

BLACK◆DIAMOND®

Project Name: _____

Location: _____

Item #: _____

Qty: _____

Black Diamond 30 Qt Planetary Mixer, 120V, 2.4 HP, in Gray

BDPM-30



The Black Diamond 30 Quart Planetary Mixer is a versatile piece of equipment that is ideal for commercial kitchens, bakeries, restaurants and cafes. It can be used for blending batters, whipping cream, making mashed potatoes, preparing dough, creating large batches of sauces and more. The unit's heavy-duty construction makes it robust enough to handle the rigors of your busy commercial kitchen. This commercial planetary mixer features a stainless steel wire safety guard around the 30-quart bowl and stainless steel bowl clamps.

FEATURES AND CONSTRUCTION

- Heavy duty construction to withstand the demands of your commercial kitchen
- 30 qt stainless steel mixing bowl with a wire safety guard
- Stainless steel bowl clamps hold mixing bowl securely in place
- Floor model has rubber inserts on feet for stability
- Direct drive 100% gear-driven transmission for consistent mixing speed
- Three fixed mixing speeds with easy shift
- Push button on/off switch
- Manual 60-minute timer
- Includes wire whisk, dough hook and flat beater attachments
- #12 attachment hub for meat grinding attachments

ELECTRIC

120V / 60Hz / 1Ph

Cord Length (Inches): 60"

Plug Type: NEMA 5-15P

Cord set included

NEMA 5-15P



3RD PARTY APPROVALS



Intertek



Intertek

WARRANTY (USA / CANADA)

Protected by Admiral Craft Equipment Corporation's one-year limited warranty.

Contact Admiral Craft Equipment
for details at 1-877-672-7740



CAPACITY

- 30 qt

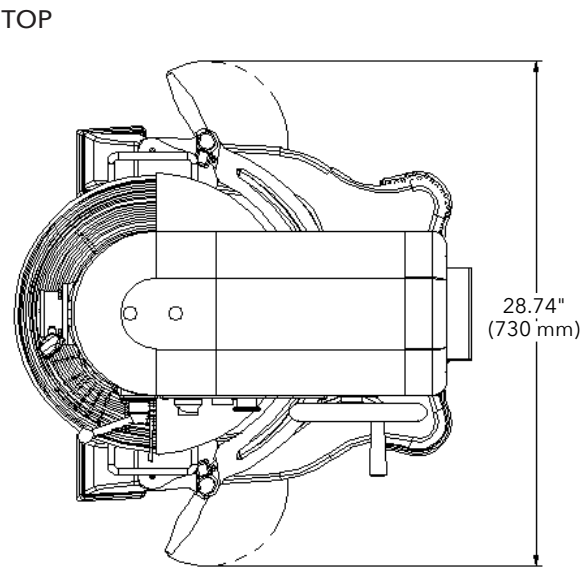
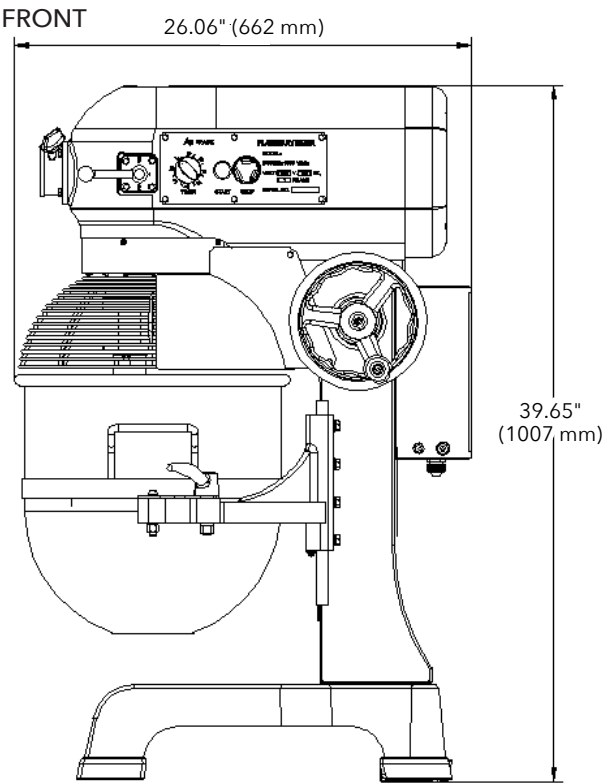
INCLUDED COMPONENTS

- Hook, Flat Beater, Wire Whip

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BDPM-30



Planetary

Speeds	RPMs	Capacity	Amps	HP	Wattage	Assembled Dimensions (in)	Item Weight (lbs)	Shipping Weight (lbs)
3	84/151/270	30 qt / 28.39 L	16.8	2-2/5	1800W	26.10" x 28.70" x 39.60"	331.0	392.0

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this document are subject to change without notice. While we exercise good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.