch	Product Height	40 inch



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Product length	24 inch	Shipping Height	54 inch
Shipping Length	48 inch	Shipping Weight	510 pound
Shipping Width	40 inch	Dough Capacity	22 pound
Application	Ideal For Busy Commercial Kitchens & Bakeries	Bowl Material	Stainless Steel
Number of bowls	1 Bowl	Noise Level	65 db
Bowl Depth	15.5 inch	Bowl Diameter	15 in
Mixer Speeds	65/102/296 RPM	No. of Speeds	3 Speeds
Series	PrepMaster Series		

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