

# BLACK◆DIAMOND®

Project Name: \_\_\_\_\_

Location: \_\_\_\_\_

Item #: \_\_\_\_\_

Qty: \_\_\_\_\_

## Black Diamond 20 Qt Planetary Mixer, 120V, 1.5 HP, in Gray

### BDPM-20



The Black Diamond 20 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 20-quart bowl and stainless steel bowl clamps.

### FEATURES AND CONSTRUCTION

- Heavy duty construction to withstand the demands of your commercial kitchen
- 20 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

- 20 qt

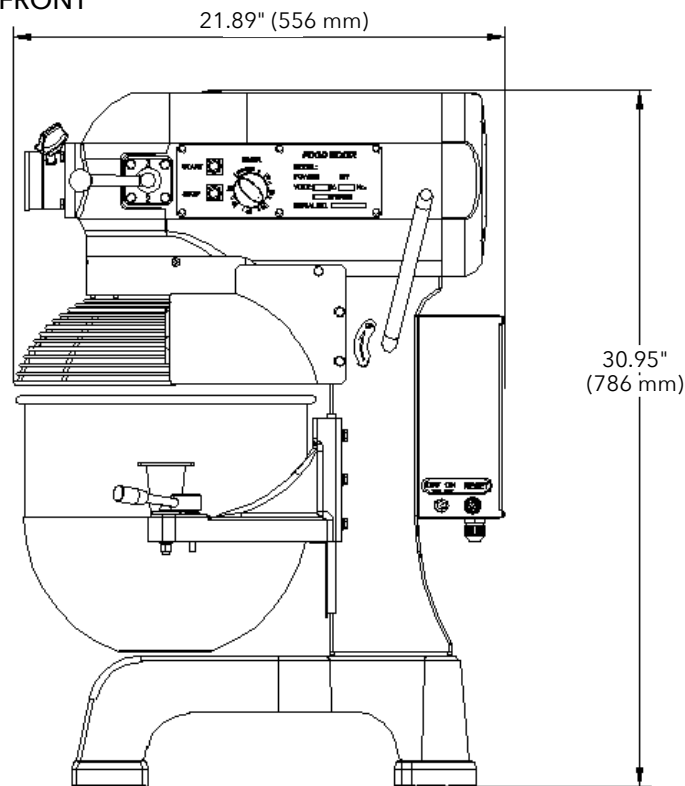
### INCLUDED COMPONENTS

- Hook, Flat Beater, Wire Whip

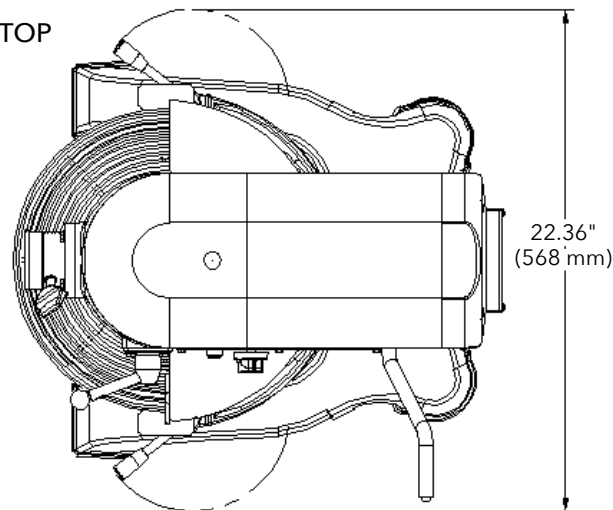
BLACK♦DIAMOND®

Black Diamond 20 Qt Planetary Mixer

BDPM-20  
FRONT



TOP



Planetary

Speeds	RPMs	Capacity	Amps	HP	Wattage	Assembled Dimensions (in)	Item Weight (lbs)	Shipping Weight (lbs)
3	108/199/382	20 qt / 18.93 L	12.8A	1-1/5	1100W	21.90" x 22.40" x 30.90"	196.0	236.0

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